

THE KITCHEN

STARTER

Antipasto all'Italiana for two £16.50

A selection of the finest Italian cheeses and cured meats served with Olives and Peperonata

Gnudi alla Toscana £6.50 V

Traditionally from Tuscany, Gnudi are small dumplings made of Ricotta and Spinach served with butter and sage, parmesan tulle.

Porchetta alla romana £7.50 GF

Roman Style Herb Roasted pork belly served on a bed of rocket, artichokes heart, Italian sun blushed tomatoes and a rosemary dip sauce

Bocconcini di mozzarella £6.50 V

Golden fried buffalo mozzarella pearls served with our signature tomato mayo

Sautee di Cozze £7.50

Fresh Brancaster Mussels Sauteed in our signature Arrabbiata sauce, served with Sourdough Crostini

MAINS

Spaghetti alla Carbonara £13.20

Our Carbonara is made in the traditional Roman way. Crispy pancetta is tossed in a mixture of egg yolk and pecorino romano, topped with a generous pinch of black pepper.

Add a topping of burrata for an even creamier carbonara £3.00

Casarecce al pesto di Barbabietola £14.00 V, VG

Casarecce pasta tossed in Garden Peas, Asparagus, Courgettes and Red Onions on beetroot pesto and topped with crushed toasted almonds

Cappellacci al Pesce £15.50

Fresh homemade black cappellacci pasta filled with Cod and mint mousse served in a courgette and garden peas sauce topped with string chips

Paccheri cozze e Nduja £15.50

Paccheri pasta tossed in garlic and cherry tomato sauce with nduja and fresh Brancaster mussels

Hamburger all'Italiana £13.50

Two sicilian pork sausage-meat patties, homemade focaccia bun, golden fried mozzarella pearls, mortadella ham, pistachio sauce and marinated courgettes, served with salad and courgettes fried

SIDES

Courgettes Fries £5.00 V

Golden fried Courgette fries served with sundried tomato mayo

Focaccia della Casa £4.00 V

Freshly Homemade Seasalt and Rosemary Focaccia
Add Melting smoked scamorza cheese £1.00

Caponata di Melanzane £6.20 V, VG, GF

Sicilian Salad made with Aubergines, celery, olives, onions and capers dressed with a sweet and sour tomato sauce

Insalata di Rucola £6.50 V, GF

Peppery rocket, Sundried tomatoes, olives and buffalo mozzarella pearls served with balsamic dressing.

DESSERTS

Cannolo Siciliano £5.20

A Water Thin Biscuit tube filled with sweet ricotta cheese and Candy fruits, finished with crushed pistachios

Homemade Nutella and

Amaretti Cheesecake £5.75

Homemade

Pistachio Tiramisu £6.25

FOOD ALLERGIES & INTOLERANCES

All of our food is prepared in a kitchen where nuts, glutes and other allergens are present. All items may contain nuts or gluten. Not all ingredients are included on our descriptions. For any dietary requirements please ask a member of staff

THE PASTA BAR

served from 11.30am

Make your own new favourite dish with our extensive choices of pasta, sauces and toppings. Or, choose a traditional favourite pasta dish. Get creative!

CHOOSE YOUR PASTA

SPAGHETTI

£2.00 V

TAGLIATELLE

£2.00 V

STROZZAPRETI

£2.40 V VG

SPINACH & RICOTTA RAVIOLI

£3.00 V

CHOOSE YOUR SAUCE

Sicilian Sausage Ragu £8.00
Our Signature ragu' made from sicilian style pork sausages and italian tomatoes

Al Dente Tomato and Basil sauce £6.00 V VG
Made using the finest Italian plum Tomatoes

Arrabiata £7.00 V VG
Our Tomato sauce boosted with fresh chilli and garlic

Pesto Siciliano £8.00 V
Basil, cherry tomatoes, toasted almonds, caciocavallo, garlic, extra virgin olive oil

CHOOSE YOUR TOPPING

King Prawns x3 £3.20

King Prawns x6 £6.00

Garlic Mushrooms £2.20 V VG

Crispy Pancetta £2.20

Asparagus £3.00 V VG

Burrata £3.60
(cow's milk mozzarella with a creamy inside) V

Toasted Pine Nuts £2.00 V VG



2 Cocktails & 2 Snacks
MON - SAT
5pm - 7pm
For £15.00

SNACKS

Bocconcini di mozzarella V

Golden fried buffalo mozzarella pearls served with our signature tomato mayo

Courgettes Fries V

Golden fried Courgette fries served with sundried tomato mayo

Caponata di Melanzane V, VG, GF

Sicilian Salad made with Aubergines, celery, olives, onions and capers dressed with a sweet and sour tomato sauce

Focaccia della Casa V

Freshly Homemade Seasalt and Rosemary Focaccia

All Sicilian Rosticceria displayed at the Bar

COCKTAILS

Blood Orange Negroni

The icon of Italian Cocktails with a Sicilian twist. Blood orange Malfy gin, Martini Rosso e Campari with a slice of orange.

Aperol Spritz

Aperitivo with a capital 'A'
Aperol mixed with D.O.G. Prosecco and soda

Espresso Martini

Vanilla Vodka and Tia Maria shaken with real espresso and sugar

Cherry Shakerwell

Amaretto di Saronno mixed with Adnam's Morello cherry liqueurs, topped with fever tree lemon tonic

Limoncello Rosa

A celebration of southern Italian flavours
Grapefruit Malfy rosa, Sicilian Limoncello topped with fever tree Mediterranean tonic.

Sgroppino

Sicilian Lemons Sorbet and Vodka topped with Prosecco Rose

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Pasta Bar & Kitchen

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