



*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](http://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

<b>Shrimp Grand Marnier</b>	16.95
<i>Large shrimp dipped in egg batter, pan-seared and finished in our famous orange liqueur glaze.</i>	
<b>Lobster Ravioli</b>	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>	
<b>Eggplant Rollatini</b>	13.95
<i>Baby eggplant rolled and stuffed with fresh ricotta, baked and topped with mozzarella cheese and marinara sauce.</i>	
<b>Bruschetta</b>	11.95
<i>Toasted country-style garlic bread with fresh tomatoes, basil, garlic and extra-virgin olive oil.</i>	
<b>Mussels Marinara</b>	15.95
<i>Fresh PEI Mussels sautéed in white wine, garlic, and simmered in our classic plum tomato sauce.</i>	
<b>Broccoli Fritti</b>	13.95
<i>Fresh broccoli, dipped in egg batter, pan-fried and served with a lemon wedge.</i>	
<b>Shrimp Scampi</b>	15.95
<i>Large shrimp sautéed in olive oil, garlic, diced tomatoes in a white wine garlic butter sauce.</i>	
<b>Vegetable Medley</b>	14.95
<i>Fresh sautéed broccoli, mushrooms, artichoke hearts, red and yellow peppers and spinach, in a garlic infused extra-virgin olive oil.</i>	
<b>Shrimp Cocktail</b>	14.95

## Soups & Salads

<b>Minestrone</b>	9.95
<i>Homemade Italian vegetable soup.</i>	
<b>Homemade Chicken and Vegetable Soup</b>	9.95
<i>with Cheese Tortellini - add 1.00</i>	
<b>Caprese Salad</b>	14.95
<i>Beefsteak tomatoes, fresh mozzarella cheese, onion, basil, extra virgin olive oil, balsamic drizzle, salt and pepper.</i>	
<b>Italian Antipasto</b>	17.95
<i>A variety of Italian meats, iceberg and romaine lettuce topped with roasted peppers, artichoke hearts, onions, olives, tomatoes, cucumbers, peperoncini.</i>	
<b>Garden Salad</b>	7.95
<b>Caesar Salad</b>	13.95
<i>Fresh romaine lettuce, Pecorino Romano cheese and homemade croutons,</i>	
	10.95
<i>tossed in our classic homemade dressing.</i>	
<b>House Salad</b>	7.95
<i>Spring mix of baby greens, tomato and onion.</i>	
<i>Add to any salad: Grilled Chicken - 6.95</i>	
<i>Grilled Shrimp - 8.95</i>	

## Kid's Corner \$10<sup>95</sup>

(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

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

\*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.

<b>Bolognese</b>	22.95
<i>Classic tomato sauce simmered with select ground beef, veal and pork, touch of cream, Pecorino Romano cheese.</i>	
<b>Arrabiata</b>	17.95
<i>Spicy plum tomato sauce sautéed with peperoncini, Pecorino Romano cheese.</i>	
<b>Pomodoro</b>	17.95
<i>Traditional tomato sauce with fresh tomatoes, onions, garlic, white wine, and Pecorino Romano cheese.</i>	
<b>Amatriciana</b>	19.95
<i>A mixture of pancetta (Italian bacon), onion, Pecorino Romano cheese, red wine and tomato sauce.</i>	
<b>Alfredo</b>	18.95
<i>A cream sauce with heavy cream, butter, egg and fresh parmesan cheese.</i>	
<b>Vodka Sauce</b>	19.95
<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>	
<b>Quattro Formaggio</b>	17.95
<i>Our homemade tomato sauce with fresh basil and an assortment of Pecorino Romano, mozzarella, provolone and ricotta cheeses.</i>	
<b>Pesto</b>	19.95
<i>A classic Genovese sauce of fresh basil, extra virgin olive oil, pignoli nuts, garlic, cream and Pecorino Romano cheese.</i>	
<b>Primavera</b>	20.95
<i>Spring vegetables sautéed in a white wine garlic butter sauce or cream sauce, and Pecorino Romano cheese.</i>	
<b>Carbonara</b>	19.95
<i>A rich sauce of pancetta, butter, black pepper, heavy cream, egg and parmesan cheese.</i>	
<b>Puttanesca</b>	17.95
<i>A spicy plum tomato sauce, capers, anchovies, white wine, olives, and Pecorino Romano cheese.</i>	
<b>Ravioli</b>	18.95
<i>Large ricotta cheese ravioli, in our homemade marinara sauce.</i>	
<i>Add Chicken or Sausage...\$6.95    Veal or Shrimp...\$8.95</i>	

