



**AL DENTE**  
italian restaurant

## Starters

**Soup of the day** 32

**Focaccia**- fresh herbs, olive oil, garlic and home dips 34

**Antipasti**- A selection of roasted vegetables with fresh herbs, goat cheese, olive oil and balsamic vinegar 46

### **Bruschetta**

Toasted bread, tomatoes, basil, olive oil and fresh garlic 38

**Arancini**- risotto balls filled with pesto mozzarella and parmesan, served on tomato sauce and basil. 44

**Beet carpaccio**- roasted pistachio, arugula, blue cheese and balsamic vinegar. 39

**Parmegiana**- baked eggplant, tomatoes, mozzarella, basil and parmesan 56

**Ceviche**- shallot onions, scallions, coriander, seasonal fruit, olive oil and lemon 52

**Seared Tuna**- Seasoned tuna, lettuce, cherry tomatoes, green beans, red pepper, red onion, fresh herbs, sesame oil and lemon. 58

### Salads

**Green salad**- lettuce, arugula, spinach, red onion, carrot, almonds, parmesan, olive oil and balsamic vinegar 49

**Panzanella Salad**- tomatoes, peppers, radishes, cucumbers, kalamata olives, basil and mozzarella with olive oil and red wine vinegar served on focaccia 58

**Green wheat salad**- cucumber, cherry tomatoes, red onion, spinach, roasted peppers and ricotta salata 56

**Endive**- endive, arugula, pears in white wine, walnuts, Roquefort cheese with citrus vinaigrette 58

**Yellow polenta salad**- mozzarella, baked polenta, spinach, arugula, tomatoes, artichoke, red onion, olive oil and balsamic vinegar 58

## Pizza

**Margherita**- Rich tomato sauce, mozzarella and basil 52

**A la Romana**- tomato sauce, mozzarella, artichoke and spinach 62

**Bianca**- mozzarella, parmesan, ricotta, anchovy, capers, kalamata olives and arugula 60

**Mushrooms & truffle**-A variety of mushrooms, thyme, parmesan and truffle oil 66

## Pasta

**Mushroom Pappardelle**- olive oil, parsley, chili, white wine, garlic and parmesan 64

**Rigatoni Napolitana \ Arrabbiata** – tomato sauce, garlic basil \ hot peppers 52

**Spaghetti a la norma**- tomato sauce, eggplant, capers, garlic and ricotta salata 56

**Casarecce Siciliana**- artichoke a la romana, cherry tomatoes, Kalamata olives, capers, garlic, parsley and parmesan 64

**Salmon fettuccini**- spinach, leek, cream and white wine 72

**Tagliatelle verde-** cream,  
mascarpone, spinach, cashew, pine  
nuts, white wine and nutmeg **62**

**Gnocchi** with chestnuts, pumpkin  
and leek and sage butter **66**

**Mushroom risotto-** mascarpone,  
almonds and thyme **60**

**Sweet potato ravioli-** sage butter  
and cream **64**

**Ricotta and Herbs Ravioli** sun dried  
tomatoes, butter, basil and pine nuts  
**62**

**Lasagna** – Ricotta, spinach and pesto,  
served with a salad **60**

### Fish

**Sea Bream fillet** –Crispy polenta,  
portobello, asparagus, butter, oregano  
and white wine

**Salmon fillet-** gnocchi, zucchini,  
shallot onions, spinach, butter and  
nutmeg **119**

**Sea bass fillet-** black lentils, green  
beans, anchovy, cherry tomatoes,  
scallions and lemon **109**

### Desserts **34**

Tiramisu

Mascarpone Cheesecake

Chocolate Fondant

Pear and Almond Cream Tart

Panna-Cotta

Chocolate pecan cake

### Beverages

#### Cold

##### Fresh natural juices:

Lemonade / Orange / Apple **15**  
Pomegranate Juice (in season) **19**

Sparkling Apple Cider **14**

Coca Cola / Sprite / Diet **12**

Mineral water small / large **12/18**

San Pellegrino small / large **14/24**

Ice Coffee **16**

Herbal Ice Tea **15**

Fuze Tea **14**

#### Hot

Cappuccino **12/15**

Espresso | **9**

Double Espresso | **11**

Americano | **11**

Hot Chocolate | **16**

Tea / with Mint | **12**

Herbal tea teapot **16/22**

#### Beer

Goldstar **16**

Leffe Blonde / Brune **25**

Boutique Israeli beer

Emek Ha'Ella - Belgian Triple 9.2%  
/ Irish red ale **26**