

AIDA BISTRO

Summer Dinner Menu

STARTERS

ROMA TOMATO TOWER Basil Infused Goat Cheese, Balsamic, Basil Oil **10**

FLASH-FRIED ROCK SHRIMP Chili Aioli, Herb Emulsion **12**

THREE CHEESE FLATBREAD Caramelized Onion Spread, Tomatoes, Tomato Gastrique Fresh Basil **9.5 (V+)** **Add: Chicken Pesto +3**

CRISPY BRUSSEL SPROUTS Brown Butter Balsamic, Feta **10 (V+)**

CRISPY PORK BELLY Polenta, Roasted Cherry Tomatoes, Bacon Jam **16**

OLIVE HUMMUS Topped with Olives, Smoked Paprika Vinaigrette, Grilled Flatbread **8.5 (V)**

PEI MUSSELS Tomato Butter, Crostini **15**

PORTOBELLO TARTARE Pickled Tomato Chimichurri, Citrus Vinaigrette, Crostini **10 (V)**

CHEF'S SOUP Market

BREAD PLATE Four Baked Bread Sticks, Basil & Roasted Garlic Infused Oil, Olive Hummus **5**

GOAT CHEESE SALAD Mixed Greens, Goat Cheese Croquette, Seasonal Fruit, Toasted Sunflower Seeds, Citrus Vinaigrette **9.5 (V+)**

GRILLED HEART OF ROMAINE Homemade Caesar Dressing, Croutons, Parmesan **9.5 (V+)**

ARTISINAL CHEESE PLATE Seasonal Jam, House Mustard, Pickled Veggies, Crostini
◆ Meadow Creek Appalachian (VA): Cow's milk
◆ Cherry Glen Ash (MD): Goat's milk
◆ Artequeso Manchego (SP): Raw sheep's milk
◆ Fed Hill Blue (US): Cow's milk
◆ **Three - 18 / Four - 22**

Add Meat 5.5 Each ◆ Prosciutto ◆ Smoking Goose Salame (+1) ◆ Copa Ham ◆ Spanish Chorizo

AIDA CLASSICS

LINGUINE WITH LOBSTER, SHRIMP & CRAB Tarragon Cream Sauce, Spinach, Tomatoes **28**
(Substitute Marinara upon request)

SUMMER LAMB RAGU Minted Pappardelle, English Peas **26**

EGGPLANT PARMIGIANA Melted Provolone Cheese, Linguine, Marinara Sauce **19**

SPAGHETTI Homemade Marinara **Or** Garlic & Oil **11.5 (V+)** **Add Meatballs 16.5**

SHRIMP FRA DIAVOLO Sautéed Shrimp, **Spicy** Marinara Sauce, Fresh Linguine **22**

PAPPARDELLE PASTA PRIMAVERA Seasonal Vegetables, Basil Pesto Cream Sauce **19**

CHEESE RAVIOLI Ricotta Cheese, Parmesan, Marinara **20**

Homemade Whole-wheat Linguine ◆3 Gluten Free Pasta ◆2 Sub Sautéed Veggies for the Pasta ◆3
(V=Vegan, V+=Vegan upon Request)

AIDA ENTREES

14 OZ BONE-IN NY STRIP Beef Fat Rainbow Carrots, Patatine Fritte **38**

CHESHIRE FARMS HERITAGE PORK LOIN Sautéed Broccolini, Roasted New Potatoes, Whole Grain Mustard Demi **28**

CAULIFLOWER STEAK TEMPURA Sautéed Spinach, Grilled Asparagus, Chive Oil, Chimichurri **24 (V)**

AIRLINE CHICKEN BREAST Stuffed with Apple Chicken Sausage, Spinach, Warm Fennel Apple Slaw, Honey Mustard Vinaigrette **26**

GRILLED SWORDFISH Turmeric Infused Orzo, Roma Tomato, Grilled Green Onion Aioli, Chive Oil **26**

PAN ROASTED SEA SCALLOPS Corn & Squash Succotash, Tomato Grilled Kale, Fried Prosciutto MP

PROSCUTTIO WRAPPED GROUPER Zucchini Carpaccio, Fig & Port Beurre Rouge, Roasted Zucchini **28**

SUMMER RISOTTO Artichokes, Lemon Zest, Asiago Cheese **26 (V+)**

WINES ON TAP FLIGHTS

WHITE WINE: THREE 3 OZ POURS

Dr Loosen Riesling (DE), Palladio Bianco (IT), Allan Scott Sauv Blanc (NZ) 17

RED WINE: THREE 3 OZ POURS

Anne Amie Rose (OR), Tiamo Barbera (IT), VINUM Petite Sirah (CA) 20

RHONE RED FLIGHT: TWO 5 OZ POURS

Perrin Reserve Cotes du Rhone (FR), Linne Calado Slacker Red (CA) 28

We are committed to providing you with the best culinary experience. We offer fresh food, straight from local farms & producers, paired with our unique wine experience.

Local Farms & Producers: Larriland Farm, Clarks Elioak Farm, Zaradhka Farms, Old Westminster Winery, Chesapeake Farm to Table.

We cannot offer individual checks for groups of five or more. Thank you.

(V=Vegan, V+=Vegan upon Request)

Executive Chef: Matt Milani



OH, SNAP!

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