

# Al Dente

## Appetiser

### *Bruschetta Al Pomodoro* \$49

Toasted baguette slices with fresh basil, tomatoes, garlic and virgin olive oil

### *Tomato & Feta Bruschetta* \$59

Six slices of toasted country bread topped with plump tomatoes, whole milk feta cheese, basil and virgin olive oil

### *Mozzarella Sticks* \$79

Meaty sticks of Mozzarella cheese, bread crumbed and deep fried. Served with homemade cranberry sherry sauce

### *Quesadilla Mexicana* \$86

Two soft flour tortillas stuffed with diced chicken and lightly toasted. Served with sour cream and tomato salsa

### *Funghi Alla Griglia* \$89

Meaty Italian wild Portobello mushrooms brushed with virgin olive oil and garlic then char-grilled to bring out its earthy flavour. With goat's cheese, spinach and tomato basil pesto

### *Funghi Aglio E Olio* \$79

Pan seared fresh Button, Shitake and Portobello mushrooms with virgin olive oil, garlic and herbs. Topped with garlic crostini

### *Antipasto Misto* \$89

A platter of mixed Italian meats, smoked salmon and cheeses surrounded by an assortment of grilled veggies

### *Calamaretti Fritti* \$89

Fresh squid rings marinated in tomato sauce and lightly fried. With tartar sauce

### *Mussels Caruso* \$86

New Zealand half shell mussels sautéed with freshly cut garlic, white wine and crushed chili

### *Prosciutto E Melone* \$79

Delicately sliced strips of the finest aged Parma ham wrapped around chunks of succulent melon

### *Insalata Caprese* \$79

Buffalo mozzarella with slices of the juiciest tomatoes and finished with fresh basil. An Italian classic

### *Seared Scallops* \$98

Fresh Canadian sea scallops Served with Marinara sauce, caviar and side salad

### *Zuppa Del Giorno* \$58

Ask your server for today's soup selection

# Pasta

## *Pasta Al Dente* \$108

Linguine with chicken strips, roasted bell pepper, spinach, tomato, jalapeno peppers and a garlic white wine sauce

## *Spaghetti Alla Bolognese* \$108

From the town of Bologna comes this hearty meat sauce with ground sirloin, veal, carrots, celery, onions and garlic in a roasted plum tomato base

## *Linguine Alle Vongole* \$118

Thin pasta with fresh clam sauce cherry tomato, white wine, herbs and spices and crowned with fresh neck clams

## *Cappellini "San Benedetto"* \$108

Angle hair pasta with lobster pieces, sea scallops and jumbo shrimp in a creamy lobster sauce. Finished with cognac and topped with toasted walnuts

## *Fettuccine "San Giovanni"* \$108

With chunks of chicken breast, thinly sliced mushrooms, chicken broth, plum tomato sauce, white wine, garlic and Italian fresh basil

## *Spaghetti Primavera* \$108

Tuscan roasted vegetable sauce with tomatoes, zucchini, squash, bell peppers, eggplant and greens drizzled with basil infused olive oil

## *Ravioli* \$118

Our Ravioli changes often, please ask your server for today's selection in tomato basil or creamy porcini mushroom sauce

## *Linguine al Funghi* \$108

Tossed with virgin olive oil, crushed chili, sliced garlic, Italian parsley and mixed mushroom

## *Cappellini "San Pietro"* \$118

Angle hair pasta with shrimp, asparagus and grapes tomatoes in a black truffle and white wine sauce

## *Penne Alla Puttanesca* \$108

A spicy, sassy dish with olive oil, butter, onions, garlic, chopped tomatoes, crushed peppers, anchovies, capers, calamata olives, prosciutto and parsley

## *Penne Alla Arrabbiata* \$98

This sauce can be hot or fiery hot with dried peppers, garlic, roasted plum tomato sauce and basil

## *Fettuccine Ai Quattro Formaggi* \$108

A marriage of four cheeses – Ricotta, Fontina, Gorgonzola and Pecorino Romana in a cream sauce with spinach

## *Spaghetti "Cipriani"* \$108

Shrimps, scallops, clams, mussels, salmon sautéed in garlic, herbs and chili plum tomato sauce

## *Spaghetti Alla Carbonara* \$108

A creamy sauce with bacon, egg yolk and shaved parmesan

## *Penne Rigate Al Pesto* \$108

Tube pasta tossed in home made basil pesto sauce and topped with toasted pine nuts

## *Spaghetti Aglio E Olio* \$98

Spaghetti tossed with virgin olive oil, crushed chili and fresh garlic

## *Linguine Al Salmone* \$108

Fresh salmon and smoked salmon with plum tomato sauce, spinach, capers, cream and a touch of truffle oil

# Mains

## *Sirloin Steak* \$158

A generous cut of meat flame-grilled to your liking. Served on a bed of fire roasted veggies with your choice of pepper, mushroom or béarnaise sauce

