AL DENTE

MAIN MENU

Antipasti

BURRATA PROSCIUTTO 10
Rich, milky and buttery burrata served with Parma ham and sun-dried tomatoes on crostino bread

PANE E OLIVE 8
A selection of bread & olives Ⓥ

POLPETTE 9
Home-made meatballs cooked in a rich tomato sauce, served with bread

BRUSCHETTA POMODORO 8
Crispy crostino bread topped with fresh tomato, garlic and basil Ⓥ

TAGLIERE SALUMI 17
Mix of cured meats, olives, bread and cheeses (£30 for a two person sharing portion)

BURRATA VEGETARIANA 10
Rich, milky and buttery burrata served with roasted vegetables, sun-dried tomato and bread Ⓥ

POLENTA FRITTA E GORGONZOLA 9
Crispy fried cornmeal served with a rich and creamy gorgonzona blue cheese sauce Ⓥ

FRITTO MISTO 15
Selection of deep fried fish (£26 for a two person sharing portion)

GAMBERONI 12
Pan fried king prawns cooked in a choice of: Garlic or spicy tomato sauce, served with toasted bread

ZUPPA DEL GIORNO 7
Served with crostino bread. Ask a waiter for details

CALAMARI FRITTI 13
Crispy deep fried squid served with garlic mayo (£24 for a sharing portion)

Contorni

CHUNKY CHIPS 5
Thick-cut chips fried to a light crisp, served with mayo

MIXED SALAD 4
Mixed leaves, tomatoes, olives and cucumber

GREEN VEGETABLES 6
Seasonal green veg cooked in garlic and olive oil

WWW.ALDENTENEWCASTLE.CO.UK

Insalate

INSALATA CONTADINA 11
Mixed leaves, potatoes, tomatoes, cucumber, tuna, green beans, boiled eggs and olives

CAESAR SALAD 12
Romaine lettuce, breaded chicken, tomato, cucumber, parmesan, olives, and Caesar dressing

CAPRESE 9
Fresh tomato and creamy mozzarella, topped with fresh basil (add avocado for £2) Ⓥ

INSALATA INVERNALE 13
Mixed leaves, beetroot, goats cheese, walnuts, honey, cherry tomatoes, cucumber, olives and crispy pancetta

Secondi

All dishes labelled * are served with a choice of either chips or a mixed salad

POLLO MILANO* 13
Deep fried breaded chicken breast served with chips

POLPETTE* 14
Home-made meatballs in a rich tomato sauce

SPEZZATINO DI MANZO CON POLENTA 18
Slow-cooked Italian beef stew in rich tomato sauce, served over creamy polenta

POLLO VALDOSTANO* 17
Baked breaded chicken breast with ham and mozzarella, served in a tomato sauce

POLLO ARRABBIATA* 15
Pan fried chicken breast in a spicy tomato & pepper sauce

POLLO PALESTRA 14
Pan fried chicken breast with fresh green vegetables and a cup of rice. A healthier option!

POLLO AI FUNGHI* 15
Pan fried chicken breast served with a rich and creamy porcini mushroom sauce

SPIGOLA AL CARTOCCIO 22
Baked sea bass fillets cooked with cherry tomatoes, white wine & mussels. Served with nouvelle potatoes

SALMONE GRIGLIATO 22
Roast salmon fillet served with roast potatoes and sautéed garlic green vegetables

MISTO DI PESCE 27
Mix of pan fried fresh fish (ask your waiter for details)

Risotti

RISOTTO SALSICCIA E FUNGHI 15
Classic, creamy risotto made with sausage, mushroom and a saffron sauce

RISOTTO PESCATORA 22
Classic, creamy risotto made with a touch of marinara sauce and fresh seafood

RISOTTO RADICCHIO 15
Classic, creamy risotto made with red chicory, red wine, taleggio cheese and walnuts (v)

Pizze

MARGHERITA 10
Fior di latte mozzarella and tomato sauce (v)

