

# AL DENTE

## MAIN MENU

<b>Antipasti</b>	<b>BURRATA PROSCIUTTO</b> ..... 11 <i>Rich, milky and buttery burrata served with Parma ham and sun-dried tomatoes on crostino bread</i>
	<b>PANE E OLIVE</b> ..... 9 <i>A selection of bread &amp; olives</i> ☺
	<b>POLPETTE</b> ..... 10 <i>Home-made meatballs cooked in a rich tomato sauce, served with bread</i>
	<b>BRUSCHETTA POMODORO</b> ..... 9 <i>Crispy crostino bread topped with fresh tomato, parmesan shavings, garlic and basil</i> ☺
	<b>BURRATA VEGETARIANA</b> ..... 11 <i>Rich, milky and buttery burrata served with roasted vegetables, sun-dried tomato and bread</i> ☺
	<b>POLENTA FRITTA E GORGONZOLA</b> ..... 10 <i>Crispy fried polenta served with creamy Gorgonzola</i> ☺
	<b>FRITTO MISTO</b> ..... 17 <i>Selection of deep fried fish (£30 for a two person sharing portion)</i>
<b>GAMBERONI</b> ..... 13 <i>Pan fried king prawns cooked in a choice of: Garlic or spicy tomato sauce, served with toasted bread</i>	
<b>ZUPPA DEL GIORNO</b> ..... 8 <i>Served with crostino bread. Ask a waiter for details</i>	
<b>CALAMARI FRITTI</b> ..... 15 <i>Crispy deep fried squid served with garlic mayo (£28 for a sharing portion)</i>	

<b>Contorni</b>	<b>CHUNKY CHIPS</b> ..... 6 <i>Thick-cut chips fried to a light crisp, served with mayo</i>
	<b>MIXED SALAD</b> ..... 5 <i>Mixed leaves, tomatoes, olives and cucumber</i>
	<b>GREEN VEGETABLES</b> ..... 7 <i>Seasonal green veg cooked in garlic and olive oil</i>

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<b>Insalate</b>	<b>INSALATA CONTADINA</b> ..... 12 <i>Mixed leaves, potatoes, tomatoes, cucumber, tuna, green beans, boiled eggs and olives</i>
	<b>CAESAR SALAD</b> ..... 13 <i>Mixed leaves, breaded chicken, tomato, cucumber, parmesan, olives, and Caesar dressing</i>
	<b>CAPRESE</b> ..... 10 <i>Fresh tomato and creamy mozzarella, topped with fresh basil (add avocado for £2)</i> ☺
<b>INSALATA INVERNALE</b> ..... 14 <i>Mixed leaves, cherry tomatoes, olives, goats cheese, honey, chicken, cucumber and pancetta</i>	

<b>Secondi</b>	All dishes labelled * are served with a choice of either chips or a mixed salad
	<b>POLLO MILANO*</b> ..... 14 <i>Deep fried breaded chicken breast served with chips</i>
	<b>POLPETTE*</b> ..... 15 <i>Home-made meatballs in a rich tomato sauce</i>
	<b>POLLO VALDOSTANO*</b> ..... 18 <i>Baked breaded chicken breast with ham and mozzarella, served in a tomato sauce</i>
	<b>POLLO ARRABBIATA*</b> ..... 16 <i>Pan fried chicken breast in a spicy tomato &amp; pepper sauce</i>
	<b>POLLO DOLCELATTE*</b> ..... 16 <i>Pan fried chicken breast cooked in a rich and creamy blue cheese sauce</i>
	<b>POLLO AI FUNGHI*</b> ..... 16 <i>Pan fried chicken breast served with a rich and creamy porcini mushroom sauce</i>
	<b>GUANCIALE DI VITELLO</b> ..... 25 <i>Cheek of veal slow cooked in a rich red wine sauce. Served with truffle mash and spinach</i>
	<b>SPIGOLA AL CARTOCCIO</b> ..... 22 <i>Baked sea bass fillets cooked with cherry tomatoes, white wine &amp; mussels. Served with nouvelle potatoes</i>
	<b>SALMONE GRIGLIATO</b> ..... 22 <i>Roast salmon fillet served with roast potatoes and sautéed garlic green vegetables</i>
<b>MISTO DI PESCE</b> ..... 35 <i>Mixed of pan fried fresh fish (ask your waiter for details)</i>	

