

al Dente

APPETIZERS

ANTIPASTO

Selection of imported cured meats, grilled vegetables, Italian cheeses, and classic condiments 13.99

VINE RIPENED TOMATO BRUSCHETTA

Freshly baked ciabatta toast, vine ripened tomato salad, fresh basil mascarpone, olive oil 7.99

PROSCIUTTO WRAPPED PRAWNS

Garlic, lemon and Reggiano aioli 13.99

BEEF CARPACCIO

Thin sliced beef with "petite Mache", extra virgin olive oil and shaved Reggiano parmesan 12.99

PARMESAN GARLIC BREAD

Freshly baked Italian ciabatta bread toast, olive oil, garlic and parmesan cheese 5.99

CRISPY FRIED CALAMARI

Flash fried herb calamari with red pepper aioli 12.99

EGGPLANT PARMIGIANA

Crispy eggplant slices, parmesan cheese, and marinara sauce 9.99

PORTABELLO MUSHROOM WITH LUMP CRABMEAT

Fontina gratin 12.99

SALADS

CAESAR SALAD

Hearts of romaine, Caesar dressing, toasted olive bread and shaved Reggiano parmesan 8.99

CAPRESE SALAD

Seasonal tomatoes, Buffalo mozzarella, basil oil, and pesto 9.99

MIXED GREEN SALAD

House blended greens, Gorgonzola dressing and crumbles, toasted walnuts and red grapes 8.99

CHOPPED HOUSE SALAD

Chopped romaine, salami, provolone, mushrooms, olives, plum tomatoes, garlic croutons, champagne parmesan vinaigrette 8.99

SOUP

MINISTRONE

Classic Italian bean soup with pasta garnished with toasted ciabatta and pesto 6.99

ROMA TOMATO SOUP

Fresh ripe tomato soup and tarragon essence 6.99

FISH

SEARED DIVER SCALLOPS

Served over a crisp grilled polenta cake, ratatouille and vegetable salad 24.99

FRESH ATLANTIC SALMON

Lemon pepper sauce, baby carrots and zucchini 24.99

LOBSTER FRA DIAVLO

Sautéed with lemon, olive oil white wine, pancetta and hot chili peppers served over capellini 36.99

SHRIMP SCAMPI WITH FETTUCCHINI

Sautéed in whole butter, garlic, parsley and lemon juice 26.99

MEAT

CHICKEN MARSALA

Free range chicken breast with, marsala wine sauce, pasta and zucchini noodles 20.99

PARMESAN CRUSTED CHICKEN

Free range chicken breast, roasted leek tortellini and marinara sauce 19.99

VEAL PICCATA

Sautéed veal scaloppini, white wine, lemon butter and capers served atop of pappardelle pasta 31.99

BEEF TENDERLOIN FILET

8 ounce center cut filet with gorgonzola crust, chianti wine sauce, green beans, baked fingerling potatoes, and fine herbs 32.99

AUSTRALIAN LAMB CHOPS

Porcini ravioli, baby mushrooms, spinach and Madeira sauce 35.99

OSSO BUCCO ALLA MILANESE

Served with saffron risotto 35.99

VEAL SALTIMBOCCA ALLA ROMAGNA

Sautéed veal scaloppini, Italian ham, sage and capers in a buttery marsala sauce 31.99

PASTA

RICOTTA CHEESE TORTELLINI

Roasted Tomato and Garlic Sauce 16.99

SPAGHETTI CARBONARA

Crispy pancetta, sweet green peas in rich cream sauce 15.99

CAPELLINI POMODORO

Ripe tomatoes, basil and shaved Reggiano parmesan 15.99

LASAGNA AL DENTE

Bolognese layered with béchamel, tomato sauce, and mozzarella cheese 16.99

PENNE ALFREDO WITH ROASTED CHICKEN

Béchamel, parmesan and flame roasted chicken meat 16.99

SPAGHETTI AND MEAT BALLS

House made meat balls made of beef, veal and pork 15.99

RIGATONI ALLA BOLOGNESE

Rigatoni with traditional meat sauce 15.99

LINGUINE AL VONGOLLE

Littleneck clams cooked in white wine and garlic sauce served over linguine 19.99

CHEESE RAVIOLI

Six cheese ravioli with tomato vodka sauce 15.99

A \$10 split plate charge will apply for all entrees.