

DOLCI

Latte e miele 23

A milk & honey dessert based on chef Andrea's favourite Italian candy growing up, Galatine. A milk crumble houses fior di latte gelato, which gets blanketed by buttermilk pannacotta foam, garnished with honeyed textures.

Chocolate, burnt custard & plum bavarese 26

Texturally decadent! A zingy and moreish dessert of a set custard (known as bavaroise or bavarese) tickled with flavours of plum. Surrounded by zesty plum gel and aerated chocolate. It is a rich and decadent plate you won't want to miss.

Formaggi MP

*Please speak with your friendly waiter to find out what we've got on offer.
Served with the usual accompaniments.*

'Italo Disco' coffee by ST.ALi from 5

Decaf available

Alternative milks: Soy, Oat, Almond + \$0.50

Orzo & Caffè 6

A low caffeine, soluble alternative to espresso

Assorted teas from 4.5

*English breakfast, Early Grey, Peppermint, Sencha Green,
Lemongrass & Ginger, Chamomile*

DIGESTIVO & AFTER DINNER DRINKS

All Saints Grand Rutherglen Muscadelle	NV	Rutherglen, VIC	30
Trentham Estate Noble Taminga 'Botrytis'	2015	Murray Darling, NSW	13

Amaro Cioccaro	Ciociaro Rome, IT	14
Amaro montenegro	Bologna, IT	10
Vecchio amaro del capo Pepperoncino Riserva	Calabria, IT	14 14 18
Autonomy native Australian amaro	Spotswood, VIC	12
Amaro Formidabile	Rome, IT	18
Amaro Ramazzotti Ausano	Milan, IT	15
Nocino green walnut liqueur	Calabria, IT	13
Amarula <i>Similar to Baileys, made with Marula fruit</i>	South Africa	12
Grappa di ciro	Calabria, IT	12
Pot & Still Fig Aperitif	Adelaide Hills, SA	19
Tommy's Limoncello	Melbourne, VIC	12
Pallini Crema di Limoncello (vegan)	Amalfi, IT	12
Pallini Limoncello Zero	Amalfi, IT	12

Paper Plane - bourbon, montenegro, aperol, citrus	23
Call Me Old Fashioned - bourbon, bitters, amaro	23

Whisk(e)y *Please ask your wait staff for our current dram*

AL DENTE

A surcharge of 15% applies to all bills on Public Holidays.

The most profound moments in life often involve wine and good conversation...

Al Dente has a pretty brilliant story... Beginning in the midst of the pandemic in 2020 by founder Andrea Vignali, servicing Melbourne families with artisanal, handmade pasta, to where we are now, 2023, with our own delicatessen and restaurant. Our wines selected by owner & chef Davide Bonadiman and general manager Michelle Badek, boast mostly Australian vineyards - big hitters and up and comers alike. We value smaller wineries, and lesser known winemakers, doing business small and keeping the quality high. We pay homage to our Italian heritage, but we've adapted and combined our love of traditional food with the new world local wine scene, and we think it's a journey best undertaken with good company and a full glass.

SPIRITS

VODKA

Grainshaker Australian Vodka, AUS	10
Zubrowka Bison Grass, PL	10
Belvedere 'Smogory' Single Estate, PL	17
Polmos Wisniowa Cherry Vodka, PL	12
Grey Goose, FR	18

GIN

Four Pillars Rare Dry, AUS	11
Four Pillars Olive Leaf, AUS	11
Four Pillars Bloody Shiraz, AUS	13
Portofino, IT	16
Hendricks, UK	13
Tanqueray no.10, UK	16

WHISKY/BOURBON/RUM

Starward 'Two Fold', AUS	11
Laphroaig, ISLAY	18
Makers Mark, Kentucky Straight Bourbon, USA	16
Nobushi, blended whiskey, JAP	24
Jim Beam Rye, USA	14
O'Grady's Stand Single Malt, AUS	22
<i>Kinglake Distillery, Kinglake Central, VIC</i>	

DESSERT WINE & DIGESTIVO

Trentham Estate, Noble Taminga 'Botrytis'	2015 Murray Darling, NSW	13
Cornelia Tessari, Recioto di Soave	2019 Veneto, IT	26
All Saints Grand Rutherglen Muscadelle	NV Rutherglen, VIC	30

Autonomy native Australian amaro	Spotswood, VIC	15
Amaro montenegro	Bologna, IT	10
Vecchio amaro del capo	Calabria, IT	14
Vecchio amaro del capo riserva	Calabria, IT	18
Vecchio amaro del capo 'red hot'	Calabria, IT	14
Paolucci Amaro CioCiaro	Lazio, IT	14
Fernet Branca	Milan, IT	12
Amaro Formidabile	Roma, IT	19
Santa Maria al monte amaro	Calabria, IT	12

