

# Lunch Menu Spring 2009

## Antipasto

**Homemade Flat Bread:** Three Cheese Flat Bread: Homemade Mozzarella, Feta & Parmesan over Tomatoes & Caramelized Onion Spread with Roasted Red Pepper Sauce 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 11.99

## AIDA Bistro Lunch Entree Menu Spring 2009

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

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

**Emil's Eggplant Parmigiana\*\*:** Fresh Eggplant, Lightly Battered, Baked with Marinara Sauce, Topped with Melted Mozzarella 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 Fresh Linguine Primavera\*\*:** Tossed with Artichoke Hearts, Roasted Tomato, Spinach & Seasonal Vegetables Finished with Sun-dried Tomato Pesto Cream Sauce. 12.99

**Sautéed Chicken Breast:** Served with Local Asparagus, Mushrooms, White Wine Tomato Butter Sauce over Homemade Pasta 16.99

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

**Chef's Fresh Fish 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

**AIDA Caprese Salad (Small):** Fresh Vine Ripe Tomatoes, Homemade Mozzarella Cheese, Fresh Basil Drizzled with Truffle Oil & Balsamic Vinegar. 7.99

**Bistro Salad (NEW):** Organic Greens, Vine Ripe Tomatoes, Shredded Carrots tossed in a White Balsamic Basil Vinaigrette topped with Homemade Croutons. 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)

**Flat Bread & Bistro Salad (NEW):** Chef's Freshly Made Flatbread with a Small Bistro Salad 9.99

**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 Breast Sandwich on a Rustic Roll (NEW):** Melted Goat Cheese, Lettuce, Tomato Drizzled with Balsamic Vinegar 9.99

## AIDA Lunch Sandwich Specials

(All Market Priced)

**Blackened Fish of the Day Sliders (NEW):** Served with Lettuce, Tomato and Citrus Aioli.

**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 Bistro Salad and One-Half of the Chef's Lunch Sandwich