

## CLASSIC PIZZAS

# AL Dente ITALIAN BISTRO Pizza Menu



140.-

**1. FORNARINA AGLIO E ROSMARINO**  
Pizza bread topped with garlic, fresh rosemary and extra virgin olive oil



190.-

**2. FORNARINA AL COTTO**  
Pizza bread topped with carved Italian cooked ham and extra virgin olive oil



290.-

**3. FORNARINA AL CRUDO**  
Pizza bread topped with Parma ham and extra virgin olive oil



260.-

**4. MARGHERITA**  
Tomato, mozzarella cheese and fresh basil



350.-

**5. VEGETARIANA**  
Margherita pizza topped with eggplants, bell peppers, onions, mushrooms, zucchini and black olives



420.-

**6. AI FRUTTI DI MARE**  
Margherita pizza topped with mixed seafood



450.-

**7. AL PROSCIUTTO DI PARMA**  
Margherita pizza topped with fresh wild rocket and Parma ham



360.-

**8. PORCONA**  
Margherita pizza topped with salami, bacon and ham



380.-

**9. DIAVOLA**  
Margherita pizza topped with Italian spicy salami and bell peppers



280.-

**10. HAWAIANA**  
Margherita pizza topped with fresh pineapples and ham



370.-

**11. CASERECCIA**  
Margherita pizza topped with Italian sausage and grilled bell peppers



370.-

**12. CAPRICCIOSA**  
Margherita pizza topped with carved ham, black olives, artichokes and champignon mushrooms



290.-

**13. CON FUNGHI**  
With mozzarella cheese, assorted forest mushrooms, fresh basil, onions and roasted garlic. Topped with truffle oil and oregano



340.-

**14. VITELLO TONNATO**  
With mozzarella cheese and roasted beef tenderloin with tuna sauce. Topped grilled bell peppers & rocket



250.-

**15. NAPOLETANA**  
Tomato sauce, mozzarella cheese, capers, anchovies and black olives



340.-

**16. JALAPENOS**  
Tomato sauce, mozzarella cheese, Italian spicy salami, onions & jalapenos



260.-

**17. TONNO E CIPOLLE**  
Margherita pizza topped with tuna, red onions, mozzarella cheese, black olives and tomato sauce



# AL Dente ITALIAN NETTO Pizza Menu

## CLASSIC PIZZAS



340.-

### 18. RUSTICA

Margherita pizza topped with salami, ham, sausages, mozzarella cheese and tomato sauce



320.-

### 19. PROSCIUTTO E FUNGHI

Our original tomato sauce, mozzarella cheese, mixed wild mushrooms, Paris ham & fresh basil



430.-

### 20. SALERNITANA

Tomatoes sauce with Parma Ham, Burrata cheese, semi-dried cherry tomatoes and rocket



280.-

### 21. MELANZANE E PANCETTA

Our original tomato sauce, mozzarella cheese, grilled eggplants, pancetta, fresh basil and Mascarpone cheese

## PIZZA BIANCHE

( WHITE PIZZA )

Without tomato sauce



350.-

### 22. AI GAMBERI

Mozzarella cheese, sea shrimp, wild rocket salad basil pesto sauce



330.-

### 23. PANCETTA E PATATE

Mozzarella, potato, bacon, Mascarpone cheese, onions and fresh rosemary



310.-

### 24. VERDURE E PARMIGIANO

Mozzarella, grilled vegetables, fresh wild rocket, semi-dried tomatoes and Parmesan shavings

## SPECIAL PIZZAS



420.-

### 25. PROSCIUTTO E BURRATA

Margherita pizza topped Parma Ham, Burrata cheese, cherry tomatoes and basil



450.-

### 26. MANGIA FUOCO

Nduja sauce with garlic, salami, salsiccia piccante, jalapeno peppers, bell peppers and Burrata cheese



