

Aino's

DEL GIORNO Tuesday

PRIMI *first course*

Carmelized Onion Pizzetta *gorgonzola, rosemary, marinated mushrooms* 9

Calamari *hand breaded in panko crumbs and fried, served with marinara* 9
or grilled, tossed with garlic oil, baby arugula and lemon 11

INSALATE *salads*

Iceberg Wedge *surrounded by bleu cheese and bacon* 7

Fennel & Orange *cured black olives, onion, arugula, olive oil, lemon* 7

SECONDI *main course*

Lump Crabmeat Imperial *wilted spinach, roasted potatoes* 22

Chicken or Veal Saltimbocca *sautéed mushrooms, prosciutto, provolone* 18 / 21

LITTLE ITALY NIGHT *four courses—\$16*

choice of first course

Wedding Soup / Roasted Red Peppers / Fried Zucchini

house salad

choice of main course

Spaghetti Sugo *pasta in our homemade meat sauce*

Hot Pepper Linguine *hot garlic and oil, banana, green, and red peppers*

Sweet Italian Sausage *mushrooms, onions, pomodoro, fried polenta*

Chicken fra Diavolo *sautéed with sweet and hot peppers*

Scrod Romano *dipped in an egg and romano cheese batter and pan fried*

dessert of homemade biscotti

Looking for sandwiches and lighter fare? Ask to see our Tavern Menu.