



514 Philadelphia Pike Wilmington, DE 19809 • 302.762.9094

BANQUET PACKAGES

Lunch Banquets (Weekdays/ Mon-Thurs) start from \$17.95 per person

~\$3 additional per person to add an appetizer course

~\$3 additional per person to add dessert course

Includes: Your choice of a tossed or Caesar salad, homemade Italian bread, soda, iced tea, coffee and hot tea. Also includes one entrée chosen from each category for your guests to select from: pasta, chicken, and baked dish.

Dinner Banquets (Weekdays/ Mon-Thurs) start from \$20.95 per person

~\$3 additional per person to add an appetizer course

~\$3 additional per person to add dessert course

Includes: Your choice of a tossed or Caesar salad, homemade Italian bread, soda, iced tea, coffee and hot tea. Also includes one entrée chosen from each category for your guests to select from: pasta, chicken, and baked dish.

***All inclusive banquets available during the week for \$25.95 per person**

(Weekends – Friday, Saturday, Sunday)

All inclusive banquets starting from \$23.95

Includes: Your choice of a tossed or Caesar salad, family-style appetizer, homemade Italian bread, soda, iced tea, coffee and hot tea. Also includes one entrée chosen from each category for your guests to select from: pasta, chicken, baked dish, seafood and fish.

Banquet Details

- *A minimum of 25 guests is necessary for banquet pricing to apply.
- *A \$100 non-refundable deposit is required to reserve space for your banquet. The remainder of your balance will not be charged to your account until the day of your event.
- *A 20% gratuity will be added to all banquet pricing. The \$100 deposit will be put towards your final bill.
- *Banquet menu pricing applies 7 days a week, Dinner only on Sunday.
- *All banquet rooms are available for a maximum of 3 hours.
- *Banquet cancellations must be made with a minimum of one week notice.
- *The banquet menu selections and number of guests attending must be confirmed one week prior to your banquet.
- *A final guest count must be confirmed 24 hours prior to your banquet and that is how many guests you will be responsible to pay for. ***If there are less guests that come to the party than what you confirmed, we will gladly prepare food for you to take home for the number of guests that is less than the confirmed number.***
- *A Kid's Menu is available at \$10.95 for an all inclusive option per child.
- *For Open Bar, you can determine a dollar amount as your cap and once that cap is reached on the day of your banquet, we will let you know and you can decide to continue with the tab or cease serving alcohol.
- *On Friday and Saturday nights, only the All Inclusive Option is available.
- *Banquet parking is designated as the lot across the street from the restaurant.***
- *There is no smoking inside of the restaurant and there will be a designated area outside of the restaurant only for smoking.
- *We are not responsible for items left at the restaurant.

PASTA

(Please choose one from the list below)

Sorrento ~ Creamy mozzarella and parmesan in a tomato basil sauce.

Primavera ~ Seasonal vegetables and tomatoes sautéed in olive oil.

Tre-P ~ Alfredo Sauce with peas, prosciutto and parmesan.

Puttanesca ~ Classic Roman sauce of tomatoes, garlic, olives, mushrooms capers.

Arrabiate ~ Sliced hot peppers, mushrooms, tomatoes, olives and prosciutto.

Garlic & Broccoli ~ Garlic, broccoli and fresh cut tomatoes in a light blush marinara sauce.

Bolognese ~ Ground meat with onions, tomatoes, basil and wine.

Classic Tomato Sauce ~ A traditional marinara sauce.

Alla Panna ~ An alfredo cheese sauce.

Pomodoro ~ Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara.

Aglia Olio ~ Sliced garlic and olive oil with fresh herbs.

Romano ~ An aurora cream sauce with fresh tomatoes, sun-dried tomatoes and a touch of vodka.

Siciliano ~ Sliced eggplant sautéed in a garlic white wine sauce with a touch of marinara and chopped tomatoes.

Gypsy ~ Tomatoes, olives, artichokes, mushrooms and white wine.

Pesto ~ Ground basil, garlic, olive oil, parmesan and pine nuts.

Meatballs or Sausage ~ Your choice in our tomato sauce.

