



## Appetizers

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|--|----------------|
| <b>Bruschetta</b>  | <b>\$5.95</b>  |
| Garlic Bread Topped with Fresh Tomatoes, Pesto and Olive Oil,<br>Baked with Mozzarella Cheese  |                |
| <b>Caesar Salad</b>  | <b>\$7.25</b>  |
| Romaine Lettuce Lightly Tossed with Grano Padano<br>Cheese and Al Dente's Original Dressing, Garnished with<br>A Garlic Crouton and Lemon Wedge          |                |
| <b>Garden Salad</b>  | <b>\$7.25</b>  |
| Mesculin Mixed Greens tossed in a Mediterranean Balsamic Dressing<br>Served with Fresh Tomato, Cucumbers and Julienne Carrots                            |                |
| <b>Baked Goat Cheese</b>   | <b>\$9.50</b>  |
| Portobello Mushroom Stuffed with Grilled Vegetables,<br>Goat Cheese, Herb Crusted Garnished with Roasted Pepper Coulis<br>and Balsamic Reduction Drizzle |                |
| <b>Cozze Al la Marinara</b>  | <b>\$10.25</b> |
| Steamed P.E.I. Mussels with a White Wine Garlic Tomato Sauce   |                |
| <b>Caprese Salad</b>   | <b>\$9.50</b>  |
| Fresh Bocconcini Cheese on Slices of Tomatoes, Topped with Olive Oil,<br>Pesto, Drizzled with Balsamic Reduction and Sundried Tomatoes                   |                |
| <b>Crispy Fried Calamari</b>   | <b>\$10.25</b> |
| Crispy Calamari Served with Lemon Garlic Aioli Sauce   |                |
| <b>Grilled Calamari</b>  | <b>\$11.50</b> |
| Served in a Lemon Sauce with Capers, Extra Virgin Olive Oil,<br>Fresh Diced Tomato and Black Olives  |                |
| <b>Shrimp Cocktail</b>   | <b>\$14.95</b> |
| 5 Jumbo Black Tiger Shrimps served in a Martini Glass with a<br>Lemon Wedge, Lettuce and Cocktail Sauce  |                |

There is a \$1.95 Charge to have the Kitchen Split any item. 15% Gratuities will be added to any parties of eight or more. Above prices do not include applicable taxes

## Pasta

### Fettuccine Primavera

**\$17.95**

With a Medley of Fresh Vegetables, Sundried Tomatoes  
Tossed in a Light Pesto Tomato Sauce

### Penne Gorgonzola

**\$18.95**

Penne Pasta Tossed with Gorgonzola Cheese, Portobello  
Mushrooms, Fresh Diced Roma Tomatoes and Asparagus.  
Garnished with Prosciutto

### Capellini Con Pollo

**\$18.95**

Capellini Pasta Tossed with Strips of Chicken, Roasted Red  
Peppers in a Pesto Rose Sauce. Garnished with Toasted Pinenuts

### Linguine Al la Marinara

**\$22.95**

With Toasted Garlic, 2 Tiger Shrimp, Calamari, Mussels  
Tossed in White Wine, Tomato Sauce

### Pappardelle

**\$23.95**

Wide Shaped Fettuccine with Shrimps, Scallops Baby Spinach  
in a Lobster Brandy Cream Sauce

## Rustic Corner

### Manicotti

**\$18.50**

Al Dente made pasta Stuffed with Spinach and Ricotta Cheese,  
Baked in Tomato Sauce with Mozzarella

### Lasagna

**\$17.95**

Baked Lasagna Layered with Fresh Pasta, Meat Sauce, with  
Mozzarella Cheese.

### Meat Cannelloni

**\$17.95**

Pasta Stuffed with Ground Veal and Baked with  
Tomato Sauce and Mozzarella Cheese

### Penne Arrabiatta

**\$17.95**

Penne Pasta in a Spicy Tomato Sauce, with Italian Sausage, Tossed  
With Grated Asiago and Grana Padano Cheeses

**Veal Parmigiana** **\$19.50**  
Veal Strip Loin Lightly Breaded and Baked with Tomato Sauce,  
and Mozzarella Cheese. Served with Ling Tomato Sauce

## Main Courses

**Mediterranean Chicken** **\$22.95**  
A Boneless Chicken Breast Flambéed with Frangelico  
Served in a Ligonberry Cream Sauce, Topped with  
Toasted Almonds

**Veal Ossobuco** **\$24.95**  
Veal Shank Braised in a red Wine Sauce with Shallot and  
Root Vegetables served on Risotto

**Veal Marsala** **\$24.95**  
Veal Scaloppini Sautéed in a Marsala Cream Sauce  
with Woodland and Porcini Mushrooms

**Black Tiger Shrimps** **\$25.95**  
Sautéed Mushroom in a Pernod Cream Sauce  
Served with Capellini Pesto and a medley of Vegetables

**Salmon** **\$24.95**  
Fresh Broiled Atlantic Salmon Topped in a  
Lobster Brandy Cream Sauce and garnished with Leek Frites

**Orange Roughy** **\$23.95**  
In a Saffron Cream Sauce with Tomato Concasse  
And Capellini Pesto

**New York StripLoin** **\$28.95**  
A Grilled 8oz. Steak Topped in a Madagascar Peppercorn  
Sauce with Brandy and Shallots

**Grilled Veal** **\$24.95**  
Grilled Veal Scaloppini with Roasted red Peppers and  
Mushrooms with a Red Wine Balsamic Sauce

**Beef Tenderloin** **\$33.95**  
A Grilled 7oz. Filet Topped in Red Wine Grenadine Reduction  
and Grilled Portobello Mushroom

**Add Two Tiger Shrimp to any of the above main courses for \$7.95 extra**

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