## *Beef Medallion* \$178

Beef tenderloin flame grilled to your liking and served with mash and veggies and your choice of pepper, mushroom, béarnaise or chili sauce

## *Rib Eye Steak* \$168

Char-grilled rib eye fillet accompanied with gratin king prawn and finished with veggies and mash and shiraz jus

## *Scaloppine Di Vitello* \$158

Pan-seared prime Dutch veal fillet, served with garlic mash and flame-grilled veggies and topped with truffled wild mushroom ragu

## *Baby lamb chop* \$178

Tender juicy NZ.Lamb marinated with rosemary garlic then pan roasted to perfection served with veggies and mint pesto

## *Lamb Tenderloin* \$178

Baby lamb tenderloin char-grilled to perfection and served with rosemary garlic mash. Finished with a red wine mint jus

## *Fajitas* \$128

Sizzling strips of beef or chicken, green pepper and onion and our own seasoning. Served with flour tortillas, Guacamole, sour cream and tomato salsa

## *Chicken Parmigiana* \$139

Grilled chicken breast topped with grilled eggplant and melted mozzarella served with seasonal veggies and mash topped tomato basil sauce

## *Chicken Picata* \$128

Delight the palate with whole chicken breast, pan-fried and served with sun-dried tomato, lemon, capers and fresh herbs. With veggies and mash

## *Chicken Saltimbocca* \$139

Boneless US chicken breast topped with sautéed fresh spinach, prosciutto, sage and cheese. Finished with marsala mushroom sauce and served with mash potato

## *Salmone Alla Griglia* \$148

Fresh Salmon fillet flame grilled and served on a bed of grilled veggies and mash. Accompanied with seared scallops and caviar

## *Pesce Del Giorno* \$148

Fish of the day, grilled and served with veggies, garlic mash and caper beurre blanc sauce

## *Seafood Paella* \$148

Spanish rice cooked with shrimp, scallop, salmon, king prawn, clam, mussel and scallion. Infused with saffron, broth, herbs and spices

## *Seafood Cioppino* \$138

Originating in San Francisco's Italian fishing community, this is a rich, full flavoured tomato based stew with fresh mixed seafood of the day

## *Risotto* \$118

Arborio rice, slow cooked in white wine and fresh herbs. Changes daily, please ask your server

# Salad

## Salad

### *Insalata Mista* \$69

Mixed field greens of Endive, Radicchio, Arugula, Romaine, plum tomato and grilled Italian sweet pepper. Tossed with balsamic vinaigrette

### *Insalata "Cesarf"* \$79

Romaine heart authentically dressed with egg, olive oil, and anchovies. Topped with shaved parmegiano, bacon bits and garlic croutons

### *Insalata capricciosa* \$88

Strips of char-grilled, chicken fillets, fresh mozzarella, tomato, roasted bell peppers on a bed of mixed field greens & house vinaigrette

### *Insalata Spinaci* \$88

Fresh baby spinach and arugula accompanied with grilled goats cheese, roasted tomato, red and yellow peppers, garlic comfit and toasted walnuts

### *Insalata Greca* \$79

Baby greens with feta cheese, calamata olives, roasted bell peppers, plum tomatoes and continental cucumber Dressed with house vinaigrette

### *Insalata Al Salmone* \$88

Mixed field greens with fresh avocado, oven roasted tomato and capers. Topped with smoked salmon and caviar

### *Insalata Nicoise* \$89

Fresh grilled tuna slices with boiled egg, calamata olives and French beans on a bed of mixed greens & balsamic vinaigrette

### *Insalata di Rucola* \$89

Crispy rocket salad topped with grilled sliced beef tenderloin, cherry tomatoes, roasted bell peppers and shaved parmesan in a balsamic vinaigrette

# Pizza

## Pizza

### *Pizza Al Dente* \$118

Herbed tomato sauce, mozzarella, spinach, red and yellow peppers, feta cheese, olives and chicken strips

### *Pizza Primavera* \$118

Italian tomato sauce, mozzarella, onions, red and yellow peppers, mushrooms, eggplant and zucchini

### *Pizza Salmone* \$118

Tomato sauce, mozzarella, red onion, capers, smoked salmon and basil pesto

### *Pizza Rocula* \$118

Tomato sauce mozzarella crispy rocket, Parma ham, shaved parmesan and drizzled with truffle oil

# Dessert

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### *Chocolate Pudding* \$59

Freshly baked rich chocolate pudding with almond and shaved chocolate. With ice cream

### *Banana Caramel Cake* \$55

Layered banana topped with caramel sauce, cream and cocoa

### *Mixed Berry Crumble* \$59

Mix of cherry, strawberry, raspberry and blue berry freshly baked with crisp crumble served with ice cream

### *Tiramisu* \$56

Mascarpone cheese blended with kahlua, espresso and eggs and layered with lady finger

### *Cheesecake* \$56

Traditional New York style cheesecake served with blueberry sauce and vanilla ice cream