

# AL DENTE

ITALIAN RESTAURANT

VENERDI  
APRILE 2002

PREZZI DI VENDITA ALL' ESTERO: Albania  
USD 2.00 Argentina \$ 160: Australia AUS  
1.50: Austria 1.85; Brasile R Belgio 1.85  
Brasile RS 4.00 CZ Kes. 56; SK Solv. Kr.69  
Cipro L. 1.20 Danimarca Kr. 15; Egitto USD  
2.20 ; Finlandia 2.00 Francia 1.85 Germania  
1.85 Gercia 1.601 Or;amda 2.00

EURO 0.90  
Prezzo valido  
Bolo in Italia



FONDATA NEL 1876

PREZZI DI VENDITA ALL' ESTERO: Albania  
USD 2.00 Argentina \$ 160: Australia AUS  
1.50: Austria 1.85; Brasile R Belgio 1.85  
Brasile RS 4.00 CZ Kes. 56; SK Solv. Kr.69  
Cipro L. 1.20 Danimarca Kr. 15; Egitto USD  
2.20 ; Finlandia 2.00 Francia 1.85 Germania  
1.85 Gercia 1.601 Or;amda 2.00

ANNO 129  
N. 79

www.corriere.it

## Italian Restaurant Menu Dalla nostra Pizza / From our Pizza



### 1-Vegetariana

Tomato, Zucchini, Eggplant , bell  
Pepper , Artichokes & Mozzarella  
L.E (140.00)

### 2-Diavola

Beef salami Tomato & Mozzarella  
Cheese , red chilli  
L.E (180.00)

### 3-Margherita

Topped with Tomato,  
Basil and Mozzarella Cheese  
L.E (130.00)

### 4-Riviera

Tomatoes, Tuna Fish, Mushrooms,  
Olive, and Mozzarella Cheese  
L.E (170.00)

### 5-Calzone

Mushroom , Ricotta Cheese ,  
Pep-peroni, dried Basil leaves,  
Tomato & Mozzarella  
L.E (210.00)

### 6-Al Pollo

Tomato Sauce, Cheese, Marinated Chicken , Roasted  
Red Peppers,Onions, Garlic, Olive Oil & Oregano  
L.E (170.00)

### 7-Quattro Stagioni

Combination of Mushroom, Tuna,  
Salami, Artichoke & Mozzarella  
L.E (170.00)

### 8- Napoletana

Tomato, Capers, red Pepper, Anchovies,  
Oregano & Mozzarella  
L.E (170.00)

### 9-Frutti di Mare

Tomato, Shrimps, Tuna, Calamari, Anchovies,  
Green Pepper & Mozzarella  
L.E (320.00)

### 10-Hawaiiin

Smoked turkey , pineapple , Mozzarella  
Cheese , Tomato  
L.E (180.00)

### 11-Focaccia

Pizza dough with Tomato &  
Oregano  
L.E (120.00)

# Dessert



## 43-Tiramisu

Mascarpone Cheese and thin biscuit  
with Coffee flavour  
L.E (190.00)

## 44-Panna Cotta con bacche fresche Panna Cotta with Fresh Berries

L.E (250.00)

## 45- Cheesecake

A light texture and rich chust cheesecake  
L.E (200.00)

## 46-Frutta Fresca Fresh Fruit Platter

Seasonal Sliced Fresh Fruit Platter  
L.E (200.00)

## 47-Piatto di formaggi con frutta e un bicchiere di vino locale

Cheese platter with Fruits  
Served with your choice of a glass of local wine  
L.E (350.00)

## 48-Gelato Ice Cream Scoop

L.E (60.00)

## 49-Prodotti Stagionali Locali Seasonal Local Food Items

Torta di Datteri e Noci  
Dates and walnut Tart  
L.E (160.00)

☯ These dishes comply with guidelines on a balanced diet  
("The planet wished you bon appétit !")  
Please inform your host in case of food allergies

الاسعار شاملة رسم الخدمة والضرائب المقررة

**Prices are including taxes & service charge**

# Piatti principali / Main Dishes

Ⓢ **35-Petti di Pollo ripieni di Sorprese con salsa el limone**  
**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  
L.E (260.00)

**40-Salmone alla griglia con salsa al basilico cremosa**  
**Grilled salmon steak topped with basil cream sauce**

Served with sauteéd Spinach  
sauteed Vegetables, nature Potatoes  
L.E (500.00)

**36-Osso Buco**  
**Orange and Lemon flavoured Veal**

Osso bucco and Tomato stew  
L.E (300.00)

**41-Grigliata mista di Pesce**  
**Red Sea Mix Sea food**

Selection of Sea bass, Shrimps and Calamari  
Served with white rice and grilled Vegetables  
L.E (850.00)

**37 - Cotoletta alla Milanese**  
**Breaded Veal Cutlet "Milanese Style"**  
Served with fettuccine with herbs Tomato sauce  
L.E (350.00)

