



*Authentic Italian Cuisine
from all the Regions of Italy!*

*The Boston Globe.....“North End Home Cooking”
The Boston Herald.....“Al Dente is a worthwhile destination”
The Phantom Gourmet.....“Al Dente is Gourmet Greatness”
WRKO Taste of Boston.....“Best Appetizer Award”
Taste of the North End.....Best Food & Display
CBS Boston.....Best Lasagna*

**109 Salem Street
North End, Boston
(617) 523-0990
Fax: (617) 227-4002
www.aldenteboston.com**

*Open 7 Days: Lunch & Dinner
Sun. - Thurs. 11:30 a.m. - 9:30 p.m., Fri. & Sat. 11:30 a.m. - 10:30 p.m.*

Appetizers

Shrimp Grand Marnier	14.95
<i>Large shrimp dipped in egg batter, pan-seared and finished in our famous orange liqueur glaze.</i>	
Lobster Ravioli	15.95
<i>Fresh cheese and lobster ravioli prepared in a light marinara sauce with shrimp, a touch of cream and Pecorino Romano cheese.</i>	
Eggplant Rollatini	13.95
<i>Baby eggplant rolled and stuffed with fresh ricotta, baked and topped with mozzarella cheese and marinara sauce.</i>	
Bruschetta	10.95
<i>Toasted country-style garlic bread with fresh tomatoes, basil, garlic and extra-virgin olive oil.</i>	
Mussels Marinara	13.95
<i>Fresh PEI Mussels sautéed in white wine, garlic, and simmered in our classic plum tomato sauce.</i>	
Broccoli Fritti	11.95
<i>Fresh broccoli, dipped in egg batter, pan-fried and served with a lemon wedge.</i>	
Shrimp Scampi	13.95
<i>Large shrimp sautéed in olive oil, garlic, diced tomatoes in a white wine garlic butter sauce.</i>	
Vegetable Medley	12.95
<i>Fresh sautéed broccoli, mushrooms, artichoke hearts, red and yellow peppers and spinach, in a garlic infused extra-virgin olive oil.</i>	
Shrimp Cocktail	13.95

Soups & Salads

Minestrone	8.95
<i>Homemade Italian vegetable soup.</i>	
Homemade Chicken and Vegetable Soup	8.95
<i>with Cheese Tortellini - add 1.00</i>	
Caprese Salad	13.95
<i>Beefsteak tomatoes, fresh mozzarella cheese, onion, basil, extra virgin olive oil, balsamic drizzle, salt and pepper.</i>	
Italian Antipasto	16.95
<i>A variety of Italian meats, iceberg and romaine lettuce topped with roasted peppers, artichoke hearts, onions, olives, tomatoes, cucumbers, peperoncini.</i>	
Garden Salad	7.95
Caesar Salad	13.95
<i>Fresh romaine lettuce, Pecorino Romano cheese and homemade croutons,</i>	
	<i>For Two</i>
	<i>For One</i>
	9.95
House Salad	7.95
<i>Spring mix of baby greens, tomato and onion.</i>	
<i>Add to any salad: Grilled Chicken - 5.95</i>	
<i>Grilled Shrimp - 7.95</i>	

Kid's Corner \$9⁹⁵

(under 12 yrs. old)

- Linguine with Marinara Sauce**
- French Bread Pizza**
- Benevento's Cheese Pizza**
- Ravioli**
- Chicken Fingers** with side of Pasta



Prices include soda

Pasta

Please allow a little extra time. All dishes cooked to order.

Your choice of the following pastas: Penne Rigate, Linguine, Fettuccine, Cavatappi (Spiral), Farfalle

Fresh Pasta...Add \$4.00: Gnocchi, Fusilli, Tri-Color Tortellini, Ravioli

*Gluten-Free Penne...Add \$3.50 *Gluten-Free Gnocchi...Add \$5.00 *Sauce Substitution...Add \$4.95

If you don't see what you like, please ask your server.

