



**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>	19.95
<i>Large shrimp dipped in egg batter, pan-seared and finished in our famous orange liqueur glaze.</i>	
<b>Lobster Ravioli</b>	19.95
<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>	16.95
<i>Baby eggplant rolled and stuffed with fresh ricotta, baked and topped with mozzarella cheese and marinara sauce.</i>	
<b>Bruschetta</b>	15.95
<i>Toasted country-style garlic bread with fresh tomatoes, basil, garlic and extra-virgin olive oil.</i>	
<b>Mussels Marinara</b>	19.95
<i>Fresh PEI Mussels sautéed in white wine, garlic, and simmered in our classic plum tomato sauce.</i>	
<b>Broccoli Fritti</b>	16.95
<i>Fresh broccoli, dipped in egg batter, pan-fried and served with a lemon wedge.</i>	
<b>Shrimp Scampi</b>	17.95
<i>Large shrimp sautéed in olive oil, garlic, diced tomatoes in a white wine garlic butter sauce.</i>	
<b>Vegetable Medley</b>	16.95
<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>	16.95

## Soups & Salads

<b>Minestrone</b>	11.95
<i>Homemade Italian vegetable soup.</i>	
<b>Homemade Chicken and Vegetable Soup</b>	11.95
<b>with Cheese Tortellini - add 2.00</b>	13.95
<b>Caprese Salad</b>	17.95
<i>Beefsteak tomatoes, fresh mozzarella cheese, onion, basil, extra virgin olive oil, balsamic drizzle, salt and pepper.</i>	
<b>Italian Antipasto</b>	19.95
<i>A variety of Italian meats, Iceberg and romaine lettuce topped with roasted peppers, artichoke hearts, onions, olives, tomatoes, cucumbers, pepperoncini.</i>	
<b>Garden Salad</b>	9.95
<b>Caesar Salad</b>	16.95
<i>Fresh romaine lettuce, romano cheese and homemade croutons, tossed in our classic homemade dressing.</i>	For Two For One 11.95
<b>House Salad</b>	8.95
<i>Spring mix of baby greens, tomato and onion</i>	
<i>Add to any salad: Grilled Chicken - 8.95</i>	
<i>Grilled Shrimp - 10.95</i>	

## Kid's Corner \$11.95

(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 \$5.00: Gnocchi, Fusilli, Tri-Color Tortellini, Ravioli, Rigatoni*

*\*Gluten-Free Penne...Add \$4.00 • Gluten-Free Gnocchi...Add \$6.00 • Sauce Substitution...Add \$6.00*

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

<b>Bolognese</b>	24.95
<i>Classic tomato sauce simmered with selected ground beef, veal and pork, touch of cream.</i>	
<b>Arrabiata</b>	18.95
<i>Spicy plum tomato sauce sautéed with pepperoncini.</i>	
<b>Pomodoro</b>	19.95
<i>Traditional tomato sauce with fresh tomatoes, onions, garlic and white wine.</i>	
<b>Amatriciana</b>	22.95
<i>A mixture of pancetta (Italian bacon), onion, pecorino romano cheese, red wine and tomato sauce.</i>	
<b>Alfredo</b>	19.95
<i>A cream sauce with heavy cream, butter, egg and fresh parmesan cheese.</i>	
<b>Vodka Sauce</b>	22.95
<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>	19.95
<i>Our homemade tomato sauce with fresh basil and an assortment of pecorino romano, mozzarella, provolone and ricotta cheeses.</i>	
<b>Pesto</b>	23.95
<i>A classic Genovese sauce of fresh basil, extra virgin olive oil, pignoli nuts, garlic, cream and pecorino romano cheese.</i>	
<b>Primavera</b>	22.95
<i>Spring vegetables sautéed in a white wine garlic butter sauce or cream sauce, and romano cheese.</i>	
<b>Carbonara</b>	23.95
<i>A rich sauce of pancetta, butter, black pepper, heavy cream, egg and parmesan cheese.</i>	
<b>Puttanesca</b>	18.95
<i>A spicy plum tomato sauce, capers, anchovies, white wine and olives.</i>	
<b>Ravioli</b>	19.95
<i>Large ricotta cheese ravioli, in our homemade marinara sauce.</i>	
<i>Add chicken or Sausage...\$9.95    veal or shrimp...\$11.95</i>	

## Seafood

<b>Mussels Marinara</b>	26.95
<i>Fresh PEI mussels sautéed with white wine, garlic, and simmered in our classic marinara sauce over linguine.</i>	
<b>Shrimp Scampi</b>	28.95
<i>Fresh fusilli pasta with sautéed shrimp in a garlic white wine butter sauce, with fresh diced tomatoes.</i>	
<b>Swordfish</b>	31.95
<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>	28.95
<i>Large shrimp sautéed in olive oil and tossed with fresh broccoli florets, penne pasta, and romano cheese in a white wine garlic butter or cream sauce.</i>	
<b>Linguine ala Vongole</b>	27.95
<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>	37.95
<i>Fresh countnecks, PEI mussels, shrimp, scallops and chopped clams, white wine, garlic and simmered in our classic marinara sauce served over fettuccine.</i>	
<b>Lobster Ravioli</b>	29.95
<i>Fresh cheese &amp; lobster ravioli simmered in a light marinara sauce with shrimp, a touch of cream, and Pecorino Romano cheese.</i>	