# AL DENTE Menu

## LE BRUSCHETTE

1. **BRUSCHETTA E BURRATA** 360.-  
Toasted Tuscan bread topped with imported burrata cheese, slow roasted cherry tomatoes, basil and extra virgin olive oil, chopped anchovies and Coulis di pomodori
2. **BRUSCHETTA AI FUNGHI** 180.-  
Toasted Tuscan bread topped with sautéed mushrooms, olive oil, parsley and parmigiano Reggiano
3. **BRUSCHETTA CON TONNO** 190.-  
Toasted home baked bread topped with tomatoes, garlic, oregano, black olives, Pantelleria capers and tuna
4. **BRUSCHETTA AL PROSCIUTTO E VERDURE GRIGLIATE** 320.-  
Toasted Tuscan bread topped with grilled seasonal vegetables, Mozzarella and Parma ham. Served with sundried tomato pesto
5. **BRUSCHETTA AL NERO CON GAMBERI E MOZZARELLA** 240.-  
Toasted home baked black squid ink bread topped with tomatoes, mozzarella and shrimp. Served with basil pesto sauce

## ANTIPASTI

6. **CARPACCIO DI MANZO** 440.-  
Carpaccio of Australian beef tenderloin, garnished with Parmigiano Reggiano cheese, Truffle tapenade, wild rocket, Champignon mushrooms and extra virgin olive oil
7. **ANTIPASTI MISTI** 590.-  
Assorted platter of Italian cold cuts and cheeses. Served with grilled vegetables, Marinated olives, semi-dried tomatoes and garlic bread
8. **VITELLO TONNATO** 450.-  
Roast beef Australian tenderloin. Served with tuna sauce, grilled bell peppers, caper fruits and wild rocket, charcoal croutons and sundried tomato pesto
9. **COCKTAIL DI GAMBERI** 350.-  
Grilled shrimp marinated in coriander and lemon. Served with avocado truffle-cocktail sauce and a drizzle of sesame oil

## GLUTEN FREE DISH

“ We are happy to accommodate all diets. Should you have any other requirement. ”

## INSALATE

10. **CAPRESE** 310.-  
Classic Caprese of imported mozzarella and cherry tomatoes. Served with fresh basil, basil pesto sauce, sundried tomato pesto and balsamic reduction. Topped with wild rocket and balsamic dressing
11. **DI CESARE (15 min)** 290.-  
Classic Caesar salad with crispy bacon and Parmesan. Served with grilled cajun- marinated chicken breast and sundried tomato sauce
12. **INSALATA GRECA** 220.-  
Traditional Greek salad of plum tomatoes, bell peppers, onions, cucumbers, olives and feta cheese. Dressed with extra virgin olive oil and red wine vinegar
13. **BURRATINA E PARMA** 430.-  
Imported Andria Burrata cheese and Parma ham Riserva. Served with slow roasted Cherry tomatoes, mangoes, red bell peppers and basil Pesto sauce.
14. **INSALATA MISTA** 220.-  
Mixed green salad and vegetables. Served with truffle-tomato vinaigrette, black olives and Parmesan

## LE PASTE

(Your choice of spaghetti, penne, fusilli, angel hair or Linguine)

15. **ARRABBIATA** 220.-  
Spicy sauce made with Italian San Marzano tomatoes, fresh basil and chilli. Topped with Parmigiano Reggiano
16. **ALLA BOLOGNESE** 280.-  
Italian pancetta and selected cuts of beef and pork in a homemade Bolognese sauce. Topped with Parmigiano Reggiano
17. **FUNGHI E PROSCIUTTO** 280.-  
Mixed wild mushrooms and carved ham in a cream sauce
18. **AI FRUTTI DI MARE** 370.-  
Mixed local fresh seafood in a classic tomato and garlic marinara sauce
19. **LINGUINE MELANZANE E GAMBERI** 320.-  
Linguini with fresh Italian plum tomatoes, shrimp, black olives, white wine, eggplants, capers, onions and oregano. Finished with extra virgin olive oil
20. **ALLA CARBONARA** 270.-  
Original Italian recipe with imported bacon, eggs and a touch of cream. Topped with crispy bacon and Pecorino cheese
21. **ALLA AMATRICIANA** 260.-  
Italian bacon, San Marzano tomatoes and onions. Topped with Pecorino cheese
22. **POMODORO E CREMA DI PARMIGIANO** 250.-  
With a trio of sauces: San Marzano tomato sauce, Parmesan cream sauce and Italian basil pesto sauce

# AL DENTE Menu

## LE PASTE

(Your choice of spaghetti, penne, fusilli, angel hair or Linguine)

