

AL DENTE Restaurant Menu

Zuppa / Soups

Minestrone 45.00

Traditional Italian vegetables soup
Served with grated parmesan and crunchy garlic bread

Zuppa di pesce italiana con crostini all'aglio 60.00

Italian seafood soup with fresh shrimps, calamari, mussels, crab,
salmon and garlic croutons

Zuppa di pomodoro all milanese 45.00

Tomato cream soup with mushroom and noodles

Vellutata Di Funghi Arrosto 55.00

Creamy roasted mushroom soup

Antipasti e Insalata / Appetizers and salad

Beef Carpaccio (Carpaccio Di Manzo) 70.00

Thinly slice of tender marinated beef topped with seasonal mushroom, olive oil, lemon,
balsamic dressing and parmesan cheese

Calamari e Parmigiano Fritto 65.00

Deep Fried calamari coated with parmesan cheese
Served with spicy tomato sauce

Insalata Caprese (Due of Tomato Mozzarella) 60.00

Skinless tomato and mozzarella slice
Bedded on farmer salad served with basil dressing

Risotto con Gamberetti e Asparagi 75.00

Italian rice with tiger prawn and asparagus

Mozzarella Marinara 65.00

Deep fried fresh mozzarella cheese in bread crust mixed with parmesan served with
farmer salad and tomato balsamic sauce

Salmon Affumicato (Smoked Salmon) 80.00

Smoked salmon served with goat cheese, marinated avocado and fresh garden
accompanied with Melba toast

Insalata a foglia verde (Leafy Green Salad) 50.00

Freshly green salad, mushroom, tomato, onion rings, cucumber, carrot
Black olives, beetroot topped with light lemon herbs dressing

Bruschetta pomodoro e basilco 50.00

Crispy bread topped with marinated tomato with basil

Bruschette con funghi trifolati 45.00

Crispy bread topped with marinated tomato with mushrooms & basil

Con Pasta italiana / With Italian Pasta

Spaghetti Alla Carbonara 65.00

Beef bacon, fresh cream, eggs, black pepper powder and parmesan cheese

Farfalle Al Salmone & Caviale 75.00

Fresh cream, smoked salmon Garnished with Caviar

Ravioli autentici con ricotta e spinaci 70.00 (Authentic ravioli with ricotta and spinach)

Ravioli stuffed with spinach ricotta cheese garnished with walnut

Spaghetti con Frutti di Mare 90.00

Spaghetti, shrimps, calamari, clams, fish with tomato sauce

Penne Alla siciliana 55.00

Fried eggplant, tomato sauce, parmesan cheese and fresh oregano

Lasagna Bolognese 75.00

Home made baked lasagna stuffed with minced beef ragout

Fettuccine casalingo con gamberetti 90.00 Homemade Fettuccine with shrimps

Shrimps, onion, mushroom, fresh cream and tomato sauce

Penne all'arrabbiata 55.00

Penne in a spicy tomato sauce with basil and garlic

Cannelloni Al Forno 55.00

Baked cannelloni

Minced meat, tomato, parmesan and mozzarella cheese

Spaghetti aglio olio peperoncino 55.00 Spaghetti with garlic chili oil

Chili, garlic and olive oil

Dalla nostra Pizza / From our Pizza

Margherita 60.00

Topped with tomato, basil and mozzarella cheese

Quattro Stagioni 75.00

Combination of mushroom, tuna, salami, artichoke & mozzarella

La Napoletana 70.00

Tomato, capers, red pepper, anchovies, oregano & mozzarella

Americana 70.00

Topped with bell pepper, salami, tomato & mozzarella

Al Pollo 70.00

Tomato Sauce, Cheese, Marinated Chicken, Roasted Red Peppers, Onions, Garlic, Olive Oil & Oregano

Frutti Di Mare 95.00

Tomato, shrimps, tuna, calamari, Anchovies, green pepper & mozzarella

Vegetariana 65.00

Tomato, zucchini, eggplant, bell pepper, artichokes & mozzarella

Milano 75.00

Spicy Italian Sausage, Mushrooms & Mozzarella Cheese

Riviera 70.00

Tomatoes, Tuna fish, Mushrooms, Olive, and Mozzarella Cheese

Calzone 65.00

Mushroom, ricotta cheese, pepperoni, dried basil leaves, tomato & mozzarella

Focaccia 55.00

Pizza dough with tomato & oregano

Piatti principali / Main Dishes

Sorpresa ripiene Petti di pollo con salsa al limone 105.00
(Surprise stuffed chicken breasts with lemon sauce)

Chicken breast stuffed with smoked beef, mushrooms and mozzarella cheese
in lemon cream sauce

Served with bell pepper and potato gnocchi topped with herbs sauce

Osso Bucco 120.00

Orange and lemon flavoured veal osso bucco and tomato stew

Cotoletta alla Milanese 115.00

Breaded Veal Cutlet "Milanese Style"

Served with Spaghetti with herbs tomato sauce

Filetto con Salsa Cremosa di Funghi 125.00

(Beef Tenderloin Creamy Mushroom Sauce)

Grilled beef fillet topped with mushrooms sauce

Served with potatoes and seasonal crispy vegetables

Gamberoni Alla Griglia (Grilled Shrimps) 210.00

Grilled jumbo shrimps stuffed with garlic, fresh coriander, tomato, and onion marinated
with olive oil and lemon juice served with vegetables and white rice

Salmone alla griglia salsa al basilico cremosa 130.00

(Grilled salmon steak topped with basil cream sauce)

Served with sautéed spinach, sautéed vegetables, nature potatoes

Grigliata mista Di Pesce (Red Sea Mix Sea food) 250.00

Selection of sea bass, shrimps and Calamari

Served with white rice and grilled vegetables

Filetto Di Pesce alla Fiorentina (Sea Bass Fiorentina) 115.00

Pan fried sea bass fillet enhanced with garlic tomato, olive oil and fresh basil

Served with sautéed spinach and grilled potatoes

Fritto Misto 125.00

Small morsel of herb seafood, meat and vegetables coated with batter and deep

Served with Italian Tartar sauce

Dessert

Tiramisu 60.00

Mascarpone cheese and thin biscuit with coffee flavour

Panna Cotta con bacche fresche 65.00

Panna Cotta with Fresh Berries

Ricotta Cheesecake 55.00

A light texture and rich crust cheesecake

Blueberry-arancioni parfait con panna Campari 60.00

Blueberry-Orange Parfaits with Campari Cream

Stagionale fette 60.00

Fresh Fruit Platter

Seasonal Sliced Fresh Fruit Platter

Prodotti Stagionali Locali Seasonal Local food items 65.00

Torta di Datteri e Noci

Dates and walnut Tart

Piatto di formaggi con frutta e un bicchiere di vino locale 90.00

Cheese platter with fruits

Served with your choice of a glass of local wine

Gelato 20.00

Ice Cream Scoop