Mushroom ~ Mushrooms sautéed in a garlic white wine sauce with a touch of marinara.

CHICKEN

(Please choose one from the list below)
(For veal instead of chicken, add \$1 per person)

Piccata ~ Lightly sautéed in pure olive oil with mushrooms, white wine and lemon.

Maximo ~ Sauteed in a shallot, white wine sauce with a touch of marinara, fresh chopped tomatoes, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese.

Parmigiana ~ Topped with marinara and mozzarella cheese.

Paesano ~ Topped with sliced hot peppers, freshly chopped tomatoes, garlic and mushrooms.

Cacciatore ~ Sauteed with onions, mushrooms, tomatoes and peppers.

Abruzzi ~ Sauteed in a shallot brandy cream sauce with mushrooms and sun-dried tomatoes, topped with asparagus spears and mozzarella cheese.

Marsala ~ Sauteed with imported marsala wine and topped with mushrooms and sun-dried tomatoes.

Griglia ~ Marinated and grilled, served over spinach with garlic and oil, accompanied by a side of fresh grilled vegetables.

Siciliano ~ Sauteed in pure olive oil with black olives, fresh oregano, grilled eggplant, garlic and tomatoes.



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BAKED DISHES

(Please choose one from the list below)

Lasagna ~ Made with meat and cheese.

Stuffed Shells ~ Stuffed with ricotta and topped with melted mozzarella.

Sausage & Peppers ~ Sweet sausage and bell peppers served in a marinara sauce over penne.

Baked Ziti Sicilian ~ Fresh ricotta, creamy mozzarella and basil tossed in our tomato sauce with eggplant.

Eggplant Parmigiana ~ Baked eggplant topped with mozzarella and served in a marinara sauce with the vegetable and potato of the day.

SEAFOOD

(Please choose one from the list below)

Linguine & Clams ~ Tender littleneck clams sauteed in white wine and garlic or in a zesty red sauce.

Mussels ~ Fresh mussels in your choice of zesty red sauce or a white wine and garlic sauce, served over linguine.

Modo Nostro ~ Baby shrimp sauteed in a white wine garlic sauce with a touch of marinara over capellini.

Shrimp Scampi ~ Colossal shrimp sauteed with garlic and fresh cut tomatoes in a white wine blush sauce, served with the vegetable and potato of the day.

Sea Scallops & Shrimp Alfredo ~ Tender sea scallops and shrimp in a creamy alfredo sauce tossed with fettuccine and parmesan cheese.

FISH

(Please choose one from the list below for all inclusive package)

Salmon

Rockfish

Flounder

(For the two fish selections below, available at an additional charge of \$6 per person)

Sea Bass

Red Snapper

STEAK

(Available at an additional charge of \$6 per person)



APPETIZERS

(Served family style)

(Appetizer is included with All-Inclusive Package)

*Otherwise, add \$3 per person for
an appetizer course*

Aldo's Special Zucchini Fritti

Julienned strips of zucchini flour-dipped and lightly battered, with sauce for dipping.

Roasted Peppers & Fresh Mozzarella

Our own roasted peppers served with fresh mozzarella.

Mozzarella Sticks

Lightly breaded and served with a marinara sauce for dipping.

Bruschetta

A blend of plum tomatoes and extra virgin olive oil, served over crisped seasoned Italian bread slices.

Fried Calamari

Tender calamari, lightly fried and served with a tangy marinara sauce.

Clams Casino

Littleneck clams topped with peppers, onions, bacon and breadcrumbs.

Mussels Lamberti

Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce.

Vegetali Freschi

Zucchini, eggplant, squash, radicchio, spinach, asparagus, onions and red peppers grilled to perfection.

DESSERTS

(Add \$3 per person for a dessert course)

Homemade Tiramisu

New York Style Cheesecake

Mini Cannolis

Bananas Foster ~ Add \$1 extra per person

AFTER DINNER DRINKS

Espresso ~ \$2.50pp

Cappuccino ~ \$3.00pp

Hot Chocolate ~ \$2.50pp