



DOLCE

Please inquire with your server for additional items.

Spumoni

Layered rum, chocolate, hazelnut, strawberry and pistachio ice cream with cherries

Dolce del Giorno

Ask your server for today's selection

New York Cheesecake

Made the traditional way, New York style with cream cheese

Tiramisu "Pick Me Up"

House-made ladyfingers dipped in espresso, layered with mascarpone cheese and cocoa

Limoncello Tartufo

Lemon gelato with a heart of limoncello, covered in meringue sprinkles

Cannoli Fatti in Casa

House-made cannoli with sweetened Ricotta cheese, orange lemon zest, sprinkled with chocolate chips

Gelato Royal Cappuccino or Vaniglia

Decadent dark and rich royal cappuccino gelato or Decadent creamy and smooth vanilla gelato

Sorbetto del Giorno

Ask your server for today's selection

Affogato

Vanilla gelato "Drowned" with a shot of hot espresso

BEVANDE

Coffee • Espresso • Double Espresso

Cappuccino • Double Cappuccino • Café Latte

Italian Sparkling • Italian Still • Soft Drinks

Hot or Iced Tea • Juice

Al dente

trattoria toscana & bar

Envisioned by the late "Bobby"

Riccio and his wife Kendra . . .

continuing to this day.

OPEN

Sunday thru Thursday • 4:00 to 9:00 pm

Friday & Saturday • 4:00 to 10:00 pm

PATIO DINING
TAKEOUT & DELIVERY

Uber Eats

DOORDASH



VIEW MENU NOW



RESERVE YOUR TABLE NOW

OpenTable

Al dente

trattoria toscana & bar

A quaint cucina with a decidedly European atmosphere.

Serving Palm Springs and the valley for 30 years.



491 N. Palm Canyon Drive, Palm Springs, CA 92262

760.325.1160 • aldentepalmsprings.com



ANTIPASTI E INSALATE

Mista Italiana

Assorted baby field greens lightly dressed in house-made balsamic dressing

Tricolore “The Colors of Italian Flag”

Baby arugula, radicchio and Belgium endive with our house-made balsamic dressing

Caesar

Romaine lettuce, house-made Caesar dressing, croutons, and Parmesan
Add to Salad: Shrimp or Chicken

Polpette di Pomodoro

3 house-made beef meatballs in tomato and basil sauce

Burrata

Fresh creamy Mozzarella, tomato, and arugala

Beef Carpaccio

Thinly sliced beef, arugula, lemon, and white truffle oil

Beet Endive

Roasted beets, Gorgonzola, walnuts, and endive

Cured Salmon

Thinly sliced salmon, lemon dressing and capers

ZUPPE

Zuppa del Giorno

Our chef's house made soup of the day

Minestrone

“Tuscan Style” garden vegetables in light tomato broth

Pasta e Fagioli

“Seasonal” small pasta, pancetta, and cannellini bean soup

Cacciucco

Mussels, clams, shrimp, and calamari in garlic tomato broth

I RISOTTO

ARBORIO RICE

Risotto Primavera

Fresh garden vegetables, tomato, and basil sauce

Risotto Tre Funghi

Mix of three mushrooms in a blend of white wine, garlic and Parmesan

Risotto Verde e Gamberoni

Chicken, Fontina cheese, and spinach in extra virgin olive oil and garlic
or “Our Famous Pink Sauce” with jumbo shrimp

I SECONDI

All entrées served with fresh vegetables and roasted rosemary potatoes,

or side of spaghetti Aglio e Olio

Pollo Limone Carciofi

Chicken breast with a vibrant lemon butter reduction and artichokes

Pollo Marsala

Chicken breast sautéed in Marsala wine and mushrooms

Pollo Pizzaiola

Chicken breast sautéed in tomato, garlic and oregano sauce

Pollo Parmigiana

Lightly breaded chicken sautéed in tomato, garlic and oregano sauce,
topped with mozzarella

Bisteca di Manzo

Grilled New York Steak seasoned and grilled to perfection

Scaloppine Piccata

Veal medallions sautéed in lemon, butter and capers

Scaloppine Marsala

Veal medallions sautéed in red Marsala wine sauce and mushrooms

Scaloppine Parmigiana

Lightly breaded veal sautéed in tomato, garlic and oregano sauce
topped with mozzarella

Gamberoni Griglia

Jumbo shrimp braised in garlic and olive oil,
butterflied and grilled to perfection

Salmon Filet

Salmon Filet grilled to perfection or crema di pesto

Pesce del Giorno

Catch of the Day

LE PASTE

Aglio e Olio

Fresh fragrant garlic and olive oil

Arrabbiata, “Angry Style”

Tomato, garlic and crushed red pepper

Bolognese

Tomato and ground beef slowly cooked with Chianti

Pomodoro e Basilico

“Our Famous Pink Sauce” velvety tomato, cognac, and touch of cream

Our Famous Pink Sauce

Velvety tomato, cognac, and touch of cream

Al Salmone

Smoked salmon in a creamy cognac sauce

Alle Vongole / Cozze

Fresh manila clams or mussels, garlic, olive oil with white wine and fragrant herbs
(Red sauce available)

Frutti di Mare

Calamari, shrimp, clams, and mussels in tomato garlic sauce

Caprese

Fresh chopped tomato, garlic, Buffalo Mozzarella garlic, and basil

Pesto

Fresh basil and herbs, garlic, olive oil, pine nuts, and Parmesan
(with or without cream)

Polpette Marinara

All beef meatballs in marinara sauce

Quattro Formaggio

Gorgonzola, Romano, Fontina, and Parmesan blended in creamy sauce

Primavera

Seasonal garden vegetables in velvety light cream sauce
Red, White, or “Our Famous Pink Sauce”

Ravioli Ricotta e Spinaci

Pasta enveloping fresh Ricotta cheese and spinach in tomato basil sauce

Ravioli Aragosta

Lobster-filled in “Our Famous Pink Sauce” (tomato, cognac and cream)

CHOICE OF PASTA

ANGEL HAIR • LINGUINE • SPAGHETTI • TAGLIATELLE • RIGATONI

Gluten-free choice Penne for additional fee

ADD TO ANY PASTA

Shrimp • Chicken • Italian Sausage • Meatballs (3)

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