

APPETIZERS

GARLIC SHRIMP

Jumbo shrimp sautéed with a lemon herb butter and white wine and finished with Parmesan cheese. \$8.95

BACON WRAPPED SCALLOPS

Sea scallops wrapped with bacon, baked and served with tangy seafood sauce and fresh lemon. \$8.95

TRADITIONAL BRUSCHETTA

Roma tomatoes, garlic, basil and olive oil, topped with a two-cheese blend and baked on a wood oven crust.

Small \$5.25 Large \$6.25

ROASTED GARLIC BRUSCHETTA

Roasted garlic, diced roma tomatoes, fresh basil and a three-cheese blend on a wood oven crust.

Small \$6.25 Large \$7.00

SALADS

CAESAR

Crisp romaine lettuce tossed with house made garlic Caesar dressing, bacon bits and home-style croutons.

Small \$4.85 Large \$6.85

MIXED GREENS

Mixed baby Greens topped with julienne peppers, red onion and carrot. Small \$4.60 Large \$6.60

SPINACH & GOATS CHEESE

Baby spinach, strawberries, toasted walnuts and goats cheese in a vanilla strawberry vinaigrette. \$7.50

GREEK PASTA SALAD

Romaine leaves, kalamata olives, diced roma tomatoes, red onion and cucumber tossed with feta cheese, penne and our tangy Greek dressing. \$6.75

GRILLED SALMON SALAD

Fresh fillet of Atlantic Salmon served over mixed greens, julienne vegetables with Vanilla Strawberry vinaigrette and a sweet balsamic reduction. \$13.50

2011 WINE/BEER TOUR & DINNER

Winter Wine Tours

January 30 Niagara Ice Wine Tour
February 13 Valentines Weekend Wine + Chocolate

Winter Beer Tours:

February 5 Beer Tour - Nickel brook, Wellington, Stone Hammer
March 5 Beer Tour - Grand River, Wellington, Stone Hammer

Spring Wine Tours

March 20 Niagara Wine Tour
April 17 Niagara Wine Tour
May 29 Niagara Wine Tour
June 26 Niagara Wine Tour
July 9* Shakespeare in the Vineyard (Add. cost)
August 21 Niagara Wine Tour

Spring Beer Tours

April 2 Beer Tour
May 7 Beer Tour
June 25 Beer Tour
July 16 Beer Tour
August 20 Beer Tour

Fall Wine Tours

September 10 Bench Wine Tour
September 11 Niagara Wine Tour
September 18 Niagara Wine Tour
October 1 Bench Wine Tour
October 2 Niagara Wine Tour
October 15 Bench Wine Tour
October 16 Niagara Wine Tour
October 22 Bench Wine Tour
October 23 Niagara Wine Tour
October 29 Bench Wine Tour
October 30 Niagara Wine Tour
November 19 Bench Wine Tour
November 20 Niagara Wine Tour
November 26 Bench Wine Tour
November 27 Niagara Wine Tour

Fall Beer Tours

September 17 Beer Tour
September 24 Beer Tour

Al Dente

PASTA • PIZZA • GRILL

Since 1988

WELCOME TO AL DENTE

Family owned and operated since 1988. Shop local we do... Bun Shoppe Bakery, Blue Dog Cafe, Fortes Produce, Southern Pride, Tipperary Bog, National Pasta, Ontario Craft Brewers and Sophia Gluten Free Foods. You will enjoy the difference!

Ray, Lorrie, Carley and Holly Gallant

**10% OFF
TAKEOUT ORDERS**

JOIN OUR EMAIL LIST

Join our e-mail list and receive a \$10.00 gift certificate for your next Al Dente visit.

Receive info via email regarding takeout specials, tasting nights and wine tours.

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• 519-753-4303 •

www.aldentebrantford.ca

View our weekly Dinner for 2 special...

www.aldentebrantford.ca/D42.html

For more info or to reserve, contact:
(519) 753-4303 or visit www.aldentebrantford.ca

AL DENTE FRESH MADE PIZZA

All of our pizzas are made in house with our unique multi-grain crust, and come with a unique dipping sauce.

NEOPOLITAN – \$14.95

Portabella mushroom, Italian bacon, red onion, tomato sauce and mozzarella cheese. Served with Caesar dip.

POTATO & BACON – \$14.95

Caramelized onions, thinly sliced potato, bacon, mozzarella and smoked cheddar with sour cream and smoked onion dip.

MEDITERRANEAN – \$14.95

Red onions, kalamata olives, peppers, fresh roma tomatoes, tomato sauce and feta cheese. Served with asiago and artichoke dip.

BUFFALO CHICKEN – \$14.95

Tender strips of chicken marinated in buffalo sauce with roasted red peppers, red onion, tomato sauce and mozzarella cheese. Served with blue cheese dip.

