



Al Di La

Dinner Menu

Fine Dining at its Best

1 Hoboken Road
East Rutherford, New Jersey
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www.aldilabistro.com

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“Tapa Tizers”

Sicilian Rice Balls 6

“Italian Kisses” 7

fresh Ricotta dumplings w/ spinach

The “Fruit of the Boot” 8

Eggplant Rollatini stuffed
w/Imported Italian cheeses

Chef Fong Ool’s Italian Egg Rolls 8

Sausage, broccoli rabe, pepperoni,
olives, ricotta, provolone, mozzarella
& hot cherry peppers

“Mootz” Caprese 8

fresh mozzarella, roasted peppers, tomato,
basil & EVOO

Mussels “Mulberry Street” 9

(red or white sauce)

Clams Casino or Oreganata 9

Italian Long Hots w/ potatoes 9

Fried Calamari w/ Cherry Peppers 12

Tossed in Thai Balsamic/Ginger sauce OR
Marinara sauce

Shrimp Arrabiata 12

spicy garlic shrimp

Ahi Tuna Tartare 12

with cucumber & Wasabi

Seafood Salad 13

Shrimp, clams, calamari,
mussels & Scungili w/ EVOO & lemon

Soup

Pasta e “Fazoole” 7

Macaroni w/Cannellini beans, garlic & EVOO

“Stracciatella alla Romano” 7

Italian egg drop soup w/ spinach

Homemade Chicken Soup with Orzo 6

Pasta

Gnocchi Genovese in Pesto-cream sauce 14

Rigatoni Vodka Sauce 15

Our Famous Family Recipe over 30 years

Capellini D’ Angelo 18

baby shrimp with arugula,
tomato & EVOO

Seafood “Marechiare a Lizza” 24

Shrimp, scallops & clams w/ plum tomatoes
in a lite brodetto over spaghetti

Cavatelli 16

with sweet sausage, Broccoli Rabe,
sun-dried tomatoes & Cannellini beans

Linguini with Clams 18

(red or white sauce)

Traditional “Sunday Gravy” 20

Rigatoni w/ sausage, pork, meatball
& Ricotta cheese in our Old World Ragu

Grandma’s Homemade Lasagna 15

(with meat)

Salad

Garden Salad 6

Roasted Beets 9

with Goat cheese, roasted
Pistachio nuts & Ceci beans

Classic “Caesar” 7

add chicken 5 / add Shrimp 8

Baby Arugala 9

with goat cheese, dried cranberries,
walnuts, cherry tomatoes & EVOO

Entrees



“Crudo” sesame-crusted Ahi Tuna 22
with Japanese Soba noodles in scallion-soy vinaigrette

“Salmond Joy” 21
Coconut-almond crusted Salmon drizzled w/ Nutella chocolate & Mango Salsa

Pork “Osso Bucco” 22
served over Risotto

Dry Dock Scallops 24
stuffed with Crabmeat served over Couscous

Chicken “Al Di La” 16
tender pieces of chicken (bone or boneless) with garlic, herbs & Hearty vinaigrette

Veal “Paparazzi” 20
Nature veal scaloppini with prosciutto, tomato & fresh mozzarella in Scampi sauce

Chicken or Eggplant Parmigiano 16
served over spaghetti

Chicken “San Gennaro” 18
with sausage, mushrooms, vinegar peppers, lemon

Pork Chop “Nicky Newark” 22
double-cut pork chop with vinegar peppers & potatoes

Guinness Stout Beef Short Ribs 24

Angus Rib-eye Steak Giambotta 29
sautéed with sweet or hot peppers, onions & potatoes

Sides

Sautéed Broccoli Rabe 7
Sautéed Broccoli 6
Sautéed Spinach 7
Side of Pasta 7

Don't forget to ask your
server about our
Delicious Desserts



*A 20% gratuity will be added to all parties of 6 or more.
*Entrée sharing plate charge \$7.00

White Wine

03	Hawk Crest Chardonnay	\$28.00
04	Hanging Vine Chardonnay	\$26.00
05	Heinz Eifel Riesling	\$27.00
06	Kato Sauvignon Blanc	\$26.00
07	Justin Chardonnay	\$32.00
08	Gavi La Scolca Bianco Secco	\$30.00
09	Pascal Jolivet Sancerre	\$36.00
10	Lakeview Zinfandel	\$21.00
11	Santa Margarita Pinot Grigio	\$45.00
12	Stags' Leap Chardonnay	\$48.00
14	Kendall Jackson Chardonnay	\$40.00
15	Zebo Moscato	\$24.00

Sparkling Wines

304	Moet & Chandon Imp. Champagne	\$34.00
307	Cavicchioli Rose Spumante	\$25.00
308	Verdi Spumante	\$25.00
309	Cavicchiolis Prosecco	\$25.00
310	Rosa Regale Banfi Sparkling Red	\$36.00
313	Pieper Heidsieck Champagne Brut	\$44.00
316	Perrier Joulet Grand Brut	\$50.00
319	Chappellet Chenin Blanc	\$110.00
322	Philipponat Brut Champagne	\$118
325	Blanc De Blancs Brut	\$125

Red Wine

16	Armador Cabernet Sauvignon	\$28.00
18	Taltarni Pyrenees Estate Shiraz	\$27.00
19	Hawk Crest Cabernet Sauvignon	\$28.00
20	Hanging Vine Cabernet Sauvignon	\$27.00
21	Hanging Vine Merlot	\$27.00
22	Hanging Vine Pinot Noir	\$28.00
23	Don David Malbec	\$30.00
24	Kendall Jackson Cabernet Sauvignon	\$38.00
25	Justin Cabernet Sauvignon	\$45.00
26	Chappellet Cabernet Sauvignon Signature	\$93.00
27	Ruffino Ducale Tan Chianti	\$55.00
28	Ruffino Gold Reserve	\$70.00
29	Santi Amarone Valpolicella	\$75.00
30	Rapitala Huggonis	\$65.00
31	Rapitala Shiraz Solinero	\$36.00
32	Stags' Leap Cabernet Sauvignon Artemis	\$90.00
34	Banfi Exelsus	\$115.00
35	Banfi Summus	\$110.00
36	Old Parcel Pino Noir	\$36.00
37	Melini Chianti Classico Riserva La Selvanello	\$65.00
38	Amarone della Valpolicella	\$110.00
39	Banfi Brunello di Montalcino	\$110.00
40	Rapitala Shiraz Solinero	\$70.00
41	Rapitale Campo Reale Nero D'Avola	\$30.00

Wine List

Al Di La' Italian Bistro