

Lunch Menu Fall 2009

Help Us Support Local Farms & Producers

AIDA Bistro uses fresh & local products from farms & producers whenever possible. During the season, all herbs are locally grown either by local farmers or at our house. We support local businesses & believe that the freshness of the product translates into a great dining experience for you. We support: Larriland Farms, Gorman Farm, Clark Elioak Farms, David Barylski, The Happy Clam, Tranquility Farm, Woodcamp Angus Farm & Hammondale Farm.

Antipasto

Chef's Homemade Flat Bread (NEW): Garden Basil Pesto, Local Vine Ripe Tomatoes, Homemade Mozzarella Cheese garnished with a Balsamic Reduction & Truffle Oil 8.99 & 13.99
Add Crabmeat or Fennel Salami: 2 for Small, 3 for Large

Anthony's Calamari: An AIDA Bistro Favorite Specially seasoned Calamari Flash Fried & Served with our zesty Homemade Marinara Sauce. 8.99 & 13.99

AIDA Caprese Salad: Fresh Vine Ripe Tomatoes, Homemade Mozzarella Cheese, Fresh Basil Drizzled with Truffle Oil & Balsamic Vinegar 7.99 & 11.99

AIDA Bistro Lunch Entree Menu Fall 2009

Homemade Spaghetti **: With your choice of Homemade Marinara or Garlic & Oil. 8.99 **Add Meatballs** 12.99

Homemade Cheese Ravioli **: Stuffed with Fresh Ricotta Cheese & Spices. Topped With Homemade Marinara Sauce. 9.99 & 16.99

Emil's Eggplant Parmigiana:** Larriland Farms Eggplant, Lightly Battered, Baked with Marinara Sauce, Topped with Melted Provolone Cheese. 10.99

Mikey's Scampi: Shrimp Sautéed with White Wine Lemon-Butter, Herb & Garlic Sauce. Served over Fresh Linguine. 12.99

Uncle Frank's Shrimp Fra Diavolo: Sautéed Shrimp in a Spicy Red Pepper & Homemade Marinara Sauce over Fresh Linguine. 12.99

Kathryn's Primavera:** Tossed with Artichoke Hearts, Roasted Tomato, Spinach & Seasonal Vegetables Finished with a Light Basil Pesto Cream Sauce over Fresh Linguine. 12.99

Chicken Primavera: Tossed with Artichoke Hearts, Roasted Tomato, Spinach & Seasonal Vegetables Finished with a Light Basil Pesto Cream Sauce over Fresh Linguine. 14.99

Andouille Sausage, Shrimp & Smoked Gouda Stuffed Ravioli (SPICY): Topped with Creole Mustard Cream Sauce 12.99 & 19.99

Chef's Fresh Seafood Special: Your Server will describe the Chef's Preparation

** AIDA Bistro is 100% Trans-Fat Free**

**Vegetarian Entrée

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Soup & Lunch Salads

Chef's Soup of the Day: 4.99 7.99

Roaring 40's Blue Cheese Salad (NEW): Organic Greens, Local Apples with Apple Cider Vinaigrette Topped with Spiced Almonds 9.99

Caesar de Michael: Fresh Romaine Tossed in Homemade Caesar dressing with grated Parmesan cheese & crisp homemade croutons. 9.99

Marietta's Goat Cheese Salad: Organic greens, topped with one golden brown goat cheese croquette, seasonal fruit & toasted pine nuts in a light berry vinaigrette. 9.99

Salad Toppings: Grilled Chicken: 4.99
Sautéed Shrimp to a Salad: 5.99
Sautéed Fish of the Day to a Salad: 8.99
Add a Goat Cheese Croquette (Ball): 1.50

AIDA Lunch Sandwiches

(Lunch Sandwiches are served with a Side of Chef's Salad Unless Otherwise Noted)

Open Faced Meatball Sub: Covered with Provolone Cheese & Marinara Sauce 9.99

Turkey Sandwich on Whole Wheat Bread: Provolone Cheese, Lettuce, Tomato, Red Onion & Whole Grain Mustard Warmed on the Griddle 9.99

Grilled Chicken, Fresh Mozzarella & Basil Pesto (NEW): Topped with Garden Basil Pesto, Fresh Tomato & Homemade Mozzarella Cheese 9.99

AIDA Lunch Sandwich Specials

(Some Market Priced)

Flat Bread & Bistro Salad (NEW): Small Homemade Flatbread & Small Caesar Salad 9.99

Chef's Weekly Sandwich Special: Your Server will describe this Week's Special Sandwich

Taste of AIDA Lunch Plate: Sampling of Chef's Homemade Soup, Side of Caesar Salad and One-Half of the Chef's Lunch Sandwich