



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**