Bolognese	19.95
<i>Classic tomato sauce simmered with select ground beef, veal and pork, touch of cream, Pecorino Romano cheese.</i>	
Arrabiata	15.95
<i>Spicy plum tomato sauce sautéed with peperoncini, Pecorino Romano cheese.</i>	
Pomodoro	16.95
<i>Traditional tomato sauce with fresh tomatoes, onions, garlic, white wine, and Pecorino Romano cheese.</i>	
Amatriciana	17.95
<i>A mixture of pancetta (Italian bacon), onion, Pecorino Romano cheese, red wine and tomato sauce.</i>	
Alfredo	16.95
<i>A cream sauce with heavy cream, butter, egg and fresh parmesan cheese.</i>	
Vodka Sauce	18.95
<i>Fresh tomato and onion in a zesty marinara sauce with vodka, a touch of red pepper, tossed with heavy cream and Pecorino Romano cheese.</i>	
Quattro Formaggio	17.95
<i>Our homemade tomato sauce with fresh basil and an assortment of Pecorino Romano, mozzarella, provolone and ricotta cheeses.</i>	
Pesto	18.95
<i>A classic Genovese sauce of fresh basil, extra virgin olive oil, pignoli nuts, garlic, cream and Pecorino Romano cheese.</i>	
Primavera	19.95
<i>Spring vegetables sautéed in a white wine garlic butter sauce or cream sauce, and Pecorino Romano cheese.</i>	
Carbonara	18.95
<i>A rich sauce of pancetta, butter, black pepper, heavy cream, egg and parmesan cheese.</i>	
Puttanesca	16.95
<i>A spicy plum tomato sauce, capers, anchovies, white wine, olives, and Pecorino Romano cheese.</i>	
Ravioli	18.95
<i>Large ricotta cheese ravioli, in our homemade marinara sauce.</i>	
<i>Add Chicken or Sausage...\$5.95 Veal or Shrimp...\$7.95</i>	

Seafood

Mussels Marinara	21.95
<i>Fresh PEI mussels sautéed with white wine, garlic, and simmered in our classic marinara sauce over linguine.</i>	
Shrimp Scampi	23.95
<i>Fresh fusilli pasta with sautéed shrimp in a garlic white wine butter sauce, with fresh diced tomatoes and Pecorino Romano cheese.</i>	
Swordfish	26.95
<i>Fresh swordfish, lightly egg-battered, pan-fried and baked. Topped with fresh julienne vegetables in a lemon caper sauce, served over risotto.</i>	
Shrimp, Penne & Broccoli	23.95
<i>Large shrimp sautéed in olive oil and tossed with fresh broccoli florets, penne pasta, and Pecorino Romano cheese in a white wine garlic butter or cream sauce.</i>	
Linguine ala Vongole	22.95
<i>Fresh countneck and chopped clams sautéed with white wine and garlic with choice of red or white sauce, served over linguine.</i>	
Frutti Di Mare	32.95
<i>Fresh countnecks, PEI mussels, shrimp, scallops and chopped clams, white wine, garlic and simmered in our classic marinara sauce served over fettucine.</i>	
Lobster Ravioli	24.95
<i>Fresh cheese & lobster ravioli simmered in a light marinara sauce with shrimp, a touch of cream, and Pecorino Romano cheese.</i>	

Today's Specials

Appetizers

Sautéed Calamari	14.95
<i>Calamari sautéed in olive oil, garlic white wine sauce and simmered in our own spicy marinara sauce.</i>	
Spinach Crepes	12.95
<i>Two homemade crepes enveloped with our classic spinach and ricotta stuffing, brushed with butter and Pecorino Romano Cheese, served over a light cream of parmesan sauce, topped with toasted almonds.</i>	
Fried Calamari	15.95
<i>Tossed with hot cherry peppers and toasted pine nuts served with a side of marinara sauce.</i>	
Scallops Wrapped in Bacon	15.95
Pumpkin Ravioli	11.95
<i>Finished with a butter sage sauce, honey, brown sugar and sprinkled Pecorino Romano Cheese.</i>	

