

Brunch Menu

Restaurant Week Brunch

Saturday & Sunday | 12pm-3pm

Select One Antipasti, One Entree, and a scoop of our signature Gelato \$22

Antipasti

Meatballs

“Al Dente Style”

House-Cured Norwegian Salmon

Topped with Capers, Red Onions, and a Lemon, Mascarpone, Olive Oil Dressing

Arugula Salad

Grainy Mustard Dressing, Parmigiano Reggiano

Lentil Soup

Parmesan Cheese and Olive Oil

Prosciutto di Parma (G)

Burrata Cheese, Extra Virgin Olive Oil

Fried Calamari

Fried Squid Rings, Tentacles, Hot Slice Peppers. Served with Tomato Sauce and Lemon

Baked Eggplant Parmesan (G, V)

Tomato, Basil, Mozzarella, Gratinee

Entrées

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

Steak and Eggs

Eggs Any Style

“Al Dente Style” Breakfast

Breakfast Pizza

Tomato Sauce, Mozzarella, Egg, and Bacon

Al Dente Breakfast Burger

Egg, Provolone Cheese, Onions, Tomato, Gerkin and Tomato Mayo with a side of French Fries

Cortoni - Side Dishes

Bacon, Sausage or Ham \$5.50

Hand-Cut French Fries \$5

Breakfast Potatoes \$4.50

Colazione Dolce

Nutella Calzone

Calzone with Nutella and Fresh Fruit

Pancakes

Pancakes with Nutella, Maple Syrup and Whipped Butter

Pasta Dishes

Fettuccine alla Carbonara

Egg Yolk, Pecorino, Pancetta, Black Pepper

Fettuccine alla Bolognese

Traditional Bolognese Meat Sauce

Lasagnette al Forno

Bolognese and Bechamel Sauces, Parmigiano Reggiano

Gnocchi

Housemade Pork Sausage Ragu

Mezzi Rigatoni

Cream and Black Truffle Sauce, Pancetta, Fried Leeks

*Some dishes can be made vegetarian; please ask your server for more details

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness