

# AIDA Bistro Monday Evening Neighborhood Night Menu Summer 2009

AIDA Bistro uses fresh & local products from farms and producers whenever possible. During the summer, all herbs are locally grown either by local farmers or at the owner's house. We strive to support local businesses & believe that the freshness of the product translates into a great dining experience for our customers. We support: Larriland Farms, David Barylski, The Happy Clam, Tranquility Farm & Hammondale Farm.

## Salads

**Grilled Romaine Heart:** Topped with Homemade Caesar Dressing, Croutons & Parmesan 7.99

**Chef's Bleu Cheese Salad (New):** Organic Greens, Local Apples & Bleu Cheese Finished with Homemade Apple Cider Vinaigrette & Topped with Spiced Almonds 7.99

**Marietta's Goat Cheese Salad:** Mixed organic greens, topped with one golden brown goat cheese croquette, seasonal fruit & toasted pine nuts with a Berry Vinaigrette 7.99

**Chef's Homemade Red Lentil & Italian Sausage Soup:** 4.99 & 7.99

## Antipasto

**Chef's Homemade Flat Bread:** Garden Basil Pesto, Local Vine Ripe Tomatoes, Homemade Mozzarella Cheese garnished with a Balsamic Reduction and Truffle Oil 13.99

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

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

## **AIDA Owner's Cheese Plate**

Your server will describe the Chef's Cheeses for the Evening  
9.99 for One Person, 16.99 for Two

## AIDA Bistro Small Plate Menu

**Anthony's Specially Seasoned Calamari:** Flash Fried & Served with our Zesty Homemade Marinara Sauce. 8.99

**Chef's Homemade Flat Bread:** Garden Basil Pesto, Local Vine Ripe Tomatoes, Homemade Mozzarella Cheese garnished with a Balsamic Reduction and Truffle Oil 8.99

**Four Homemade Cheese Ravioli:** Filled with Ricotta Cheese & Spices and Topped with Homemade Marinara Sauce. 9.99

**Andouille Sausage, Shrimp & Smoked Gouda Stuffed Ravioli (Spicy):** Topped with Creole Mustard Cream Sauce. 10.99

**Chef's Special Pasta Dish:** Your Server will describe the Chef's Fresh Pasta Special(s)

## AIDA Bistro Homemade Pasta

**Spaghetti, Linguine, Fettuccine & Ravioli is Homemade  
At AIDA Bistro by our Pasta Chef Anna**

**\*\*Spaghetti:** With your choice of Homemade Marinara or Garlic & Oil. 9.99

**\*\*Cheese Ravioli:** Filled with Ricotta Cheese & Spices & Homemade Marinara Sauce.  
14.99

**\*\*Emil's Eggplant Parmigiana:** Lightly Battered & Baked with Marinara Sauce, Topped  
with Melted Provolone Cheese. 15.99

**All Natural, Free Range Roasted Chicken Breast:** Served with Asparagus,  
Mushrooms, White Wine Tomato Butter Sauce Served over Fresh Linguine. 19.99

**\*\*Kathryn's Pesto Primavera:** Tossed with Artichoke Hearts, Roasted Tomato, Spinach  
& Seasonal Vegetables Finished with a Light Basil Pesto Cream Sauce over Fresh  
Linguine. 16.99

**Uncle Frank's Shrimp Fra Diavolo:** Sautéed Shrimp in a Spicy Red Pepper &  
Homemade Marinara Sauce over Fresh Linguine. 17.99

**Andouille Sausage, Shrimp & Smoked Gouda Stuffed Ravioli (Spicy):** Topped with  
Creole Mustard Cream Sauce. 18.99

**Scallops Conca D'Ooro:** Pan Seared Day-Boat Scallops, with Roasted Tomatoes,  
Spinach & Toasted Pine Nuts with a White Wine Lemon Butter Sauce over Linguine.  
19.99

**Chef's Pasta Special:** Your Server will describe the Chef's Fresh Pasta Special(s)

\*\* Vegetarian Selections

**Homemade Whole-wheat Linguine is available upon request: 3.00  
Low Carb Option: Sub Sautéed Veggies for the Pasta: 2.00**

### AIDA Extras

Fresh Seasonal Sautéed Vegetables: 6.99

Side of Meatballs: 4.00

Olives: 75 cents or 2 Dollars

An Appetizer Served as an Entrée or Any Entrée Split May Require a 5 Dollar Plate Charge  
An 18% Gratuity May Be Added to Parties of Five or More People  
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