Salads & Soups

Grilled Fig Salad	14.95
<i>Fresh baby greens tossed in our homemade sherry vinaigrette dressing, garnished with Prociutto di Parma, grilled figs, sprinkled with goat cheese and our signature crushed walnut topping.</i>	
Al Dente Grilled Chicken Salad	16.95
<i>Fresh baby greens tossed in our homemade vinaigrette dressing, roasted peppers, fresh mozzarella and tomato, topped with warm grilled chicken.</i>	
Homemade Lentil Soup	8.95

Entrees

Veal Osso Bucco	32.95
<i>Slowly braised veal shank simmered with carrots and celery in a merlot marinara sauce served over linguine.</i>	
Chicken Umberto	26.95
<i>Boneless chicken breast, egg battered, pan-fried, topped with Prosciutto di Parma, fresh spinach, mozzarella cheese baked to perfection and served over cavatappi pasta, then finished with a sage white wine butter sauce.</i>	
Tenderloin Al Dente	33.95
<i>Grilled center cut tenderloin wrapped with Prosciutto di Parma, placed atop a bed of four cheese risotto, garnished with green beans in a demi glaze sauce.</i>	
Sausage Cacciatore	19.95
<i>Fresh sweet Italian sausage sautéed and simmered with fresh mushrooms, onions, peppers, rosemary and white wine in a plum tomato sauce served over cavatappi pasta.</i>	
Cheese Lasagna	19.95
<i>A generous portion of our homemade cheese or eggplant lasagna served with a homemade meatball.</i>	
Pumpkin Ravioli	18.95
<i>Finished with a butter sage sauce, honey, brown sugar and sprinkled Pecorino Romano Cheese.</i>	
Broccoli Rabe	19.95
<i>Sauteed in garlic and white wine served with Pecorino Romano cheese over fresh fusilli pasta.</i>	
<i>Add Chicken or Sausage...\$5.95 Veal or Shrimp...\$7.95</i>	

*Before placing your order, please inform your server if anyone in your party has a food allergy.

*We offer gluten free entrees, but are not a Gluten-Free environment

*Cheese is added to most dishes

Chicken

All Chicken/Veal dishes served over choice of pasta.

Your choice of the following pastas: Penne Rigate, Linguine, Fettuccine, Cavatappi (Spiral), Farfalle

Fresh Pasta...Add \$3.00: Gnocchi, Fusilli, Tri-Color Tortellini, Ravioli

*Gluten-Free Penne...Add \$3.50 *Gluten-Free Gnocchi...Add \$5.00

Chicken Marsala	19.95
<i>Boneless chicken breast tender sautéed with fresh mushrooms and ham in a marsala wine sauce.</i>	
Chicken Parmigiana	21.95
<i>Boneless breaded cutlet pan-fried, baked in our homemade marinara sauce and topped with fresh mozzarella cheese.</i>	
Chicken and Eggplant Parmigiana	23.95
Chicken Cacciatore	19.95
<i>Boneless medallions simmered with red and yellow peppers, sweet onions, fresh mushrooms, white wine and rosemary in a plum tomato sauce.</i>	
Chicken Milanese	21.95
<i>Boneless breast tender lightly dipped in egg batter, pan-fried and sautéed in white wine lemon butter sauce.</i>	
Chicken, Penne & Broccoli	21.95
<i>Classic boneless medallions, sautéed with fresh broccoli florets, Pecorino Romano cheese, and penne pasta in a white wine garlic butter or cream sauce.</i>	

Veal

Veal Marsala	23.95
<i>Veal scallopini sautéed with fresh mushrooms and ham in a marsala wine sauce.</i>	
Veal Parmigiana	24.95
<i>Breaded cutlet pan-fried, baked in our homemade marinara sauce and topped with fresh mozzarella cheese.</i>	
Veal and Eggplant Parmigiana	26.95
Veal Saltimbocca	27.95
<i>Veal scallopini layered with Prosciutto di Parma and mozzarella cheese, spinach, mushrooms and sage in a white wine garlic butter sauce.</i>	
Veal Valdostona	27.95
<i>Veal scallopini layered with Prosciutto di Parma and mozzarella cheese with artichoke hearts and mushrooms in a marsala wine sauce.</i>	
Veal Milanese	22.95
<i>Veal scallopini dipped in egg batter, pan-fried and simmered in a white wine lemon butter sauce.</i>	
Veal Sorrentino	26.95
<i>Veal scallopini layered with eggplant, Prosciutto di Parma and mozzarella cheese in a dry vermouth mushroom sauce.</i>	

