

# 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 4 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.*



## 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.”

## Appetizers

### *Fried Calamari*

Pepperoncini Peppers, Spicy Marinara, Lemon Aioli \$14

### *Caprese*

Vine-Ripened Tomato, Homemade Mozzarella, Marinated Red Onion, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil \$12

### *Cold Antipasta*

A Selection of Imported Sliced Meats, Domestic and Imported Cheeses, Artichokes, Marinated Olives, Eggplant Caponata, House Cured Tomatoes, Peppers \$16

### *Baked Eggplant*

Battered Eggplant Cutlet Baked with Parmesan & Pomodoro, Topped with Herbed Ricotta \$9

### *Bruschetta*

A Classic Tomato & Basil Salad Atop Toasted Italian Bread \$7

## Soups/Salads

### *Pasta Fagioli*

#### **Cannellini Bean Soup**

Prosciutto, Tube-Shaped Pasta, Extra Virgin Olive Oil \$7

### *Spinach & Meatball Soup*

With Cheese Tortellini \$7

### *Caesar Salad*

Traditional with Garlic Croutons \$9

### *Arugula Salad*

Marsala Vinaigrette, Sweet Roasted Peppers, Olives, Goat Cheese Crostini \$9

### *Tri Colore Salad*

Traditional Arugula, Radicchio and Endive with Lemon & Olive Oil \$9

## Salad Accompaniments

*Homemade Mozzarella* \$4

*Gorgonzola Cheese* \$2

*Goat Cheese* \$3

*Grilled Vegetables* \$4

*Grilled Marinated Chicken* \$5

*Grilled Marinated Shrimp* \$6

\*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. Gratuity of 18% added to all parties of 8 or more.

## Pasta

### *Zuppa di Pesce*

#### **Chef's Specialty**

Lobster, Shrimp, Scallops, Clams, Spicy Tomato Broth, Imported Linguine \$37

### *Linguine with Clams*

Littleneck Clams, White Wine, Parsley \$21

### *Four Cheese Lasagna*

Baked with Pomodoro Sauce \$17

### *Manicotti*

Fresh Pasta Sheets Rolled and Filled with Herbed Ricotta & Mozzarella,  
Baked with Pomodoro \$17

### *Baked Penne Bolognese*

Imported Penne Baked with our Classic Bolognese Sauce, Homemade Mozzarella, Parmesan  
\$17

### *Farfalle with Chicken & Broccoli*

Grilled Chicken, Broccoli, Oven-Dried Tomatoes, Reggiano Garlic Cream \$21

### *Spaghetti with Meatballs*

Al Dente's Classic Pork Ragù, Meatballs, Fresh Basil, Locatelli Cheese \$19

### *Fusilli Boscaiola*

Imported Fusilli, Wild Mushrooms, Asparagus, Marsala,  
Oven-Dried Tomatoes, Truffle Oil \$19

## Pasta Pairings

*Meatballs* \$3 Each

*Sweet Italian Sausage* \$4

*Roasted Artichoke* \$4

*Steamed Broccoli* \$4

*Sautéed Spinach* \$5

*Oven-Dried Tomatoes* \$4

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## Entrées

### *Grilled Swordfish \**

Grilled Marinated Swordfish, Artichoke Ripieno, Garlic Parmesan Mashed Potatoes, Lemon Aioli \$29

### *Risotto with Shrimp*

Shrimp Scampi, Arugula, House Cured Tomatoes, Lemon Risotto \$29

### *Veal Saltimbocca*

Sautéed Veal Scaloppine, Prosciutto, Marsala Sage Mushroom Sauce \$28

### *Veal Rib Chop \**

Porcini-Crusted Veal Chop, Barolo Sauce, Grilled Asparagus, Sweet Peppers \$39

### *Grilled Ribeye Fiorentina \**

16 oz Herbed Ribeye Steak, Grilled Vegetables, Roasted Garlic, Aged Balsamic \$39

### *Surf-N-Turf \**

**Chef's Specialty**

Grilled 6 oz Filet Mignon with Candied Garlic Sauce & Roasted Portabella, 2 Prosciutto-Wrapped Shrimp, Sautéed Spinach and Garlic Parmesan Mashed Potatoes \$39

### *Chicken Parmesan*

Breaded Chicken Cutlet with Pomodoro & Shredded Parmesan Cheese \$21

### *Rosemary Chicken*

Roasted Statler Chicken Breast, Rosemary, Dijon, Garlic, Lemon, Sweet Corn Polenta \$19

### *Chicken Francese*

Sautéed Chicken Breast, White Wine, Lemon, Cream, Capellini \$19

## Sides

*Fettuccine Alfredo* \$6

*Sautéed Broccoli Rabe* \$7

*Sweet Corn Polenta* \$7

*Grilled Asparagus* \$7

*Risotto of the Day* \$7

*Garlic Parmesan Mashed Potatoes* \$7

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## Dessert

### *Crème Brûlée*

Seasonal Fruits, Whipped Cream \$7

### *Gelato or Sorbetto*

Ask Your Server about Today's Seasonal Offerings \$5

### *Tutti Frutti Ricotta Cheesecake*

Mixed Berry Compote, Graham Cracker Shortbread \$8

### *Tiramisu*

Espresso Soaked Lady Fingers Layered with  
Creamy Mascarpone Cheese \$8

### *Lemon Tart*

Italian Meringue, Raspberry Sauce, Candied Pine Nuts \$8

### *Zuccotto*

Frangelico Sauce, Assorted Berries \$9

### *Cannoli*

Orange Ricotta Filling, Vanilla Whipped Cream,  
Chocolate Pop Rocks \$7

### *Creamy Vanilla Risotto*

Balsamic Strawberries, Pistachio Cream,  
Sweet Nougat Shell \$7

## Cognac

### VSOP

Courvoisier \$12  
Hennessy \$12  
Rémy Martin \$12  
Martell \$12

### XO

Courvoisier \$28  
Hennessy \$34  
Rémy Martin \$32  
Martell Cordon Bleu \$22

### EXCEPTIONAL

Kelt Petra \$220  
Rémy Martin Louis XIII \$175

## Port

### WOOD-AGED

Sandeman Rich Ruby Port \$7.50  
Warre's Optima \$8  
Taylor Fladgate Tawny Port \$7.50  
Taylor Fladgate Special Reserve Taylor 20 Year Old \$12  
Taylor Fladgate Special Reserve Taylor 30 Year Old \$22

## Grappa

Carpenè Malvoti Grappa Vecchia, Veneto \$8

## Liqueurs

Grand Marnier Centcinquantenaire \$50  
Pallini Limoncello Liqueur \$7