## Seafood

<b>Mussels Marinara</b>	22.95
<i>Fresh PEI mussels sautéed with white wine, garlic, and simmered in our classic marinara sauce over linguine.</i>	
<b>Shrimp Scampi</b>	24.95
<i>Fresh fusilli pasta with sautéed shrimp in a garlic white wine butter sauce, with fresh diced tomatoes and Pecorino Romano cheese.</i>	
<b>Swordfish</b>	27.95
<i>Fresh swordfish, lightly egg-battered, pan-fried and baked. Topped with fresh julienne vegetables in a lemon caper sauce, served over risotto.</i>	
<b>Shrimp, Penne &amp; Broccoli</b>	25.95
<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>	
<b>Linguine ala Vongole</b>	24.95
<i>Fresh countneck and chopped clams sautéed with white wine and garlic with choice of red or white sauce, served over linguine.</i>	
<b>Frutti Di Mare</b>	33.95
<i>Fresh countnecks, PEI mussels, shrimp, scallops and chopped clams, white wine, garlic and simmered in our classic marinara sauce served over fettucine.</i>	
<b>Lobster Ravioli</b>	25.95
<i>Fresh cheese &amp; lobster ravioli simmered in a light marinara sauce with shrimp, a touch of cream, and Pecorino Romano cheese.</i>	

## Chicken

*All Chicken/Veal dishes served over choice of pasta.*

*Your choice of the following pastas: Penne Rigate, Linguine, Fettuccine*

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

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

<b>Chicken Marsala</b>	21.95
<i>Boneless chicken breast tender sautéed with fresh mushrooms and ham in a marsala wine sauce.</i>	
<b>Chicken Parmigiana</b>	23.95
<i>Boneless breaded cutlet pan-fried, baked in our homemade marinara sauce and topped with fresh mozzarella cheese.</i>	
<b>Chicken and Eggplant Parmigiana</b>	25.95
<b>Chicken Cacciatore</b>	22.95
<i>Boneless medallions simmered with red and yellow peppers, sweet onions, fresh mushrooms, white wine and rosemary in a plum tomato sauce.</i>	
<b>Chicken Milanese</b>	23.95
<i>Boneless breast tender lightly dipped in egg batter, pan-fried and sautéed in white wine lemon butter sauce.</i>	
<b>Chicken, Penne &amp; Broccoli</b>	23.95
<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

<b>Veal Marsala</b>	24.95
<i>Veal scallopini sautéed with fresh mushrooms and ham in a marsala wine sauce.</i>	
<b>Veal Parmigiana</b>	26.95
<i>Breaded cutlet pan-fried, baked in our homemade marinara sauce and topped with fresh mozzarella cheese.</i>	
<b>Veal and Eggplant Parmigiana</b>	28.95
<b>Veal Saltimbocca</b>	28.95
<i>Veal scallopini layered with Prosciutto di Parma and mozzarella cheese, spinach, mushrooms and sage in a white wine garlic butter sauce.</i>	
<b>Veal Valdostona</b>	28.95
<i>Veal scallopini layered with Prosciutto di Parma and mozzarella cheese with artichoke hearts and mushrooms in a marsala wine sauce.</i>	
<b>Veal Milanese</b>	24.95
<i>Veal scallopini dipped in egg batter, pan-fried and simmered in a white wine lemon butter sauce.</i>	
<b>Veal Sorrentino</b>	27.95
<i>Veal scallopini layered with eggplant, Prosciutto di Parma and mozzarella cheese in a dry vermouth mushroom sauce.</i>	