## Today's Specials

### Appetizers

<b>Saute' Calamari</b>	18.95
<i>Calamari sautéed in olive oil, garlic white wine sauce and simmered in our own spicy marinara sauce.</i>	
<b>Spinach Crepes</b>	16.95
<i>Two homemade crepes enveloped with our classic spinach and ricotta stuffing, brushed with butter and romano cheese, served over a light cream of parmesan sauce, topped with toasted almonds.</i>	
<b>Fried Calamari</b>	19.95
<i>Tossed with hot cherry peppers and toasted pine nuts served with a side of marinara sauce</i>	
<b>Scallops Wrapped in Bacon</b>	19.95
<b>Pumpkin Ravioli</b>	16.95
<i>Finished with a butter sage sauce, honey, brown sugar and sprinkled Romano Cheese</i>	

### Salads & Soups

<b>Grilled Fig Salad</b>	18.95
<i>Fresh baby greens tossed in our homemade sherry vinaigrette dressing, garnished with prociutto di parma, grilled figs, sprinkled with goat cheese and sprinkled with our signature crushed walnut topping.</i>	
<b>Al Dente Grilled Chicken Salad</b>	19.95
<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>	12.95

### Entrees

<b>Veal Osso Bucco</b>	36.95
<i>Slowly braised veal shank simmered with carrots and celery in a merlot marinara sauce served over linguine.</i>	
<b>Chicken Umberto</b>	32.95
<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>	38.95
<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>	25.95
<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>	23.95
<i>A generous portion of our homemade cheese or eggplant lasagna served with a homemade meatball</i>	
<b>Pumpkin Ravioli</b>	22.95
<i>Finished with a butter sage sauce, honey, brown sugar and sprinkled Romano Cheese</i>	
<b>Broccoli Rabi</b>	23.95
<i>Sauteed in garlic and white wine served over fresh fusilli pasta</i>	
<i>Add chicken or Sausage...\$8.95    veal or shrimp...\$10.95</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, Fettucine  
Fresh Pasta...Add \$5.00: Gnocchi, Fusilli, Tri-Color Tortellini, Ravioli, Rigatoni  
\*Gluten-Free Penne...Add \$4.00 \*Gluten-Free Gnocchi...Add \$6.00*

<b>Chicken Marsala</b>	25.95
<i>Boneless chicken breast tender sautéed with fresh mushrooms and ham in a marsala wine sauce.</i>	
<b>Chicken Parmigiana</b>	26.95
<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>	29.95
<b>Chicken Cacciatore</b>	26.95
<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>	27.95
<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>	25.95
<i>Classic boneless medallions, sautéed with fresh broccoli florets, and penne pasta in a white wine garlic butter or cream sauce.</i>	

## Veal

<b>Veal Marsala</b>	28.95
<i>Veal scallopini sautéed with fresh mushrooms and ham in a marsala wine sauce.</i>	
<b>Veal Parmigiana</b>	29.95
<i>Breaded cutlet pan-fried, baked in our homemade marinara sauce and topped with fresh mozzarella cheese.</i>	
<b>Veal and Eggplant Parmigiana</b>	32.95
<b>Veal Saltimbocca</b>	35.95
<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>	34.95
<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>	29.95
<i>Veal scallopini dipped in egg batter, pan-fried and simmered in a white wine lemon butter sauce.</i>	
<b>Veal Sorrentino</b>	31.95
<i>Veal scallopini layered with eggplant, Prosciutto di Parma and mozzarella cheese in a dry vermouth mushroom sauce.</i>	

## Sides

<b>Homemade Meatball</b> .....	3.95	<b>Garlic Bread</b> .....	8.95	*Gluten Free.....	10.95
<b>Italian Sausage</b> .....	8.95	<b>Four Cheese Risotto</b> .....	9.95		
<b>Sauté Spinach, Broccoli, or Mushroom</b> .....	9.95	<b>Eggplant Rollatini</b> .....	5.95		
<b>Sauté Broccoli Rabi</b> .....	9.95	<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 \$9 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

<b>Al Dente Special</b>	32.95
<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>	25.95
<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...\$9.95    Veal or Shrimp...\$11.95</i>	
<b>Veal Valentino</b>	35.95
<i>Fresh, tender veal stuffed with prosciutto, roasted red pepper, mozzarella cheese and garlic, rolled, breaded and panfried, served in a white wine mushroom pink sauce and roasted red pepper risotto.</i>	
<b>Shrimp and Scallops a la Vodka</b>	35.95
<i>Large shrimp and sea scallops sautéed in olive oil and served with homemade fusilli in our classic vodka sauce.</i>	
<b>Chicken Buona Bocca</b>	32.95
<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>	39.95
<i>Fresh cheese and lobster ravioli prepared in a light marinara sauce with shrimp, a touch of cream, pecorino romano and parmesan cheese.</i>	
<b>Sea Bass Al Dente</b>	38.95
<i>Chilean sea bass pan seared and baked with sundried tomatoes, capers, mushrooms, fresh herbs and white wine, served over risotto.</i>	
<b>Shrimp and Calamari Fra Diavolo</b>	32.95
<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>	37.95
<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>	33.95
<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>	23.95
<i>Lightly egg-battered and pan-fried, layered with marinara sauce, baked with fresh mozzarella, 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*