

Brunch Menu

Restaurant Week Brunch

Saturday-Sunday | 11:30 am - 3pm

Select One Antipasti, One Entree or Pizza, and 1 Scoop of Gelato \$25

Add Bottomless Mimosas for \$19.95

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 (V)

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 (V)

Calzone with Nutella and Fresh Fruit

Pancakes (V)

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

Farro Taglatelle (V)

Sweet Cherry Tomato Sauce, Basil

*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

Pizza

NEOPOLITAN-STYLE

Marinara (V)

Tomato, Garlic, Olive Oil, Oregano

Margherita D.O.C. (V)

Tomato, Mozzarella Flor di Latte, Basil

Pepperoni

Tomato, Mozzarella, Basil

Romana

Anchovies, Capers, Olives, Chiles, Tomato, Mozzarella

Napoletana

Anchovies, Tomato, Mozzarella, Basil

Quattro Stagioni

Olives, Mushrooms, Artichokes, Ham, Tomato, Mozzarella, Basil, Oregano

Prosciutto Rucola

Prosciutto Crudo, Arugula, Tomato, Mozzarella Fior di Latte

Melanzane (V)

Olives, Roasted Eggplant, Tomato, Mozzarella, Oregano

Salsiccia e Rapini

Sausage, Broccoli, Tomato, Smoked Mozzarella, Garlic

Capriciosa

Artichokes, Pancetta, Pesto, Tomato, Mozzarella Fior di Latte, Basil

Vegetariana (V)

Grilled Vegetables, Smoked Mozzarella, Garlic, Tomato, Parmigiano Reggiano

WHITE PIZZA

Formaggi (V)

Mozzarella, Provolone, Parmigiano Reggiano, Garlic, Rosemary, Oregano, Smoked Mozzarella

Piemontese

Fontina Cheese, Mozzarella Fior di Latte, Porcini Mushrooms, House-made Pork Sausage, Rosemary

CALZONI

Polpetta

"Al Dente" Meatballs, Mozzarella, Tomato

EXTRA TOPPINGS

\$2.50 each

Spinach
Arugula
Broccoli Rabe
Mozzarella
Fontina Cheese
Anchovies
Black Olives
Cherry Tomatoes
Eggplant

Mushrooms
Onions
Mortadella
Salami
Sausage
Smoked Mozzarella
Whole Egg
Capers
Prosciutto di Parma +\$3