

We bring you rustic home style Italian cooking, freshly made pasta, sauces & wood fired pizza, all crafted to accompany Billanook Estate's finest wines.

Spuntino/Snack

Marinated Olives served with crusty bread (V) (ask for GF option) **\$10**

Buffalo Mozzarella served on a bed of fresh tomato, drizzled with Aldente's basil pesto & Billanook Estate extra virgin olive oil and crusty bread (V) (ask for GF option) **\$14**

Ravioli Fritti served with a burnt butter and sage veloute (V) **\$10**

Arancini's topped with our homemade Napoli sauce (veg and GF option avail) **\$12**

Polpette Italian meatballs in our homemade Napoli sauce **\$10**

Italian Sausage combination of freshly cooked Italian pork sausage and cured cacciatore sausage **\$12**

Piastra Di Condivisione/To Share

Spuntino Share plate of Marinated Olives, Ravioli Fritti, Arancini's, Polpette, Italian Sausage
\$22 per person.

Antipasto shaved ham, prosciutto, Hot Calabrese salami, marinated olives, served with homemade roasted and pickled vegetables and crusty breads
\$15 per person

Formaggi – trio of Italian cheese - Talleggio, truffle infused Pecorino and Picante Gorgonzola accompanied with Aldente's quince paste, dried fruits and crackers (V)
\$15 per person

We bring you rustic home style Italian cooking, freshly made pasta, sauces & wood fired pizza, all crafted to accompany Billanook Estate's finest wines.

Homemade Pasta

Owner and operator Anna, conducts her own cooking school at Aldente, please enquire with any staff member (GF option's available)

Gnocchi Napoli - Anna's recipe of soft homemade Gnocchi pan seared and tossed in traditional Napoli pomodoro sauce. Entrée \$12 or Main \$18

Gnocchi Gorgonzola - Anna's recipe of soft homemade Gnocchi pan seared and tossed in a picante cream Gorgonzola sauce. Entrée \$12 or Main \$18

Ravioli Bolognese - Ricotta and Spinach filled served with homemade Bolognese sauce. Entrée \$12 or Main \$18

Ravioli with Burnt Butter & Sage - Ricotta and Spinach filled served with Burnt Butter & Sage Entrée \$12 or Main \$18

Fettuccini Napoli – Freshly made Fettuccini tossed in traditional Napoli pomodoro sauce. Entrée \$12 or Main \$18

Fettuccini Bolognese – Freshly made Fettuccini with homemade Bolognese sauce. Entrée \$12 or Main \$18

Woodfired Pizza

Traditional Margherita homemade tomato passata, buffalo mozzarella & fresh basil (V) **\$20**

Margherita with Ham \$24

Margherita with Hot Calabrese salami \$24

Margherita with prosciutto \$24

Margherita with roasted marinated vegetables & olives \$24

Sides

Country Style Chunky Chips **\$8**
En Salata Caprese **\$8**

Sweet Potato Chips **\$8**
Garden Salata **\$8**

Bambini/Kids

Spaghetti Bolognese, Fish & Chips or Chicken Nuggets & Chips – **all \$10 each**

Dolce/Sweets

Delicious Aldente's house made Italian sweet selection – please check at the bar

We hope you enjoy your meal.

Interested in **cooking Italian @ home?**

Why not join us at one of our tailor-made cooking classes?

Simply check out www.aldentecooking.com.au to find out the next session...

Gift Vouchers now available!



For further booking enquires please email info@aldentecooking.com.au

or call 0422 280 975

Billanook
Estate

280 Edward Road, Chirside Park, Vic, 3116

Open Friday, Saturday & Sunday 10am-5pm

All other times/days by appointment

Wines

Sparkling

Billanook Sparkling	11.0	35.0
---------------------	------	------

Whites

Sauvignon Blanc	8.5	25.0
-----------------	-----	------

Chardonnay	10.0	32.0
------------	------	------

Reds

Rose	8.0	22.0
------	-----	------

Pinot Noir	11.0	38.0
------------	------	------

Sangiovese	10.0	32.0
------------	------	------

Barbera	10.0	32.0
---------	------	------

Tempranillo	10.0	32.0
-------------	------	------

Nebbiolo	11.0	38.0
----------	------	------

Cabernet Sauvignon - Merlot	10.0	32.0
-----------------------------	------	------

Shiraz	11.0	38.0
--------	------	------

Il Principe Syrah	11.0	40.0
-------------------	------	------

Dessert Wine

Late Harvest Sauvignon Blanc	na	na
------------------------------	----	----

Beer and Ciders

Beer

Hargreaves Hill Pale Ale	9.0
Hargreaves Lager	9.0
Hargreaves Hill ESB	10.5
Hargreaves Hill Stout	10.5
Victoria Bitter	7.5
James Boag's Light	7.5
Corona	9.0
Nastro Azzurro Peroni	9.0

Cider

Cider Ways Seville Hill Apple Cider	9.0
Cider Ways Seville Hill Apple Cherry and Strawberry Cider	9.0

Drinks

Juices

Apple, Orange	3.8
---------------	-----

Soft drinks

Coke, Coke Zero, Lemonade, Fanta, Lift,	3.8
---	-----

Other drinks

Lemon Lime Bitters	3.8
Chinotto	4.2
Italian Mandarin Soft drink	4.2
Mineral Water Bottle	6.0
Mineral Water Glass	3.8
Soda Water	3.8
Tonic Water	3.8
Traditional Home Made Iced Tea	5.0