



1203 NW Loop 1604 @ Blanco 210-340-0000  
Aldinos.com

*Restaurant Week 3 course Menu*  
*Aug 10-24/2024 Lunch Menu 11-2:30 M-F*

*First Course*

Caesar salad House creamy dressing  
Or Wedge salad: gorgonzola, toasted bacon, Balsamic vinaigrette

*Second course*  
*Choice of*

*pollo alla marsala*

Sauteed breast of chicken W/ mushroom & marsala sauce.  
Side of pasta

*Coscia d'antra su fettucine, funghi, olio tartufo*

Braised duck leg confit, house fettucine, sweet peas, porcini mushroom, mascarpone  
And truffle oil

*Casseruola di Pesce (Seafood casserole)*

Fresh fish & shrimp atop dill orzo, creamy beurre blanc

*Italian duet from Napoli & Sicily*

House made beef lasagna paired with spinach & ground  
veal cannelloni, garnished with asparagus.

*Third course*

**Aldino's House made Tiramisu**

*\$25 per person*

*No substitutions or splits please,*





*Restaurant week menu*  
*August 10-24/2024*

*First course: Choice of*

**Caprese di buffalo**

Fresh mozzarella, creamy burrata, Campari tomatoes, sweet basil

**Tuscan Caesar**

Hearts of romaine & baby kale, house creamy dressing & potato crisps

*Second course: Choice of*

**Fileto alla Gorgonzola**

5oz center cut tenderloin, Gorgonzola mushroom sauce and potato del giorno

**Pollo alla Valdostana**

Medallions of chicken breast stuffed w/ prosciutto, spinach & mozzarella over  
Creole mustard cream, Vegies, and pasta

**Spaghetti Nero alla calabrian**

Fresh fish, shrimp, squid & mussels tossed with squid ink pasta and calabrian chili,  
finished with a spicy house marinara sauce.

*Third course (House made)*

Aldino's award winning **Cheese cake** or Tiramisu

*\$45 per person, Price does not include tax and gratuity*

*No substitutions or splits please,*

*A portion of your purchase will be donated  
to the culinaria charity cause.*

Vegetarian & Gluten free entrees available  
Please ask server.