Sides

Homemade Meatball	3.50	Garlic Bread	5.95	*Gluten Free.....	9.95
Italian Sausage	5.95	Four Cheese Risotto	8.95		
Sautéed Spinach, Broccoli, or Mushroom	8.95	Eggplant Rollatini	5.95		
Sautéed Broccoli Rabe	8.95	Spinach Crepe	6.95		

All prices subject to 6.25% Massachusetts meal tax, and .75% local tax.

For Parties of 6 or more we reserve the right to add a 20% gratuity.

Reservations accepted on a limited basis.

Visa, Mastercard & American Express accepted.

Split entree charge \$8 per person.

§ All menu items are available for takeout.

§ Gift Certificates make a perfect gift for any occasion and are available in any denomination.

§ Office, private parties and catering available. Let us cater your next event.

House Specialties

Al Dente Special	26.95
<i>Sautéed scallopini of veal, chicken and shrimp, fresh broccoli florets, mushrooms, red and yellow peppers and artichoke hearts in a white wine garlic butter sauce, served over choice of pasta.</i>	
Gnocchi Al Dente	19.95
<i>Fresh potato gnocchi tossed in a plum tomato sauce with sundried tomatoes, capers, basil, Pecorino Romano cheese and parmesan cheese, mushrooms and white wine.</i>	
<i>Add Chicken or Sausage...\$5.95 Veal or Shrimp...\$7.95</i>	
Veal Valentino	29.95
<i>Fresh, tender veal stuffed with Prosciutto di Parma, roasted red pepper, mozzarella cheese and garlic, rolled, breaded and pan-fried, served in a white wine mushroom pink sauce and roasted red pepper risotto.</i>	
Shrimp and Scallops a la Vodka	28.95
<i>Large shrimp and sea scallops sautéed in olive oil and served with homemade fusilli in our classic vodka sauce with Pecorino Romano cheese.</i>	
Chicken Buona Bocca	25.95
<i>Boneless breast layered with Prosciutto di Parma and fresh mozzarella, spinach, mushrooms and sage in a white wine butter sauce.</i>	
Lobster Ravioli	24.95
<i>Fresh cheese and lobster ravioli prepared in a light marinara sauce with shrimp, a touch of cream, Pecorino Romano cheese.</i>	
Sea Bass Al Dente	33.95
<i>Chilean sea bass pan seared and baked with sundried tomatoes, capers, mushrooms, fresh herbs and white wine, served over risotto.</i>	
Pork Tenderloin	28.95
<i>Honey walnut crusted pork tenderloin, lightly seasoned, pan-seared, baked in a madeira prune sauce and served with spinach and mashed potatoes.</i>	
Shrimp and Calamari Fra Diavolo	25.95
<i>Large shrimp and calamari, sauteed in olive oil, served in a spicy marinara sauce, white wine and served over linguine.</i>	
Seafood Saffron Risotto	32.95
<i>Fresh calamari, littleneck clams, mussels, shrimp and scallops sautéed in olive oil, simmered in white wine and garlic, served over saffron risotto.</i>	
Chicken Venensia	27.95
<i>Boneless chicken stuffed with prosciutto, fresh mozzarella, spinach, roasted red peppers and garlic, rolled and pan-seared, served over roasted red pepper risotto in a gorgonzola cream sauce.</i>	
Eggplant Parmigiana	18.95
<i>Lightly egg-battered and pan-fried, layered with marinara sauce, baked with fresh mozzarella, Pecorino Romano cheese, and served over choice of pasta.</i>	

Validated Parking

Parcel 7 Parking Garage.. within a 5 minute walk to our restaurant

Located at the corner of Sudbury and Congress Streets.

\$1.00 for up to 2 hours

\$3.00 for up to 3 hours

Validation void over 3 hours

Show your server your ticket to validate.

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