

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

**Al Dente Spring/Summer Menu**

**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) **\$16**

**Arancini's** (V) topped with our homemade Napoli sauce **\$14**

**Polpette** Italian meatballs in our homemade Napoli sauce **\$12**

**Italian Sausage** combination of freshly cooked Italian pork sausage and cured cacciatore sausage **\$14**

**Piastra Di Condivisione/To Share for 2 people**

**Fritto Misto** lightly floured fried selection of seafood with aioli **\$26**

**Antipasto** shaved ham, prosciutto, Hot Calabrese salami, marinated olives, served with homemade roasted and pickled vegetables and crusty breads **\$18**

**Formaggi** – trio of Italian cheese - Talleggio, truffle infused Pecorino and Picante Gorgonzola accompanied with Al dente's quince paste, dried fruits and crackers (V) **\$18**

**Large platters available.**

If you are a Celiac and/or highly sensitive please advise the person taking your order. We do offer "gluten free" options however they may contain minor traces of gluten.

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### **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. **\$20**

**Gnocchi Gorgonzola** - Anna's recipe of soft homemade Gnocchi pan seared and tossed in a picante cream Gorgonzola sauce. **\$20**

**Ravioli Bolognese** - Ricotta and Spinach filled served with homemade Bolognese sauce. **\$20**

**Ravioli with Burnt Butter & Sage** - Ricotta and Spinach filled served with Burnt Butter & Sage **\$20**

**Fettuccini Napoli** – Freshly made Fettuccini tossed in traditional Napoli pomodoro sauce. **\$20**

**Fettuccini Bolognese** – Freshly made Fettuccini with homemade Bolognese sauce. **\$20**

### **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 vegetables** **\$24**

**Pizza Quattro Formaggi** **\$24**

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**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 Al dente'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](http://www.aldentecooking.com.au) to find out the next session...

Gift Vouchers now available!



For further booking enquires please email [info@aldentecooking.com.au](mailto: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

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## Wines

### Sparkling

Billanook Sparkling	11.0	35.0
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### 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	8.50	25.00
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## 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	3.9
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### Soft drinks

Coke, Coke No Sugar, Lemonade, Fanta, Lift,	3.9
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### Other drinks

Lemon Lime Bitters	3.9
Chinotto	4.2
Italian Mandarin Soft drink	4.2
Mineral Water Bottle	6.0
Mineral Water Glass	3.9
Soda Water	3.9
Tonic Water	3.9

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