SUN DRIED TOMATO – \$14.95

Sun dried tomato pesto base with tender strips of chicken, baby spinach, roasted red peppers and goat's cheese. Served with our roasted garlic sauce. \$13.95

GRILLED VEGETABLE – \$14.95

Tomato sauce, grilled zucchini, red onion portobello mushrooms and artichoke with mozzarella, goat's cheese, and Caesar dip.

PIZZA FOR TWO – \$24.95

The pizza for 2 includes any one of our thin crust pizzas, a large Caesar or tossed salad and a shared dessert.

NEW YORK STRIPLOIN

Seasoned and grilled, finished with a Cabernet Sauvignon demi glaze and seasonal vegetables.
8oz - \$18.95 10oz - \$21.95

CITRUS GRILLED WILD SALMON

Grilled fresh salmon with fresh basil, lemon and orange zest, served with seasonal vegetables and finished with a sun dried tomato butter. \$17.95

Choice of garlic mashed potatoes, rice or penne alfredo.

PASTA

TRADITIONAL LASAGNA

Ground beef, layered with mozzarella and ricotta cheeses baked with tomato sauce. \$14.45

CHICKEN MANICOTTI

Stuffed with chicken, roma tomatoes, herbs and two cheeses baked with a roasted garlic cream sauce. \$15.75

CREOLE SEAFOOD MANICOTTI

Stuffed with scallops, baby shrimp and cod, ricotta and mozzarella cheese, in our signature Creole sauce. \$16.45

JUMBO CHEESE RAVIOLI

Cheese filled ravioli with sautéed mushrooms and onion in fresh herb rosé sauce. \$14.45

CHICKEN TORTELLINI

Sautéed chicken, broccoli, red onions, roma tomato with cheese tortellini in roasted garlic cream sauce. \$16.75

TRADITIONAL SPAGHETTI & TOMATO

Fresh spaghetti in our zesty tomato sauce. \$11.75
ADD: Sautéed Mushrooms - \$1.75 Meat Balls - \$3.00

PRIMAVERA LINGUINE

Sautéed seasonal vegetables and diced fresh tomatoes tossed with white wine herb garlic butter. \$13.45
Add Chicken - \$3.50 Add Shrimp - \$4.50

ALFREDO FETTUCCINI

Fettuccini noodles tossed with our house made Alfredo sauce with grated Parmesan. \$13.45
Add Chicken - \$3.50 Add Shrimp - \$4.50

THAI CHICKEN

Chicken, mushrooms, red onion, bok choy and peppers in a spicy Thai peanut sauce with penne. \$16.95

MEDITERRANEAN CHICKEN

Chicken, red onion, diced roma tomatoes, peppers, kalamata olives and garlic tossed with olive oil, feta cheese and penne in our signature pesto. \$16.95

CHICKEN PARMIGIANA

Breast of chicken with sautéed mushrooms, onion, tomato sauce and mozzarella cheese. Served with seasonal vegetables and spaghetti with tomato sauce.
4oz - \$13.95 7oz - \$16.95

DINNER FOR TWO

Includes Bruschetta Bread or Sourdough Loaf, shared Caesar or Tossed Salad, a piece of Cheesecake for two.

JUMBO CHEESE RAVIOLI ~ \$28.95
MEDITERRANEAN CHICKEN ~ \$28.95
CHICKEN TORTELLINI ~ \$29.95
THAI CHICKEN ~ \$29.95

Call for this weeks Feature ~ \$29.95

PIZZA + PASTA

Includes any one of our thin crust pizzas, one of the following pastas and a small Caesar or Mixed Green salad.

TRADITIONAL LASAGNA • MEDITERRANEAN CHICKEN
CHEESE TORTELLINI • THAI CHICKEN
\$29.95

FAMILY STYLE

(Serves 2 to 4) Served with sour dough loaf and basil dip. Your choice of Caesar or Tossed Salad.

TRADITIONAL LASAGNA ~ \$28.95
SPAGHETTI with MEATBALLS ~ \$28.95
RAVIOLI ~ \$27.95
CHICKEN PARMIGIANA ~ \$29.95
THAI CHICKEN ~ \$29.95
FAMILY STYLE COMBOS ~ \$29.95

Select ONE item from EACH column

Sirloin with Peppercorn	Pesto Linguine
Thai Chicken	Traditional Lasagna
Mediterranean Chicken	Ravioli
Shrimp Alfredo	Spaghetti

DESSERTS

Cheese Cake \$4.95

Hot Raspberry • Chocolate Chip
Strawberry Chocolate • Orange Chocolate

Carrot Cake \$4.55

Freshly baked and topped with a cream cheese topping.