<b>Risotto</b>	<b>RISOTTO PESCATORA</b> ..... 23
	<i>Classic, creamy risotto made with a touch of marinara sauce and fresh seafood</i>
	<b>RISOTTO RADICCHIO</b> ..... 15
	<i>Classic, creamy tomato risotto with red chicory, Gorgonzola, and walnuts ☺</i>
<b>Pizze</b>	<b>MARGHERITA</b> ..... 11
	<i>Fior di latte mozzarella and tomato sauce ☺</i>
	<b>PROSCIUTTO E FUNGHI</b> ..... 12
	<i>f.d.l. mozzarella, tomato, ham &amp; mushrooms</i>
	<b>NAPOLETANA</b> ..... 13
	<i>f.d.l. mozzarella, tomato, olives, capers and anchovies</i>
	<b>CALZONE</b> ..... 13
	<i>f.d.l. mozzarella, spinach, ham and tomato sauce</i>
	<b>QUATTRO STAGIONI</b> ..... 13
	<i>f.d.l. mozzarella, artichoke, mushroom, olives, ham and tomato sauce</i>
<b>SALAME PICCANTE</b> ..... 12	
<i>f.d.l. mozzarella, tomato sauce and spicy salami</i>	
<b>TONNO</b> ..... 13	
<i>f.d.l. mozzarella, tomato sauce, tuna and red onion</i>	
<b>VEGETARIANA</b> ..... 14	
<i>f.d.l. mozzarella, tomato sauce, aubergine, courgette and peppers ☺</i>	
<b>CLASSICA</b> ..... 15	
<i>f.d.l. mozzarella, tomato sauce, Parma ham, rocket and parmesan shavings</i>	
<b>Pizze speciali</b>	<b>QUATTRO FORMAGGI</b> ..... 14
	<i>f.d.l. mozzarella, tomato sauce, blue cheese, goats cheese and parmesan ☺</i>
	<b>MEAT FEAST</b> ..... 16
	<i>f.d.l. mozzarella, tomato sauce, Italian sausage, ham and pepperoni</i>
	<b>CALZONE CALABRESE</b> ..... 17
	<i>f.d.l. mozzarella, tomato sauce, ricotta, nduja, pepperoni and chilli</i>
<b>DIAVOLA</b> ..... 18	
<i>f.d.l. mozzarella, tomato sauce, peppers, Italian sausage, pepperoni, nduja, chilli and burrata</i>	
<b>SFIZIOSA</b> ..... 17	
<i>f.d.l. mozzarella, tomato sauce, goats cheese, caramelised onion, roast peppers and honey ☺</i>	
<b>Focacce</b>	<b>ROSMARINO</b> ..... 8
	<i>Olive oil, rosemary and rock salt</i>
	<b>AGLIO</b> ..... 8
	<i>Garlic &amp; olive oil</i>
<b>MARINARA</b> ..... 9	
<i>Tomato sauce, oregano and garlic</i>	
<b>FORMAGGIO</b> ..... 9	
<i>Garlic &amp; mozzarella</i>	
<b>FORMAGGIO E CIPOLLA</b> ..... 9	
<i>Mozzarella &amp; caramelised onion</i>	

<b>Pasta</b>	<i>Pasta cooked in a rich, creamy Guanciale (pancetta) sauce, black pepper and parmesan Traditional Italian style (+£3)</i>
	<b>LINGUINE AMATRICIANA</b> ..... 12
	<i>Guanciale (pancetta), tomato sauce and pecorino</i>
	<b>PENNE VEGETARIANE</b> ..... 13
	<i>Penne pasta cooked in a tomato sauce with sautéed vegetables ☺</i>
	<b>FETTUCCINE BOLOGNESE</b> ..... 12
	<i>Fettuccine cooked with a classic rich bolognese (ragu) sauce</i>
	<b>LASAGNA</b> ..... 12
	<i>Baked layers of pasta with bolognese sauce, parmesan and creamy bechamel sauce</i>
	<b>PENNE AL SALMONE</b> ..... 13
<i>Pasta cooked in a creamy asparagus, smoked salmon, tomato and vodka sauce</i>	
<b>FETTUCCINE SALSICCIA E FUNGHI</b> ..... 17	
<i>Fettuccine cooked with Italian sausage, porcini mushroom, cream and truffle sauce</i>	
<b>LINGUINE ALLO SCOGLIO</b> ..... 23	
<i>Linguine served with a medley of fresh mussels, squid and red prawns in a rich marinara sauce</i>	
<b>LINGUINE CON POLPETTE</b> ..... 13	
<i>Linguine cooked with meatballs &amp; tomato sauce</i>	
<b>PENNE NAPOLI</b> ..... 10	
<i>Classic tomato &amp; basil pasta ☺</i>	
<b>PENNE ARRABBIATA</b> ..... 10	
<i>Classic spicy tomato, chilli &amp; basil pasta ☺</i>	
<b>Gnocchi</b>	<b>QUATTRO FORMAGGI</b> ..... 13
	<i>Gnocchi cooked with a four cheese creamy sauce ☺</i>
	<b>SORRENTINA</b> ..... 12
	<i>Gnocchi served with tomato, basil and melted mozzarella cheese ☺</i>
<b>COZZE, GAMBERONI E PESTO</b> ..... 20	
<i>Gnocchi cooked with fresh mussels and prawns in a pesto sauce</i>	
<b>GNOCCHI ZUCCA E SALSICCIA</b> ..... 16	
<i>Gnocchi served with a pumpkin cream, Italian sausage and taleggio sauce to finish ☺</i>	
<b>Ravioli</b>	<b>RAVIOLI ZUCCA E AMARETTO</b> ..... 16
	<i>Nine pumpkin and amaretto ravioli served in a butter, sage and parmesan sauce ☺</i>
	<b>RAVIOLI AL MANZO BRASATO</b> ..... 20
<i>Slow braised beef tortellini, served in a carrot and balsamic sauce, topped with parmesan shavings</i>	
<b>PANCIOTTI CAPESANTE E GAMBERI</b> .... 22	
<i>Seven pasta parcels filled with scallops and prawns, served in a spicy cherry tomato and white wine sauce</i>	

If you have any allergies or intolerances, please don't hesitate to ask! We're happy to accommodate you where possible!