

# AL DENTE

Ciao! Welcome to Al Dente. As you may or may not be aware, Al Dente in Italian means "to the tooth" which refers to the way most Italians like their pasta, cooked to perfection.

Italian cuisine is a very passionate cuisine that prides itself on cultivating the freshest ingredients that are prepared simply, enabling the quality of the ingredients to shine through. Our goal at Al Dente is to provide you with that passion and freshness along with excellent, knowledgeable service, from a menu that brings our own unique preparations to some of Italy's classic dishes.

Chef de Cuisine David Brai joined the team at Al Dente 2 years ago and since then has elevated the cuisine to a new level with the help of the entire staff. Chef David looks forward to the opportunity to provide you with what he calls "a very intimate connection between the staff and our guest". We truly want our guests to feel as if we have invited them into our home to dine with us. We are committed to providing our guests with the ultimate dining experience; anticipating and understanding your needs through our food and service.

Bon Appetito!



## THE MASHANTUCKET PEQUOTS

THE TRIBAL SYMBOL IS BOTH A REFLECTION OF MASHANTUCKET PEQUOT PAST AND A SYMBOL OF HOPE FOR THE FUTURE. FRAMED AGAINST THE SKY, THE LONE TREE ON A KNOLL REPRESENTS MASHANTUCKET, THE "MUCH WOODED LAND" WHERE THE PEQUOTS HUNTED AND KEPT ALIVE THEIR IDENTITY AS AN INDEPENDENT PEOPLE. DISPLAYED ON THE KNOLL IS THE SIGN OF ROBIN CASSASINAMON, THE PEQUOT'S FIRST LEADER FOLLOWING THE 1637 MASSACRE AT MYSTIC FORT. THE FOX STANDS AS A REMINDER THAT THE PEQUOTS ARE KNOWN AS "THE FOX PEOPLE."

## ANTIPASTI

### PASTA E FAGIOLI \$7

Cannellini Bean Soup  
Prosciutto, Tube Shaped Pasta, Extra Virgin Olive Oil

### ANTIPASTO CALDO \$18

Baked Stuffed Artichoke, Grilled Eggplant Rollatini, Mozzarella en Carozza

### COZZE EN BRODO \$12

Prince Edward Island Mussels, Garlic, White Wine, Lemon, Parsley,  
Extra Virgin Olive Oil

### ANTIPASTO FREDDO \$18

A Selection of Imported Sliced Meats, Domestic and Imported Cheeses,  
Marinated Olives, Eggplant Caponata, Artichokes,  
House Cured Tomatoes, Peppers

### MOZZARELLA DELLA CASA \$15

Vine Ripened Tomato, Hand-Torn Mozzarella,  
Marinated Red Onion, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil

### CAPELANTE E' ARANCIONE \$13

Spice Roasted Sea Scallops, Orange, Garlic, Basil, Shaved Fennel

### CALAMARI FRITTI \$14

Fried Calamari, Pepperoncini Peppers, Spicy Marinara, Lemon Aioli

### CARPACCIO DEL MANZO \*\* \$14

Beef Tenderloin, Balsamic Roasted Portabella, Arugula,  
Shaved Locatelli Cheese, Truffle Oil

## INSALATE

### BARBATIOLE \$12

Roasted Beets, Goat Cheese Croquette, Citrus Vinaigrette

### SPINACI \$11

Grilled Red Onion, Pancetta Crisp, Gorgonzola Dressing

### CAESAR \$9

Traditional with Garlic Croutons

### TRI COLORE \$9

Mesclun Greens, Tomato, Cucumber, Red Onion, House Vinaigrette  
With Gorgonzola \$11

\*ITEM COOKED TO ORDER. \*\*ITEM SERVED RAW.

CONSUMING RAW, UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## PASTA

### LINGUINE ALLA VONGOLE \$21

Littleneck Clams, White Wine, Garlic, Parsley

### ZUPPA DI PESCE \$35

Lobster, Crab, Shrimp, Scallops, Mussels, Clams,  
Spicy Tomato Broth, Imported Linguine

### CAVATELLI ALLA BOLOGNESE \$18

Hand-Rolled Casanelli Cavatelli Pasta,  
Home-Made Bolognese Sauce,  
Herbed Ricotta

### PENNE AL FORNO \$18

Imported Penne Pasta, Eggplant, Sweet Italian Sausage, Fresh Basil,  
Pomodoro Fresca, Fresh Mozzarella, Parmesan

### FUSILLI ALLA BOSCAIOLA \$19

Imported Fusilli Pasta, Marsala Wild Mushrooms, Asparagus, Truffle Essence

### FARFALLE CON POLLO \$21

Grilled Chicken, Broccoli, Oven-Dried Tomatoes, Reggiano Garlic Cream

### SPAGHETTI POLPETTE DI CARNE \$19

Al Dente's Classic Meatballs, Imported Spaghetti, Pomodoro, Fresh Basil

## CONTORNI

GRILLED ASPARAGUS \$8

RISOTTO DEL GIORNO \$7

MEATBALLS \$8

SAUTÉED SPINACH \$7

FETTUCCINE ALFREDO \$6

SAUTÉED BROCCOLI RABE \$7

CRUSHED YUKON POTATOES \$7

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## SECONDI

### PESCE SPADA ALLA GRIGLIA \* \$29

Grilled Marinated Swordfish, Artichoke Ripieno, Crushed Yukon Potato,  
Lemon Aioli

### RISOTTO CON GAMBERETTI \$29

Sweet Water Shrimp Scampi, Arugula, Preserved Lemon Risotto

### SPIGOLA AL FORNO \$35

Pan Roasted Chilean Sea Bass,  
Roman-Style Butternut Squash Polenta Cakes,  
Escarole, Almonds

### VITELLO ALLA PARMIGIANO \$24

Breaded Veal Cutlet, Pomodoro, Shredded Parmesan Cheese

### VITELLO ALLA SALTIMBOCCA \$25

Sautéed Veal Scaloppine, Prosciutto, Marsala Sage Mushroom Sauce

### COSTOLETTA DI VITELLO \$34

Porcini Crusted Veal Chop, Barolo Sauce, Grilled Asparagus,  
Braised Cannellini Beans, Radicchio

### BISTECCA ALLA FIORENTINA \* \$38

Herb Grilled Rib-Eye Steak, Grilled Vegetables, Roasted Garlic, Aged Balsamic

### POLLO ALLA SCOZZARI \$19

Roasted Free Range Lemon Chicken, Tuscan Couscous, Broccolini,  
Pignoli Nuts, Green Olive Jus

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