

Salads

Side 3.95 Half 6.95 Full 9.95

Caesar Salad

Freshly cut romaine lettuce tossed in our house made Caesar dressing with Parmesan croutons.

Greek Salad

Cut iceberg lettuce tossed with diced tomato, kalamata olives, red onion, feta cheese, pepperoncini and our famous Greek dressing.

Spinach and Goat Cheese Salad

Baby spinach, goat cheese, red onion and plum tomatoes mixed with tarragon vinaigrette, garnished with raisins, and toasted almonds.

Marinated Portabella Salad

Portabella mushroom marinated in balsamic vinaigrette on a bed of mixed greens with plum tomatoes and fire roasted bell peppers. Topped with crumbled feta cheese.

Gorgonzola and Candied Walnut Salad

Mixed greens tossed with gorgonzola, fried apple segments, vine ripened tomatoes and red onion tossed in house made balsamic dressing topped with fried onion strings and candied walnuts.

Add to any above Salad: Italian Chicken/Grilled Chicken 4.00
8 oz. Grilled Salmon 8.00 6oz Angus Tips 8.00

Entree Salads

Chicken Caprese

Fresh mozzarella, vine ripened tomatoes and basil stacked with marinated grilled chicken drizzled with a balsamic vinaigrette.

14.95

Salmon Almondine

Almond crusted salmon filet pan roasted with vine ripened plum tomatoes, elephant garlic and roasted red peppers set over mixed greens with a tarragon vinaigrette, cherve, crispy bacon and white beans.

18.95

www.DineArdeo.com

Please notify your server if anyone in your party has allergies.



Ardeo Chicken Tenders

Fresh chicken tenders lightly breaded, deep-fried and tossed with red pepper sauce, garlic sauce or plain. 7.95

Artichoke and Spinach Dip

Fresh baby spinach and artichoke hearts blended with cream cheese and fresh herbs fire roasted and served hot with fried Lebanese bread. 8.95

Fried Calamari

Fresh calamari rings lightly breaded deep fried and tossed with wild baby greens, fresh lemon juice, feta cheese, and red onion. 10.95

Lemon Butter Shrimp Bruschetta

Pan Sautéed shrimp with garlic herbs served atop tomato basil bruschetta. 10.95

Jumbo Italian Style Meatball

Colossal homemade meatball with marinara and Pecorino Romano served with garlic bread. Ask for roasted bell peppers. 7.95

Scallop Florentine

Fresh scallops, applewood bacon, Galliano and spinach topped with Pecorino Romano, fire roasted over garlic croutons. 12.95

Mussel Fra Diavolo

PEI mussels simmered in a spicy tomato sauce with garlic, shallots, and fresh herbs finished in a lemon butter sauce. 10.95

Ardeo Wings

Jumbo chicken wings tossed with hot red pepper sauce, garlic sauce or plain and served with blue cheese dressing. 9.95

Homemade Soups

Pasta Fagioli 3.95

Soup du Jour 3.95

Wood Stone Pizzas

Traditional

Our homemade pizza sauce topped with Pecorino Romano and mozzarella cheese garnished with fresh basil. 11.95

Pepperoni

Our famous traditional pizza topped with imported sliced pepperoni. 12.95

White Four Cheese

Ardeo house aioli, Pecorino Romano, feta, gorgonzola and mozzarella cheese finished with fresh-diced tomatoes and parsley. 13.95

Grilled Vegetables

House pizza sauce, mozzarella cheese and assortment of fresh grilled vegetables. 12.95

Roasted Chicken and Portabella

Ardeo house aioli, mozzarella cheese, caramelized onions, diced tomatoes, portobello mushrooms and our slow roasted chicken with fresh parsley. 13.95

Steak and Cheese

Our famous angus tips with roasted garlic, caramelized onions, portobello mushrooms, garlic aioli and mozzarella cheese. 14.95

Greek Pizza

Ardeo house aioli, feta and mozzarella cheese, baby spinach, plum tomatoes, pepperoncini, red onion and kalamata olives. 12.95

Ardeo Salad Pizza

Our famous pizza dough smothered in Parmesan and garlic aioli, fired roasted until golden brown, and then topped with your choice of salad. 12.95

Margherita

Fresh sliced jumbo tomatoes, garlic spread, fresh mozzarella and sweet basil. 12.95

Prosciutto & Sausage

Thinly sliced prosciutto, Sweet Italian sausage, roasted bell peppers, sage, rosemary, garlic confit and mozzarella cheese. 13.95

Scallop al Forno

Pan seared scallops, garlic aioli, diced tomatoes, apple wood bacon and mozzarella cheese. 16.95

Shrimp Pesto Caprese

Pan seared large shrimp in a basil pesto, sliced jumbo tomatoes and fresh mozzarella. 15.95

Crispy Calamari Pizza

Fried calamari rings, fresh garlic, olive oil and pepperoncini tossed and served atop a traditional pizza. 13.95

Chicken Alfredo

Our famous doigh topped with parmesan cream sauce, penne pasta and chicken tenderloins. 14.95

Pannini's

All our hot pannini's are made with baked Italian bread brushed with sun-dried tomato oil and pressed with our Pannini grill. Served with hand cut pan-fried potatoes and pickle.

