



Sunday, Wednesday and Thursday 5pm–10pm  
Friday & Saturday 5pm–11pm  
Monday & Tuesday Closed

## Antipasti

### PASTA E FAGIOLI

Cannellini Bean & Pasta Soup \$7

### COLD ANTIPASTO

Chef's Seasonal Selection of Meats & Cheeses \$16

### BAKED EGGPLANT

Pomodoro Sauce, Reggiano Cheese, Herbed Ricotta \$9

### ITALIAN SAUSAGE

Escarole, White Beans, Roasted Garlic, Crostini \$9

### TOMATO PESTO FLATBREAD

Char-Grilled, Locatelli Cheese \$9

### ROASTED PORTOBELLO

Herbed Goat Cheese, Sweet Peppers, Aged Balsamic \$12

### MUSSELS IN BROTH

Steamed Mussels, Garlic, Lemon, White Wine, Parsley \$15

### CALAMARI

Pepperoncini, Spicy Marinara, Lemon Aioli \$15

### GRILLED SHRIMP

White Bean Salad, Arugula, Saffron Lemon Aioli \$16

## Insalata

### ARUGULA

Marsala Vinaigrette, Shaved Reggiano \$9

### CAPRESE

Vine Ripened Tomato, Hand-Formed Fresh Mozzarella,  
Basil, Red Onion, Aged Balsamic \$13

### CAESAR

Traditional \$9

### MISTO

Mixed Greens, Tomato, Cucumber, Red Onion, Olives,  
Gorgonzola, Balsamic Vinaigrette \$10

## Vitello

### MARSALA

Veal Scaloppini, Mushroom Marsala Sauce, Garlic Mashed Potatoes \$27

### MILANESE

Pounded Breaded Veal Chop, Arugula, Reggiano Cheese,  
Red Onion, Tomato, Lemon Vinaigrette \$39

### GRILLED VEAL CHOP

Garlic Mashed Potatoes, Grilled Asparagus, Natural Jus \$39

## Manzo

### SURF & TURF\*

Grilled Filet Mignon, Roasted Lobster Tail, Portobello, Spinach,  
Candied Garlic Sauce & Pinot Grigio Butter \$45

### RIBEYE STEAK FIORENTINA\*

Garlic Mashed Potatoes, Grilled Asparagus, Fresh Herbs, Garlic \$42

## Pollo

### FRANCESE

Egg Battered Chicken Breast, Lemon Wine Sauce, Spaghetti \$19

### PARMIGIANA

Breaded Chicken Breast, Pomodoro Sauce,  
Parmesan Cheese, Spaghetti \$21

## Pesce

### SHRIMP WITH RISOTTO

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

### BRANZINO

Oven Roasted Whole Mediterranean Sea Bass, Olives, Garlic,  
Capers, White Wine, Tomato, Herbs, Couscous Pilaf \$29

### ZUPPA DI PESCE

Lobster Tail, Shrimp, Scallops, Clams & Mussels in  
Spicy Tomato Broth, Linguine \$39

## Pasta

### PENNE AL FORNO

Sweet Italian Sausage, Eggplant, Pomodoro Sauce,  
Basil, Mozzarella & Reggiano Cheese \$17

### FUSILLI BROCCOLI RABE

Cherry Peppers, Light Pomodoro Sauce, Locatelli Cheese \$18

### CAVATELLI BOLOGNESE

Classic Bolognese Sauce, Herbed Ricotta \$18

### SPAGHETTI & MEATBALLS

Al Dente's Pork Sauce, Meatballs, Locatelli Cheese \$19

### THREE MEAT LASAGNA

Pork, Veal, Beef, Herbs, Ricotta, Mozzarella & Reggiano Cheese \$19

### LINGUINE VONGOLE

Littleneck Clams, Roasted Garlic, White Wine, Parsley \$21

### FARFALLE WITH CHICKEN

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

### FETTUCCINE SHRIMP

Basil Pesto Cream Sauce, Tomato, Prosciutto \$29

## Sides \$7

SWEET ITALIAN SAUSAGE Pomodoro Sauce

BABY SPINACH Garlic & Oil

GRILLED ASPARAGUS

BROCCOLI RABE Onion, Garlic, Red Pepper

GARLIC MASHED POTATOES

FETTUCCINE ALFREDO Reggiano Cheese

MEATBALLS Two Meatballs with Sauce

\*Item Cooked To Order. Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions. Gratuity of 18% Added to all Parties of 8 or More.