## Sides

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

## Today's Specials

### Appetizers

<b>Sautéed Calamari</b>	15.95
<i>Calamari sautéed in olive oil, garlic white wine sauce and simmered in our own spicy marinara sauce.</i>	
<b>Spinach Crepes</b>	13.95
<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>	
<b>Fried Calamari</b>	16.95
<i>Tossed with hot cherry peppers and toasted pine <sup>V5,24,21</sup>nuts served with a side of marinara sauce.</i>	
<b>Scallops Wrapped in Bacon</b>	16.95
<b>Pumpkin Ravioli</b>	12.95
<i>Finished with a butter sage sauce, honey, brown sugar and sprinkled Pecorino Romano Cheese.</i>	

### Salads & Soups

<b>Grilled Fig Salad</b>	15.95
<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>	
<b>Al Dente Grilled Chicken Salad</b>	16.95
<i>Fresh baby greens tossed in our homemade vinaigrette dressing, roasted peppers, fresh mozzarella and tomato, topped with warm grilled chicken.</i>	
<b>Homemade Lentil Soup</b>	9.95

### Entrees

<b>Veal Osso Bucco</b>	32.95
<i>Slowly braised veal shank simmered with carrots and celery in a merlot marinara sauce served over linguine.</i>	
<b>Chicken Umberto</b>	28.95
<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>	
<b>Tenderloin Al Dente</b>	34.95
<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>	
<b>Sausage Cacciatore</b>	21.95
<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>	
<b>Cheese Lasagna</b>	21.95
<i>A generous portion of our homemade cheese or eggplant lasagna served with a homemade meatball.</i>	
<b>Pumpkin Ravioli</b>	18.95
<i>Finished with a butter sage sauce, honey, brown sugar and sprinkled Pecorino Romano Cheese.</i>	
<b>Broccoli Rabe</b>	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

## House Specialties

<b>Al Dente Special</b>	28.95
<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>	
<b>Gnocchi Al Dente</b>	21.95
<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...\$6.95    Veal or Shrimp...\$8.95</i>	
<b>Veal Valentino</b>	31.95
<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>	
<b>Shrimp and Scallops a la Vodka</b>	29.95
<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>	
<b>Chicken Buona Bocca</b>	27.95
<i>Boneless breast layered with Prosciutto di Parma and fresh mozzarella, spinach, mushrooms and sage in a white wine butter sauce.</i>	
<b>Lobster Ravioli</b>	25.95
<i>Fresh cheese and lobster ravioli prepared in a light marinara sauce with shrimp, a touch of cream, Pecorino Romano cheese.</i>	
<b>Sea Bass Al Dente</b>	33.95
<i>Chilean sea bass pan seared and baked with sundried tomatoes, capers, mushrooms, fresh herbs and white wine, served over risotto.</i>	
<b>Pork Tenderloin</b>	29.95
<i>Honey walnut crusted pork tenderloin, lightly seasoned, pan-seared, baked in a madeira prune sauce and served with spinach and mashed potatoes.</i>	
<b>Shrimp and Calamari Fra Diavolo</b>	26.95
<i>Large shrimp and calamari, sauteed in olive oil, served in a spicy marinara sauce, white wine and served over linguine.</i>	
<b>Seafood Saffron Risotto</b>	33.95
<i>Fresh calamari, littleneck clams, mussels, shrimp and scallops sautéed in olive oil, simmered in white wine and garlic, served over saffron risotto.</i>	
<b>Chicken Venensia</b>	29.95
<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>	
<b>Eggplant Parmigiana</b>	19.95
<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.

\*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

V5.24.21