RESTAURANT WEEK
MENU
one appetizer,
one entree or pizza,
and one dessert

FIRST COURSE

Fried Calamari
fried squid rings, tentacles, hot sliced peppers,
served with tomato sauce and lemon

House-Cured Norwegian Salmon
topped with capers, red onions,
lemon mascarpone, olive oil dressing

Lentil Soup (v)
olive oil and parmesan cheese

Arugula Salad
Grainy mustard dressing, parmigiana reggiano

Polpette
meatballs “al dente” style

Baked Eggplant Parmesan (g, v)
tomato, basil, mozzarella, gratinee

Prosciutto di Parma (g)
burrata cheese, extra virgin olive oil

SECOND COURSE

Con Le Uova – With Eggs
served with breakfast potatoes

Vegetable Omelette
With spinach, mushrooms, and fontina cheese

Three Eggs Any Style
With your choice of bacon, sausage or ham
Served with toast & whipped butter

“al Dente” Style Breakfast

Breakfast Pizza
tomato sauce, mozzarella, egg, and bacon

Al Dente Breakfast Burger
fried egg, cheddar cheese, onions, tomato, tomato, mayo,
with a side french fries

Pastas

Fettucine alla Bolognese
traditional bolognese meat sauce

Lasagnette al Forno
bescamella sauce, bolognese sauce,
parmigiana Reggiano

Mezzi Rigatoni
cream and black truffle sauce, pancetta, fried leeks

Farro Tagliatelle (v)
sweet cherry tomato sauce, basil

Colazione Dolce

Nutella Calzone
calzone with nutella and fresh fruit

Pancakes
with nutella, maple syrup, and whipped

Cortoni – Side Dishes

bacon, sausage, ham 5,50
handcut french fries 5
breakfast potatoes 4,50

DESSERT
Seasonal Gelato or Ice Cream

BRUNCH $25
add bottomless mimosas for $19.95