### 23. AGLIO, OLIO E GAMBERI

EVO oil, garlic with red chili and prawns

### 24. FUSILLI ALLA NDUJA CALABRA

Imported soft spicy Calabrian sausage. In a rich San Marzano tomato and oregano sauce, Along with a bell pepper scented spicy sauce. Topped with Parmigiano Reggiano

### 25. SALSICCIA E PEPERONI

Imported Italian sausage and bell peppers with oregano scented spicy tomato sauce

## PASTE SPECIALI

### 26. RAVIOLI AGNELLO

Homemade ravioli stuffed with braised lamb with slow-cooked Australian lamb ragout. Black truffle cream sauce and Parmesan cheese

### 27. GNOCCHI CON AGNELLO

Homemade potato gnocchi with slow-cooked Australian lamb ragout. Topped with Parmesan cheese

### 28. GNOCCHI ALLA SORRENTINA

Homemade potato gnocchi with San Marzano tomatoes, fresh basil and fresh Mozzarella

### 29. TORTELLINI FUNGHI, TARTUFO E RICOTTA

Homemade tortellini stuffed with champignon mushroom served with truffle cream sauce, topped with parmesan cheese

### 30. RAVIOLI SPINACH

Ravioli spinach tomato sauce. Topped with mascarpone cheese and Parmesan cheese.

### 31. RAGU D'OCA

Homemade pappardelle with slow-cooked duck ragout. Topped with Parmesan cheese

## I SECONDI

### 32. TAGLIATA DI MANZO

Grilled and thinly sliced Australian beef tenderloin. Served with wild rocket, Grilled mushrooms, crispy Parmesan, fresh cherry tomatoes and a tomato & onion Tartar. Complimented with Tzatziki sauce and sundried tomato pesto

### 33. FILETTO AL PEPE ROSA

Grilled Australian Angus beef tenderloin (200 g). Served with pink peppercorn sauce, Grilled Errinji mushrooms, baby potatoes and grilled vegetables

300.-



340.-



290.-

520.-



340.-



380.-

370.-



360.-

620.-



780.-



### 34. SCALOPPINE AL LIMONE

Pan-fried Australian beef tenderloin escallops in lemon-white wine sauce. Served with sautéed spinach, baby potatoes and grilled vegetables

580.-

### 35. FILETTO DI MAIALE ALL PEPE VERDE

Pork Fillet Mignon Wrapped with Bacon. Served with green pepper cream sauce, sautéed spinach, baby potatoes and grilled vegetables, edamame beans and pan fried green chili

380.-

### 36. DENTICE ALLA MEDITERRANEA

Fresh red snapper fillet from the Andaman Sea served with a classic Mediterranean sauce of tomatoes, capers and olives. Served with house-made potato fries

370.-

### 37. SALMONE

Charcoal -grilled salmon steak, nduja sauce served with broccolini, bell pepper confit, baby carrot with a house-made potato fries and edamame beans

520.-

### 38. FRITTURA DI CALAMARI E GAMBERI

Fresh Calamari and shrimp, deep fried. Served with tomato-oregano sauce and mixed salad

380.-

### 39. FISH AND CHIPS

Fish and chips, created with a beer-battered sea bass fillet and house-made fries. Served with cayenne tartar sauce

380.-

### 40. COSTINE DI MAIALE

Grilled pork baby back ribs glazed with BBQ sauce. Served with seasonal vegetables and roasted potatoes

390.-

## I DOLCI

### 41. TIRAMISU'

Classic Italian dessert with layers of espresso-soaked Savoiardi biscuits and light Mascarpone mousse. Sprinkled with Amaretti biscuit crumbs

230.-

### 42. CREMA CATALANA AL COCCO

Classic vanilla cream brulee in coconut & served with seasonal fruits

240.-

### 43. MOUSSE DI RICOTTA

Imported Ricotta mousse served with crumbled Amaretti biscuits and Amarena bitter cherries

210.-

### 44. PROFITEROLES

Homemade profiteroles filled with Chantilly sauce and covered with dark chocolate mousse.

220.-

### 45. AFFOGATO AL CAFFE'

Homemade vanilla ice cream topped with hot Illy Espresso Coffee

220.-

### 46. FRUTTA DI STAGIONE

Mixed seasonal fruits

140.-

### 47. I GELATI

Selection of homemade organic ice cream and sorbets: chocolate, vanilla, strawberry, rum raisin and mango

90/scoop

\* All prices are inclusive government vat \*