Roasted Turkey and Bacon

Freshly sliced oven roasted turkey with apple wood smoked bacon, vine ripened tomatoes and artichoke spinach spread.

8.95

Chicken Parmesan

Boneless chicken breast breaded and fried then topped with homemade tomato sauce, mozzarella and Parmesan cheeses.

9.95

Eggplant and Fresh Mozzarella

Flash fried eggplant with marinated tomatoes, fresh mozzarella and caramelized onions.

8.95

Steak and Cheese

Shaved angus beef, fontina, caramelized onions, portobello mushrooms and a garlic aioli spread.

10.95

Mediterranean Chicken Breast

Twin chicken breast char grilled set with feta, spinach, marinated tomatoes, and kalamata olives.

9.95

Tuscan Chicken

Fire roasted pulled chicken, tomato, white bean, roasted garlic spread and fresh mozzarella.

9.95

Short Rib

Shredded black angus short rib, burgundy butter, shallot confit, and gorgonzola.

9.95

Salmon Pannini

Salmon filet, button mushrooms, caper remoulade, sundried tomatoes, and fresh herbs.

9.95

Ardea Famous Black Angus Burgers

Available lunch and dinner

Black Angus Burger

Half-pound Black Angus hamburger served with pan fried potatoes, lettuce, tomato and red onion.

8.95

Mediterranean Lamb Burger

Spiced 8 oz ground lamb stuffed with boursin cheese, spinach and sun-dried tomatoes.

9.95

Build your own -.50 each

feta cheese, goat cheese, roasted peppers, roasted tomatoes, kalamata olive, button mushrooms, Portobello, pepperoncini, caramelized onions, roasted garlic, apple wood bacon

Entrees

Pasta with Sausage or Meatball

Your choice of imported Italian pasta tossed in a plum tomato herb sauce and served with homemade meatballs or sweet Italian sausages.

11.95

Tuscan Salmon

Char grilled salmon filet set on a mixture of escarole, shallot confit, kalamata olives and cannellini beans in lemon butter sauce served with hand cut pan-friend potatoes.

18.95

Fire Roasted Italian Chicken

Italian herb half-chicken fire roasted with roasted potatoes and seasonal vegetables.

14.95

Gnocchi a la Pancetta

Crispy pancetta, white onions, and cannellini beans laced with lemon butter and tossed with potato gnocchi.

15.95

Veal Involtini

Flash fried eggplant rolled with veal scallopini, Ricotta, Pecorino Romano, basil and baby spinach set atop a bolognese sauce and served with angel hair pasta.

19.95

Seafood Cacciucco

Pan seared shrimp, sea clams, PEI mussels and encrusted haddock simmered in a tomato broth with mir poix, saffron and fennel served with spinach fettuccini.

23.95

Angus Tips Pizziola

Black angus sirloin tips, char grilled and smothered with tomato, kalamata olives, fresh herbs, capers, and parmesan butter served with roasted red skin potatoes and house vegetables.

19.95

Ardeo Parmesans

Lightly breaded and fried, topped with our homemade tomato sauce with Parmesan and mozzarella cheese fire roasted in our stone oven served with penne pasta.

Veal 19.95 Eggplant 15.95 Chicken 16.95

Eggplant Rollatini

Flash fried thinly sliced eggplant stuffed with garlic, basil, spinach, ricotta, and Pecorino Romano cheese, fire roasted, served atop a creamy pomodoro sauce with sautéed onions and spinach, topped with marinated sun-dried tomatoes.

15.95

Gorgonzola Chicken

Jumbo chicken tenders sautéed with asparagus tips, sun-dried tomatoes and fresh rosemary tossed in a gorgonzola cream sauce over papardelle pasta.

18.95

Linguini in Clam Sauce

Chopped sea clams simmered in a shellfish fumet with garlic and shallots tossed with fresh herbs and pinot grigio finished with a lemon infused virgin olive oil set over linguini garnished with fresh P.E.I. mussels.

17.95

Pan Roasted Tuscan Chicken

Fresh chicken tenders pan roasted with mushrooms, capers and vine-ripened tomatoes, pimentos and kalamata olives finished with a lemon butter sauce set with capellini pasta.

18.95

Braised Short Ribs

Burgundy and mir poix braised angus short ribs set over broccolini risotto laced with garlic infused pan sauce.

21.95

Pan Roasted Haddock

Herbed Haddock filet pan roasted set with seasoned asparagus tip and vine ripened tomato with basil leaf risotto topped with lemon infused spinach.

19.95

Pan Seared Chicken Broccolini

Fresh herb crusted chicken breast pan seared set over roasted garlic braised broccolini with Italian sausage raviolis in a roasted garlic veloute.

18.95

Sole Meuniere

Pan seared yellowtail sole finished in a sherry beurre noisette served over angel hair pasta with Italian parsley.

18.95

Venetian Bolognese

Ground Angus beef and sweet Italian sausage in a chunky plum tomato sauce with elephant garlic, fresh herbs and sweet onions tossed with papardelle garnished with shaved Pecorino Romano.

17.95