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## ANTIPASTI E INSALATE

Mista Italiana	\$5.75
Assorted baby field greens lightly dressed in house-made ba	Ilsamic
Ceasar	\$7.75
Romaine lettuce, house-made Ceasar dressing, croutons, and	d Parmesan
Polpette di Pomodoro	\$10.75
All beef meatballs in a tomato basil sauce	
Caprese	\$9.75

Fresh Buffalo Mozzarella, tomato, and fresh basil

# I RISOTTO

Risotto Primavera Fresh garden vegetables, tomato, and basil sauce	\$15.75
Risotto Verde Chicken, Fontina cheese, and spinach in extra virgin olive oil	\$17.75

## I SECONDI

All entrées served with fresh vegetables and roasted rosemary potatoes or side of spaghetti Aglioe Olio

Pollo Limone Chicken breast sautéed in lemon butter sauce	\$17.75
Pollo Balsamico Chicken breast sautéed in a garlic rosemary balsamic redu	\$18.75 ction sauce
Pollo Funghi Chicken breast sautéed with fresh mushrooms, white wing	\$19.75 e and olive oil
Pollo Marsalla Chicken breast sautéed in Marsala wine and mushrooms	\$20.75
Pollo Pizzaiola Chicken breast sautéed in tomato, garlic and oregano sau	\$18.75
Scallopini Piccata Veal medallions sautéed in lemon, butter and capers	\$20.75
Scallopini Marsala Veal medallions sautéed in red Marsala wine sauce and n	\$21.75 nushrooms
Pesce del Giorno Catch of the Day	Market Price

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."

491 N. Palm Canyon Dr., Palm Springs, CA 92262 aldentepalmsprings.com



### LE PASTE

LINGUINE • SPAGHETTI • FETTUCCINI • PEI	NNE
Gluten-free choice Penne only	
Arrabbiata, "Angry Style" Tomato, garlic and crushed red pepper sauce	\$11.75
Bolognese Tomato and meat sauce slowly-cooked with Chianti	\$13.75
Pomodoro e Basilico Fresh tomato and basil sauce	\$10.75
Primavera Fresh garden vegetables in tomato and basil sauce	\$13.75
Al Salmone Smoked salmon in a creamy cognac sauce	\$14.75
Frutti di Mare Calamari, shrimp, clams, and mussels in tomato garlic sauce	\$20.75
Caprese Fresh chopped tomato, garlic, Buffalo Mozzarella garlic, and bas	\$12.75
Pesto Fresh basil and herbs, garlic, olive oil, pine nuts, Parmesan and a touc	\$14.75
Polpette Marinara All beef meatballs in marinara sauce	\$18.75
Quattro Formaggio Gorgonzola, Romano, Fontina, and Parmesan blended in cream	\$14.75 y sauce
Carbonara Italian Pancetta, bacon cream, egg yolk finished with Parmesan	\$13.75
Ravioli Ricotta e Spinaci Pasta enveloping fresh Ricotta cheese and spinach in tomato bas	\$15.75 il sauce
Ravioli Aragosta Lobster-filled in "Our Famous Pink Sauce" (tomato, cognac and	\$18.75
Add to any pasta: Shrimp \$6 or Chicken \$	64

#### VINO

All House Wine by the Bottle / Takeout — \$22.00

#### VINO ROSSO

Chianti Pinot Noir Cabernet Sauvignon Prosecco **VINO BIANCO** 

Pinot Grigio Chardonnay Moscato

#### BIRRA

#### DOMESTIC

Coors Light Sierra Nevada Lagunitas IPA Michelob Ultra Bucklers Non A IMPORTED

Peroni Blue Moon Corona Dolomiti Rossa