

EARLY BIRD

Two course £13.50 or Three course £15.50

Mon-Fri 5pm-7pm

STARTERS

Gnudi alla Toscana V

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

Prosciutto Crudo e Mozzarella GF

DOP mozzarella pearls served with Prosciutto Crudo di Parma

Bruschetta d'Autunno V

Charred sourdough topped with roasted butternut squash, ricotta cheese and toasted seeds

MAINS

CHOOSE YOUR PASTA

Spaghetti V

Tagliatelle V

Rigatoni V VG

Spinach & Ricotta Ravioli V

CHOOSE YOUR SAUCE

Sicilian Sausage Ragù

Our signature ragù made from Sicilian style pork sausages and Italian tomatoes

Al Dente Tomato & Basil Sauce V VG

Made using the finest Italian plum tomatoes

Arrabiata V VG

Our tomato sauce boosted with fresh chillies and garlic

Pesto Siciliano V

Basil, cherry tomatoes, toasted almonds, caciocavallo, garlic, extra virgin olive oil

DESSERTS

Affogato

Vanilla gelato with sweetened espresso poured over

Tortino al Cioccolato

Warm chocolate fondant

FOOD ALLERGIES & INTOLERANCES

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. All items may contain nuts or gluten. Not all ingredients are included in our descriptions. For any dietary requirements please ask a member of staff. Due to the high volume of flour used in our kitchen we cannot guarantee the total absence of gluten from any of our dishes.

al dente

Pasta Bar & Kitchen

THE KITCHEN

STARTER

Antipasto all'Italiana for two £17.50

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

Gnudi alla Toscana £6.50 V

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

Arancine ai Funghi £7.50 V

Golden fried risotto balls filled with porcini mushrooms and gorgonzola cheese, served with a rosemary dip sauce

Bruschetta d'Autunno £7.50 V

Charred sourdough topped with roasted butternut squash, ricotta mousse and toasted seeds

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 £3.60

Spaghetti alla Calabrese £15.00

Fresh homemade spaghetti tossed with our pesto calabrese topped with burrata and nduja (pesto calabrese is a creamy pesto made of roast peppers, tomatoes, and chilli. Nduja is a spicy crumbly sausage from Calabria)

Farfalle al pesto di Barbabietola £14.00 V, VG

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

Polpette alla Bresciana £16.50

Homemade Sicilian pork meatballs served with a wild mushroom sauce, over soft rosemary and parmesan polenta

Busiate ai Pistacchio & Cozze £15.50

Premium dried busiate pasta tossed on our signature pistachio pesto, served with fresh Brancaster mussels.

Mezzelune ai Quattro Formaggi £14.50 V, VG

Fresh ravioli filled with roasted butternut squash, served with a four cheese sauce, topped with crushed walnuts. Add a topping of Crispy Pancetta for £2.20

SIDES

Courgettes Fries £5.00 V

Golden fried Courgette fries served with sundried tomato mayo

Insalata di Rucola £6.50 V, GF

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

Caponata di Melanzane £6.20 V, VG, GF

Sicilian Salad made with Aubergines, celery, olive, onion and capers dressed with a sweet and sour tomato sauce

Focaccia della Casa £4.50V

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

DESSERTS

Cannolo Siciliano £5.20

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

Tortino con Gelato £6.25

A chocolate tortino served with salted caramel gelato, topped with crushed amaretto

Affogato £5.00

A scoop of vanilla ice cream, topped with a shot of sweetened espresso

Homemade Pistachio Tiramisu £6.25

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al dente

Pasta Bar & Kitchen

25B St Giles St, Norwich NR2 1JN

T: 01603 632580

www.aldentenorwich.co.uk

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

£2.20 V

TAGLIATELLE

£2.20 V

STROZZAPRETI

£2.80 V VG

SPINACH & RICOTTA RAVIOLI

£3.00 V

CHOOSE YOUR SAUCE

Sicilian Sausage Ragu £8.50

Our Signature ragu' made from sicilian style pork sausages and italian tomatoes

Al Dente Tomato and Basil sauce £6.50 V VG

Made using the finest Italian plum Tomatoes

Arrabbiata £7.50 V VG

Our Tomato sauce boosted with fresh chilli and garlic

Pesto Siciliano £8.50 V

Basil, cherry tomatoes, toasted almonds, cacioavallo, 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

Mixed Vegetables (Peas, Asparagus, Courgettes & red onions) £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

Gnudi alla Toscana V

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

Courgettes Fries V

Golden fried Courgette fries served with sundried tomato mayo

Bocconcini di mozzarella V

Golden fried Mozzarella pearls

Olive all'asciana

Lightly breaded stuffed olives

Focaccia della casa V

Freshly homemade seasalt and rosemary focaccia served with balsamic dip

COCKTAILS

Blood Orange Negroni

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

Azerol Spritz

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

Espresso Martini

Vanilla Vodka and Tia Maria shaken with real espresso and sugar

Cherry Shakeswell

Ananetto di Soronno mixed with Adam'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 Med Berryman tonic.

Sproppino

Sicilian Lemons Sorbet and Vodka topped with Prosecco Rose

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