

Winter Restaurant Week Lunch Menu

Create your own 3 course meal: 22.00

First course: One Antipasti or Salad with no Additions

Second Course: Panini, Main Course, Pasta, Salad with Additions or Pizza

Third Course: Any Dessert

Antipasti

Meatballs

"Al Dente Style" 9.95

Fried Zucchini Flowers

Stuffed with Ricotta, Mint and Lemon 10.95

Prosciutto di Parma,

Burrata Cheese, Honey, Extra Virgin Olive Oil 17.95

Soup of the Day 8.95

Fresh Wood-Burning Oven Baked Focaccia,
made to order 4.00

Salad

Arugula, Grainy Mustard Dressing, Parmigiano Reggiano 12.95

Romaine, Garlic, Anchovies, Crouton, Parmigiano Reggiano,
Medium-Boiled Egg 12.95

Mixed Spring Green Salad, Cherry Tomato, Balsamic Dressing
10.95

Salad Additions:

Fried Calamari and Peperoncini 6.95

Roasted Amish Chicken 6.95

Grilled Salmon 7.95

Shrimp 7.95

Panini – Sandwiches

Served with Wood Burning Oven Baked Bread

All Panini's come with Fried Potato Sticks

Portobello - Portobello Mushroom, Onions, Fontina Cheese, Saffron Mayonnaise 12.95

Pantofola di Antonio - Chicken Breast, Tomato Sauce, Eggplant, Mozzarella, Provolone Cheese 11.95

Polpette - Meatballs, Tomato Sauce, Mozzarella 11.95

Gamberi - Fried Shrimp, Saffron Mayonnaise, Arugula 14.95

Al Dente Burger - Provolone Cheese, Caramelized Onions, Sliced Tomato, Pickles, Tomato Mayo 11.95

Main Course & Pasta

Farro Tagliatelle with Imported Cherry Tomatoes, Basil 16.95

Raviolini del Plin, House-Made Meat Ravioli in Butter, Sage and Veal Jus 20.95

Gnocchi Made in House with Pork Sausage Ragu 18.95

House-Made Fettuccine alla Bolognese, Traditional Bolognese Meat Sauce 17.95

Lasagnette Made in House with Bolognese, Besciamella Sauce, Gratine 18.95

Hand-Cut Pappardelle, Wild Boar Ragu Braised in Red Wine with Vegetables 20.95

Roasted Herb Marinated Salmon, Smashed Potatoes with Crabmeat, Garlic Roasted Peppers,
Lemon Vinaigrette 23.95

Lemon Chicken, Potatoes, Carrots 21.95

In honor of the great Marcella Hazan we are offering Chef Donna's favorite recipe from her cookbook
"Essentials of Classic Italian Cooking"

**Gluten-free pasta available upon request*

(All Pastas Served with Parmigiano Reggiano Except Seafood)

(Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness)

Wood-Fired Neapolitan-Style Pizza

Marinara 10.95

Tomato, Garlic, Olive Oil, Oregano

Margherita D.O.C 12.95

Tomato, Mozzarella Flor di Latte, Basil

Romana 13.95

Tomato, Mozzarella Flor di Latte, Anchovies, Capers, Black Olives, Chiles

Napoletana 13.95

Tomato, Anchovy, Mozzarella Flor di Latte, Basil

Quattro Stagioni 14.95

Tomato, Mozzarella Flor di Latte, Basil, Oregano, Olives Mushrooms, Artichokes, Ham

Prosciutto Rucola 14.95

Tomato, Mozzarella Flor di Latte, Prosciutto Crudo, Arugula

Melanzane 13.95

Tomato, Mozzarella Flor di Latte, Oregano, Black Olives, Roasted Eggplant

Salsiccia e Rapini 13.95

Tomato, Smoked Mozzarella, Pork Sausage, Broccoli Rabe, Garlic

Capriciosa 13.95

Mozzarella Flor di Latte, Artichokes, Pancetta, Pesto, Tomato, Basil

Gorgonzola 13.95

Gorgonzola, Garlic, Caramelized Onions, Oregano, Speck

Vegetariana 13.95

Grilled Vegetables, Garlic, Tomato Parmigiano Reggiano, Smoked Mozzarella

Piemontese 14.95

Fontina Cheese, Mozzarella Flor di Latte, Porcini Mushrooms, Rosemary, Pork Sausage

Formaggi 13.95

Mozzarella Flor di Latte, Provolone, Parmigiano Reggiano, Garlic, Rosemary, Oregano, Smoked Mozzarella

Calzoni

Ricottaro 13.95

Mortadella, Salami, Ricotta, Mozzarella Fior di Latte, Tomato

Polpette 13.95

"Al Dente" Meatballs, Mozzarella Fior di Latte, Tomato

Pazzo 13.95

Smoked Mozzarella, Sausage, Ham, Mushrooms, Tomato

Le Pizza Dolci (Share 2-4 Persons)

Mascarpone, Strawberries, Chocolate, Chestnuts 12.95

Extra Toppings:

Surcharge will be added during Restaurant Week

2.50 each

Anchovies, Basil, Black Olives, Cherry Tomatoes, Eggplant, Mushrooms, Onions, Spinach, Arugula, Broccoli Rabe, Mortadella, Salami, Sausage, Mozzarella Fior di Latte, Parmigiano Reggiano, Fontina Cheese, Smoked

Mozzarella, Whole Egg, Capers

3.00 each

Dolci - Dessert

Bugie

Ribbons of Sweet, Fried Dough,
Topped with Powder Sugar, Honey and Chocolate 8.95

Al Dente Tiramisu

Coffee Sponge Cake, Mascarpone Cheese Mousse,
Topped with a Chocolate Crisp 9.95

Hazelnut Panna Cotta

Preserved Cherries, Whipped Vanilla Bean 8.95

Chocolate Mousse

Chocolate Mousse topped with Whipped Cream,
Almond Nougat Crumbles and Hazelnut Cookie 9.95

Caprese

Classic Neapolitan Almond Chocolate Cake
Served with Blueberry Marmalade 9.95

House Made Gelati and Sorbetti 3.95 per scoop

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