Amarula cream liqueur	South Africa	12
Nocino green walnut liqueur	Calabria, IT	12
Grappa	Venezia, IT	10
Grappa Stravecchia	Venezia, IT	14
Unico Cello Limoncello	South Australia	12
Amaretto	Saronno, IT	12
Saint Felix Cherry & Cacao Husk Brandy	Mordialloc, VIC	12
Baladin XYAUYU Rum Barrel Birra	Piedmont, IT	26

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HOUSE COCKTAILS

E & Tea Highball, Saint Felix yuzu & green tea spirit, sencha, elderflower, yuzu vermouth	22
Aviation, london dry gin, violette, citrus	21
Stawberry Fields, strawberry, okar amaro, orange vermouth, cardamom	22
Paper Plane, bourbon, montenegro, aperol, lemon	23
Call Me Old Fashioned, bourbon, sugar, amaro, bitters	23

NEGRONI

Negroni Classico, Four Pillars, Campari, sweet vermouth	20
Sbagliato, Campari, rosso vermouth, prosecco	23
Midnight Negroni, Four Pillars Bloody Shiraz, vino rosso fortificato, Campari	21
Negroni digestivo, Bulldog gin, Amaro Montenegro, sweet vermouth	

BIRRA

Rotating By The Bottle	9
Nort Refreshing Ale (0%)	

ITALIAN & OTHER WORLD WINES

Vicoletto, Cattaratto	2022	Sicilia, IT	16	66
Tessari, Bine Longhe Soave Superiore	2021	Veneto, IT		153
Fabien Jouves, SC Maceration Orange	2021	Cahores, FRA		102
Tenuta Demaio, Bombino Bianco	2020	Puglia, IT		88
Masseria Borgo dei Trulli, Ficheto	2022	Puglia, IT		91
Vecchia Torre, Salento Bianco, Vermentino	2022	Puglia, IT	15	60
Vigneti Massa, Derthona Costa del Vento	2017	Piemonte, IT		467
Benanti, Pietra Marina Etna Bianco	2015	Sicilia, IT		410
Matanzas Creek, Chardonnay	2019	California, USA		251
Dogliotti, Chardonnay MEJ	2022	Piemonte, IT		92
Damijan, Ribolla Gialla	2015	Venezia Giulia, IT		264
Hofstatter, Pinot Bianco Vigna San Michele	2018	Alto Adige, IT		294
Domaine Louis Claude Desvignes, Morgon, Montpelain	2021	Beaujolais, FRA		125
Vicoletto, Nero D'Avola	2022	Sicilia, IT	15	58
Vagnoni, Toscano Rosso	2021	Toscana, IT		90
Cantina Zaccagnini, Montepulciano	2021	Abruzzo, IT		98
Braida, Bricco dell'Uccellone Barbera d'Asti	2017	Piemonte, IT		493
Vecchia Torre, Salento Rosso Primitivo IGP	2019	Puglia, IT		60
Tedeschi, Amarone Riserva Monte Olmi	2012	Veneto, IT		534
Renato Ratti, Barolo Conca	1998	Toscana, IT		610
Mastrojanni, Brunello Schiena D'Asino	2012	Toscana, IT		795

VINO ROSSO

Circe ‘Romsey’ Pinot Noir	2021	Mornington, VIC	21	85
Dexter, Pinot Noir	2022	Mornington, VIC		138
Spikey Bridge, Pinot Noir	2018	Tamar Valley, TAS		159
Jane Eyre Pinot Noir	2022,	Tamar Valley, TAS		220
Mordrelle, Grenache	2022	Adelaide Hills, SA		101
Tokar Estate, Tempranillo	2020	Yarra Valley, VIC	19	72
Pipan Steel ‘Tesoro’ Nebbiolo	2017	Mudgegonga, VIC		105
Mordrelle, ‘Gaucho Reserva’ Malbec Limited Release	2020	Adelaide Hills, SA		202
Levrier, Peritas Zinfandel	2017	Eden Valley, SA		115
Vignerons Schmolzer & Brown, Shiraz 'Thorley'	2019	Beechworth, VIC		113
Clonakilla, Shiraz Viognier	2019	Canberra, ACT		348
Yarra Yering, Underhill Shiraz	2016	Yarra Valley, VIC		284
The Standish Wine Co, Shiraz 'The Schubert Theorem'	2020	Barossa, SA		385

