

AL**DENTE**
i**TALIAN** RESTAURANT

Starters

- Soup of the day** 34
- Focaccia** 32
Fresh herbs, olive oil, garlic and dips
- Asparagus and Mushrooms** 64
Sage butter, shallot confit, spinach, walnuts, white wine and blue cheese
- Antipasti** 52
A selection of roasted vegetables with fresh herbs, goat cheese, olive oil and balsamic vinegar
- Sea Fish Bruschetta** 64
Fish Tartar, shallot onions, tomatoes, chili, scallions, radishes, coriander and goat cheese on toasted bread
- Arancini** 52
Crispy Risotto balls filled with pesto and mozzarella, served on tomato sauce and garlic confit with basil
- Parmegiana** 56
Baked eggplants, tomato sauce, basil, mozzarella and parmesan
- Beet Carpaccio** 44
Pistachio oil, balsamic vinegar, lemon, arugula, walnuts and blue cheese

Salads

- Panzanella Salad** 58
Cucumbers, radishes, tomatoes, peppers, basil, Kalamata olives, mozzarella, red onion, olive oil and red wine vinegar served on focaccia
- Endive Salad** 64
Endive, arugula, pears in white wine, roasted beets, walnuts and blue cheese with citrus vinaigrette and honey
- Green Salad** 60
Lettuce, arugula, basil, carrots, spinach, cashew, seasonal fruit and parmesan in orange vinaigrette and mustard
- Seared Tuna Salad** 64
Seasoned tuna, lettuce, spinach, cherry tomatoes, cucumbers, red onion, green beans and herbs

Pizza

- Margherita** 58
Mozzarella, tomato sauce and basil
- Red Tuna** 72
Pesto, mozzarella, goat cheese, shallot confit, arugula and seared tuna
- Mushrooms & Truffle** 68
Mozzarella, tomato sauce, a variety of mushrooms, thyme, parmesan and truffle oil

Fish

- Sea Bass Fillet** **119**
Black lentils, olive oil, garlic, zucchini, green beans and herbs. Served with a small green salad
- Salmon Fillet** **129**
Sage butter, chestnuts, spinach, garlic and white wine on truffle puree. Served with a small green salad
- Salmon Fettuccini** **74**
Butter, leek confit, spinach, white wine, cream and nutmeg
- Red Mullet Tagliatelle** **72**
Red Mullet fillet, spinach tagliatelle, garlic, capers, olives, cherry tomatoes, chili, white wine and herbs

Pasta

Option for whole wheat/ gluten free pasta

- Mushroom Pappardelle** **66**
Olive oil, garlic, parsley, chili, white wine and parmesan
- Rigatoni Napolitana/Arrabbiata** **56**
Tomato sauce, garlic and basil/Spicy tomato sauce
- Spaghetti a la Norma** **60**
Garlic, eggplants, capers, Kalamata olives, oregano, tomato sauce and ricotta
- Casaracce Siciliana** **66**
Artichoke, Kalamata olives, garlic, capers, cherry tomatoes, herbs, white wine and parmesan
- Tagliatelle Verde** **68**
Butter, pine nuts, cashew, spinach, pesto, mascarpone, cream and nutmeg
- Artichoke Gnocchi** **72**
Roasted tomato butter, zucchini, thyme, artichoke, white wine and mozzarella Fresca
- Beet Ravioli** **68**
Butter, sage, roasted beet, leek confit, walnuts, cream and blue cheese
- Chestnuts Ravioli** **68**
Shallot confit, thyme, mascarpone, asparagus, almonds and orange zest
- Mushroom & Truffle Tortellini** **74**
Sage butter, shallot confit, cream, mascarpone, spinach, nutmeg and parmesan
- Mushroom Risotto** **66**
Shallot confit, mascarpone, truffle salsa and almonds

Drinks

Cold

Natural Lemonade / orange / apple	16
Sparkling apple cider	14
Coca cola / cola zero / diet cola / sprit / sprite zero	12
Fuze Tea	14
Mineral water	12/18
San Pellegrino	16/26
Iced coffee	16
Tonic water	11

Hot

Cappuccino small/large	12/15
Espresso	9
Double espresso/ Americano	11
Hot chocolate	16
Tea mint / lemon	12
Herbal tea pot: small / large	22/26

Beers

Goldstar	21
Manabrea Italian lager	26
Leffe blond / brown	25
Boutique Israeli beer	26

Aperitif

Martini Bianco/ Rosso	26
Gin & tonic	38
Campari & O.j.	34
Limoncello	22