**42-Filetto di Pesce alla Fiorentina**  
**Sea Bass Fiorentina**

Pan fried Sea bass fillet enhanced with Garlic,  
Tomato, Olive Oil and fresh Basil  
Served with sauteed Spinach and grilled Potatoes  
L.E (300.00)

**38-Filetto con salsa cremosa di Funghi**  
**Beef Tenderloin Creamy Mushroom Sauce**

Grilled Beef fillet topped with Mushroom sauce  
Served with Potatoes and seasonal crispy Vegetables  
L.E (375.00)

**39-Gamberoni alla Griglia**  
**Grilled Shrimps**

Grilled jumbo Shrimps stuffed with Garlic,  
fresh Coriander, Tomato and Onion  
marinated with Olive Oil and Lemon juice  
served with Vegetables and white Rice  
L.E (450.00)



الاسعار شاملة رسم الخدمة والضرائب المقررة

**Prices are including taxes & service charge**

## Zuppe / Soups

### 12-Minestrone

Traditional Italian Vegetables soup Served with  
grated Parmesan and crunchy Garlic bread  
L.E (150.00)

### 13-Zuppa di pesce italiana con crostini all 'aglio

Italian Seafood soup with fresh Shrimps,  
Calamari, Mussels, Crab, Salmon  
and Garlic croutons  
L.E (320.00)

### 14-Vellutata di Funghi arrosto

Creamy roasted Mushroom soup  
L.E (150.00)

### 15-Carpaccio di salmone

Thinly slice fillet salmon with salad  
and parmesan cheese  
L.E (350.00)

### 16-Carpaccio di Manzo Beef Carpaccio

Thinly slice of tender marinated Beef  
topped with seasonal Mushroom,  
Olive oil, Lemon, Balsamic dressing  
and Parmesan cheese  
L.E (200.00)

### 17-Calamari fritti con Parmigiano

Deep Fried Calamari coated with Parmesan  
cheese Served with spicy Tomato sauce  
L.E (180.00)

### 18-Insalata Caprese

Due of Tomato Mozzarella  
Skinless Tomato and Mozzarella slice  
Bedded on Farmer salad  
Served with Basil dressing  
L.E (180.00)



## Antipasti / Appetizers

### 19-Risotto con Gamberetti e Asparagi

Italian rice with Tiger Prawn and Asparagus  
L.E (400.00)

### 20-Mozzarella Marinara

Fried Fresh Mozzarella Marinara  
Deep fried fresh Mozzarella Cheese  
in Bread crust mixed with Parmesan  
served with Farmer salad and  
Tomato balsamic sauce  
L.E (140.00)

### 21-Salmone Affumicato Smoked Salmon

Smoked Salmon served with  
Goat Cheese, marinated Avocado and  
fresh garden accompanied  
with Melba toast  
L.E (350.00)

### 22- Melanzane Alla parmigiana

Baked eggplant with parmesan  
cheese and mozzarella  
L.E (140.00)

### 23-Bruschette con funghi trifolati

Crispy Bread topped with marinated  
Tomato with Mushrooms & Basil  
L.E (120.00)

### 24-Bruschetta pomodoro e basilico

Crispy Bread topped with marinated  
Tomato with Basil  
L.E (120.00)

## Con Pasta italiana / With Italian Pasta

### 25-Spaghetti alla Carbonara

Beef Bacon, fresh Cream, Eggs,  
Black Pepper powder and Parmesan Cheese  
L.E (175.00)

### 26-Farfalle al Salmone & Caviale

Fresh Cream, Smoked Salmon Garnished with Caviar  
L.E (275.00)

### 27-Ravioli autentici con ricotta e spinaci

Authentic ravioli with ricotta and spinach  
Ravioli stuffed with Spinach  
Ricotta Cheese garnished with Walnut  
L.E (175.00)

### 28-Spaghetti con Frutti di Mare

Spaghetti, Shrimps, Calamari, Clams,  
Fish with Tomato sauce  
L.E (275.00)

### 29-Penne alla Siciliana

Fried Eggplant, Tomato sauce,  
Parmesan Cheese and fresh Oregano  
L.E (150.00)

### 30-Lasagna Bolognese

Home made baked Lasagna stuffed  
with minced Beef ragout  
L.E (220.00)

### 31-Fettuccine casalinghe con gamberetti

Homemade Fettuccine with shrimps  
Shrimps, Onion, Mushroom,  
fresh Cream and Tomato sauce  
L.E (275.00)

### 32-Penne All'arrabbiata

Penne in a spicy Tomato sauce with Basil and Garlic  
L.E (140.00)

### 33-Cannelloni al Forno

Baked cannelloni  
Minced Meat, Tomato, Parmesan and Mozzarella Cheese  
L.E (190.00)

### 34-Spaghetti Aglio Olio e Peperoncino

Spaghetti with garlic chili oil  
Chili, Garlic and Olive Oil  
L.E (190.00)