NON ALCOHOLIC

*Whether you're dry for July
or not much of a drinker,
these drinks below have got you,
hook, line and sinker
Dr. Seuss
(I'm paraphrasing)*

Italian Aperitivo Spritz	16
Monceau Pet Nat Kombucha (ask for today's flavour)	12
NON 1 Raspberry & Chamomile	12
NON 3 Toasted Cinnamon & Yuzu	12
NON 7 Stewed Cherry & Coffee	12
0% Sparkling wine (rotating)	14
Pallini Limoncello 0%	12
Melograno - 0% vermouth, verjus, citrus, pomegranate	21
NOgroni	21

We've also got a few non-alc spirits; ask and you shall (may) receive!

BOLLICINE

Cester Camillo, Rose Brut	NV	Veneto, IT	14	66
Montegrande, Asolo Prosecco Superiore	NV	Veneto, IT	14	66
De Chanceny, Sparkling Vouvray	2019	Loire Valley, FRA	19	77
42' South, Chardonnay Pinot Noir	NV	Coal Valley, TAS		97
Mordrelle, Blanc de Blancs	2017	Adelaide Hills, SA		128
Levrier, Sparkling Meslier Brut Rosé	NV	Eden Valley, SA		106
Ben Ranken, Blanc de Blancs MAGNUM	1995	Macedon, VIC		367
Berlucchi Cuvee Imperiale Franciacorta	2016	Franciacorta, IT		380
Collet Art Deco Premier Cru Champagne	NV	Champagne, FRA		165

VINO BIANCO

Municipal, Pinot Gris	2021	Macedon, VIC		61
Levrier 'Sorter' Pinot Gris	2018	Eden Valley, SA		85
Ben Murray 'Sapidity' Sem. Sauv.	2021	Eden Valley, SA		65
Atlas '172' Riesling	2021	Clare Valley, SA	19	79
Vignerons Schmolzer & Brown, Riesling	2022	Beechworth, VIC		100
Pimpernel Chenin Blanc	2020	Yarra Valley, VIC		120
A.Rodda 'Willow Lake' Chardonnay	2022	Yarra Valley, VIC		128
Reflecting Light Chardonnay	2022	Macedon, VIC	24	91
Jackson Brooke 'Corobonnee' Chard	2022	Henty, VIC		120
Quartier Chardonnay	2022	Mornington, VIC		78
Merricks Estate Chardonnay	2022	Mornington, VIC		132
Yarra Yering Chardonnay	2018	Yarra Valley, VIC		246

VINO ROSÉ

52 and Cloudy, chilled red	2021	Trentham, VIC	18	78
Ben Murray, Rose	2021	Barossa, SA	16	60
Oscar Hermann, °Spring° Rose	2023	Yarra Valley	18	78
Mordrelle, Grenache Rose	2022	Adelaide Hills, SA		81

AL DENTE

LEAVE IT TO US?
4 course menu 130pp
liquid engagement 65pp

ASSAGGINI || ANTIPASTI

Sourdough, w/ cultured balsamic butter	8	Burrata, heirloom beetroot, cashew, merlot vinegar	24
Mount Zero Olives	4	Octopus alla Siciliana, pomodoro, olives, squid ink bagna cauda	32
Oysters; natural // mignonette // beetroot, merlot vinegar	MP	Kingfish crudo, buttermilk, green chilli, apple, cucumber	29
Olive Ascolane (4)	8	Kangaroo tartare, mustard, capers, applewood smoke	29
Panzerotti pomodoro	4ea		
Scallop, pangrattato, salsa verde	9ea		

PRIMI

Spaghetti alle vongole 35

Fettuccine ruvide, zucchini, stracciatella, lemon, chilli 39

Tortelloni Cacio e Pepe 34

Potato gnocchi, rabbit sausage, silverbeet, mozzarella di buffala cream, rocket, roasted almond 39

SECONDI

Victorian dry aged duck breast, wood fired parsnip, pickled plum, kakadu plum 48

Grilled Marlin, mussels, Goolwa pippies, golden beetroot, red onion & cherry tomato sauté 44

Pan seared lamb back strap, mustard mash, jalapeno, charred corn, jus 58

CONTORNI

Mixed leaf salad 11

Grilled cos, creme fraiche, peach, guanciale, fried macaroni 17

Potatoes 13

Al Dente is happy to accommodate most dietary requirements, however, given the nature of our kitchen, we cannot guarantee any dish will be completely allergen free.
A surcharge of 2.59% applies to all credit card transactions.