

AIDA Bistro Date Night Menu

September 18 to 30, 2020

~ Dine-In & To-Go ~

Three Course Meal ~ \$69 for Two

STARTERS (Choice of Two per Person)

AIDA ITALIAN SALAD Organic Greens, Cured Meats & Cheese, Local Tomatoes, Olives, House-made Italian Dressing, Breadstick (V+)(GF+)

MARGARETA FLAT BREAD Local Tomatoes, Homemade Fresh Mozzarella Cheese, Fresh Basil, EVOO (V+) **(NEW ~ Homemade GF- Flatbread Available)**

CAPRESE SALAD Local Tomatoes, Homemade Mozzarella, Basil, Balsamic Drizzle (GF)

SAUTEED SCALLOPS Macerated Cucumbers, Crispy Pork Belly, Hot Honey (GF)

CRISPY EGGPLANT BRUSCHETTA Tomatoes, Red Onion, Basil, Garlic, Balsamic (V)(GF)

CRISPY PORK BELLY Peach Chutney, EVOO & Vinegar Dressed Arugula, Candied Ginger (GF)

ENTRÉE (Choice of One per Person)

SEARED SALMON & GNOCCHI Sautéed Wild Mushrooms, Spinach, Sage Brown Butter **(GF+)**

FETTUCINE ALL'AMATRICIANA Crispy Pork Belly, Roasted Local Tomatoes, EVOO, Tossed with Roasted Onion, Garlic, Parmesan Cheese, Red Pepper (GF+)

EGGPLANT PARMIGIANA Homemade Pasta, Provolone, Marinara **(V) (GF+)**

CHICKEN TUSCANY Grilled & Crispy Chicken, Crusted With Parmesan Cheese, Layered With Italian Style Sautéed Spinach, Balsamic Glaze **(GF)**

SAUTÉED SHRIMP SCAMPI & FETTUCINE White Wine, Lemon Butter Sauce, Fresh Parsley, Red Pepper Flakes **(GF+)**

SURF & TURF ENTRÉE MEAL ~ \$79 for Two

This Meal Serves Two with Choice of Two Starters Each

AIDA STEAK FRITES 12oz New York Strip, Rosemary Fries, Garlic Compound Butter, Fresh Parsley **(GF)**

AIDA CRAB CAKES Sautéed Spinach & Summer Succotash, Basil Tartar Sauce **(GF)**

Or

SEARED SCALLOPS Butternut Squash Risotto, Sautéed Local Apples **(GF+)**