PROSCIUTTO E FUNGHI 11
f.d.l. mozzarella, tomato, ham & mushrooms

NAPOLETANA 12
f.d.l. mozzarella, tomato, olives, capers and anchovies

CALZONE 12
f.d.l. mozzarella, spinach, ham and tomato sauce

QUATTRO STAGIONI 12
f.d.l. mozzarella, artichoke, mushroom, olives, ham and tomato sauce

SALAME PICCANTE 11
f.d.l. mozzarella, tomato sauce and spicy salami

TONNO 12
f.d.l. mozzarella, tomato sauce, tuna and red onion

VEGETARIANA 13
f.d.l. mozzarella, tomato sauce, aubergine, courgette and peppers (v)

CLASSICA 14
f.d.l. mozzarella, tomato sauce, Parma ham, rocket and parmesan shavings

Pizze speciali

QUATTRO FORMAGGI 13
f.d.l. mozzarella, tomato sauce, blue cheese, goats cheese and parmesan (v)

MEAT FEAST 15
f.d.l. mozzarella, tomato sauce, Italian sausage, ham and pepperoni

CALZONE CALABRESE 16
f.d.l. mozzarella, tomato sauce, ricotta, nduja, pepperoni and chilli

DIAVOLA 17
f.d.l. mozzarella, tomato sauce, peppers, Italian sausage, pepperoni, nduja, chilli and burrata

SFIZIOSA 16
f.d.l. mozzarella, tomato sauce, goats cheese, caramelised onion, roast peppers and honey (v)

Focacce

ROSMARINO 7
Olive oil, rosemary and rock salt

AGLIO 7
Garlic & olive oil

MARINARA 8
Tomato sauce, oregano and garlic

FORMAGGIO 8
Garlic & mozzarella

FORMAGGIO E CIPOLLA 8
Mozzarella & caramelised onion

Pasta

Gluten free pasta available upon request! (£2)

PENNE CARBONARA 11
Pasta cooked in a rich, creamy Guanciale (pancetta) sauce, black pepper and parmesan Traditional Italian style (+£3)

LINGUINE AMATRICIANA 11
Guanciale (pancetta), tomato sauce and pecorino

PENNE VEGETARIANE 12
Penne pasta ooked in a tomato sauce with sautéed vegetables (v)

FETTUCCINE BOLOGNESE 11
Fettuccine cooked with a classic rich bolognese (ragu) sauce

LASAGNA 11
Baked layers of pasta with bolognese sauce, parmesan and creamy bechamel sauce

PENNE AL SALMONE 12
Pasta cooked in a creamy asparagus, smoked salmon, tomato and vodka sauce

FETTUCCINE SALSICCIA E FUNGHI 16
Fettuccine cooked with Italian sausage, porcini mushroom, cream and truffle sauce

LINGUINE ALLO SCOGLIO 22
Linguine served with a medley of fresh mussels, squid and langoustines in a rich marinara sauce

LINGUINE CON POLPETTE 12
Linguine cooked with meatballs & tomato sauce

PENNE NAPOLI 9
Classic tomato & basil pasta (v)

PENNE ARRABBIATA 9
Classic spicy tomato, chilli & basil pasta (v)

Gnocchi

Our Gnocchi is naturally gluten free!

QUATTRO FORMAGGI 12
Gnocchi cooked with a four cheese creamy sauce (v)

SORRENTINA 11
Gnocchi served with tomato, basil and melted mozzarella cheese (v)

COZZE, GAMBERONI E PESTO 15
Gnocchi cooked with fresh mussels and prawns in a pesto sauce

GNOCCHI BROCCOLI E SALSICCIA 16
Gnocchi with Italian sausage and sautéed broccoli. Served in a rich, creamy broccoli sauce

Ravioli

RAVIOLI ZUCCA E AMARETTO 15
Nine pumpkin and amaretto ravioli served in a butter, sage and parmesan sauce (v)

BAULETTI CON STRACOTTO AL BAROLO 18
Seven slow braised beef ravioli served with carrot puree, balsamic vinegar, parmesan shavings and crispy pancetta

PANCIOTTI CAPESANTE E GAMBERI 20
Seven pasta parcels filled with scallops and prawns, served in a spicy cherry tomato and white wine sauce

---

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