

## **FARM-2-TABLE Winter Dinner Menu AIDA Bistro & Wine Bar**

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 Farm & Love Dove Farm.

### **Check Out our Prix Fixe Menu Online; It Changes Weekly**

#### **Ala Carte & Entrée Winter Dinner Menu**

##### **Small Dinner Salads**

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

Roaring 40's Bleu Cheese Salad: Organic Greens Local Apples and Almonds with Apple Cider Vinaigrette with Roaring 40's Bleu Cheese. 7.99

Chef's Homemade Zesty Sausage & Lentil Soup: 4.99 & 7.99

Grilled Heart of Romaine: Finished with Homemade Caesar Dressing, Croutons & Parmesan. 7.99

##### **Antipasto**

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

Flash-fried Rock Shrimp tossed in Chile Aioli Garnished with Fresh Herb Emulsion. 8.99 & 13.99

PEI Mussels with Red Curry Sauce and Lemongrass Scented Coconut Milk over Basmati Rice 12.99

AIDA Owner's Cheese Plate: Check with your server for Tonight's Selections. Price Based on Number Chosen

##### **Homemade Flatbread**

Three Cheese Flatbread (Mozzarella, Feta & Parm): with Caramelized Onion Spread and Tomatoes Garnished with Roasted Red Pepper Sauce & Fresh Basil.  
Add Crabmeat or Italian Salami. 3

Smoked Duck Breast Flatbread with Caramelized Onion & Mushroom Spread with Goat Cheese & Ricotta Finished with Smoked Paprika Aioli.

## Homemade Pasta Menu

Spaghetti, Linguine, Fettuccine & Ravioli is Homemade at AIDA Bistro by our Pasta Chefs Anna & Denise

\*Spaghetti: With your choice of Homemade Marinara or Garlic & Oil. 10.99 Add Meatballs. 14.99

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

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

\*Kathryn's Pasta Primavera: Homemade Pasta Tossed with Sundried Tomato Pesto Sauce, Tomatoes, Baby Spinach and Sautéed Squash.

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

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

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

Lobster, Shrimp & Crab with Spinach, Capers, and Caramelized Onions in a Reduced Lobster Stock & Tomato Butter Broth Garnished with Truffle Oil & Basil Chiffonade over Homemade Spaghetti.

\*Vegetarian Entrée

### **Examples of Chef's Special Meat & Fish Entrées Preparations, Contact the Restaurant for Current Options**

All Natural, Free Range Roasted Chicken Breast Served with Parmesan Herb Risotto Finished and Rosemary Wine Sauce and Chef's Vegetable.

Pan Seared Day Boat Scallops over Wild Mushroom Truffle Risotto Finished with Warm Pancetta Butter. (Preparation Changes Regularly)

Fresh, Local Rockfish Pan Seared with Goat Cheese & Leek Polenta Topped with Blood Orange Fennel Salad. (Preparation Changes Regularly)

14oz Grilled Pork Chop with Sweet Potato Puree, Cider Demi & Chef's Vegetables.

Chef's Veal Chop Entrée: 12oz Bone-in (1-3). Your server will describe the Chef's Preparation. Market Price

Chef's Beef Special: Your server will describe the beef special. Market Price

Homemade Whole-wheat Linguine is available upon request: 3 Low Carb Option: Sub Sautéed Veggies for the Pasta: 2 Gluten Free Pasta & Other Gluten Free Menu Items are always Available: Please ask your server.
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