

Lunch Menu Winter 2010

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

Homemade Three Cheese Flat Bread: Homemade Mozzarella, Feta & Parmesan over Tomatoes & Caramelized Onion Spread with Roasted Red Pepper Sauce 13.99

Add Crabmeat or Fennel Salami. 3

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

Flash-fried Rock Shrimp (NEW) Tossed in Chile Aioli Garnished with Fresh Herb Emulsion. 13.99

PEI Mussels in a Mixed Pepper, Onion & Tomato Broth (NEW): Finished with Garlic and Shallots in White Wine & Butter 12.99 **(NOTE: Preparation changes often)**

AIDA Bistro Lunch Entree Menu Winter 2010

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 & 17.99

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 Pesto Primavera:** Tossed with Roasted Tomato, Spinach & Seasonal Vegetables Finished with a Sun-dried Tomato Pesto Cream Sauce over Fresh Linguine 12.99

Chicken Primavera: Tossed with Roasted Tomato, Spinach & Seasonal Vegetables Finished with a Sun-dried Tomato Pesto Cream Sauce over Fresh Linguine 14.99

Andouille Sausage, Shrimp & Smoked Gouda Stuffed Ravioli (Spicy): Topped with Homemade Marinara Sauce. 12.99 & 20.99

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 Homemade Zesty Lentil & Sausage Soup: 4.99 & 7.99

Bleu Cheese Salad: 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 Pasta 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 & Sun-dried Tomato Pesto (NEW): Topped with Sun-dried Tomato Pesto, Fresh Tomato & Homemade Mozzarella Cheese 9.99

AIDA Lunch Sandwich Specials

(Some Market Priced)

Flat Bread & Caesar 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

PLEASE NOTE: AIDA Bistro is making an effort to be more aware of our use of natural resources. We are implementing a water conservation policy, to reduce water and cleaning water waste. Please ask your server for water and we will be happy to bring it to your table. Thanks for your support!