



Cicchetti

House-made schiacciata, olive oil	4
Little Douglas Bay Gazander oysters, shallot balsamic or natural (ea)	4.5
Tuna tartare, truffle egg yolk, tuna mosciame, pane fritto	25
Massimiliano's cured meats, house pickles, pecorino	27
Polpette di baccala, salt cod, potato, aioli (3)	14
Soft white polenta, peperonata, basil, pecorino (v)	16
Cervello, lambs brains, celeriac remoulade, lemon & anchovy butter	18
Buffalo mozzarella, roast beetroot, walnut dressing (v)	20

Pasta

Tagliatelle, South Australian vongole, white wine, garlic	24 / 32
Orecchiette, Pt Lincoln sardines, cauliflower, sherry currants, pinenuts, white anchovy	22 / 28
Calamarata, nduja, pork & fennel salsiccia, rapini, peas, ricotta	23 / 30
Gnocchi, oxtail & beef cheek ragu, red wine, cavolo nero	26 / 34
Spaghetti nero, Blue Swimmer crab, roast tomato, basil, chilli	26 / 34
Linguine, roast fennel, pesto, greens, lemon pangrattato (vg)	21 / 27

Secondi

Pesce del Pescatore, today's Fair Fish	POA
Blue Swimmer crab, vongole & fish in saffron, crab & chilli broth, fregola	42
Bollito misto, poached organic chicken, cotechino, ox tongue, mustard fruits, lentils served in broth	42
Coniglio, slow cooked Adelaide Hills rabbit, pancetta, port, gnocchi romana	46
Tagliata, S.A. beef eye fillet, braised chicory, salsa verde, marsala jus	40
Bistecca alla Fiorentina, grassfed 1kg t-bone, mustards	88
Slow cooked lamb shoulder, roast tomato sugo, zucchini & ricotta salata (for 2)	65

Contorni

Crisp potatoes, rosemary, celery salt (vg)	10
Cos, radicchio, apple, white balsamic, shallots (vg)	12
Broccolini, lentils, almond, preserved lime (vg)	14
Brussels sprouts, lemon butter, pancetta	14

Chianti takes all efforts to accommodate dietary needs, however we cannot guarantee our food will be allergen free.

Our team donate 10% of their tips to charity.



Dolci

Affogato, vanilla gelato, espresso, Frangelico	17
Tiramisu	16
Chocolate, beetroot & almond torte, Barossa Jersey cream	16
Burnt vanilla cheesecake, Campari rhubarb	16
Whipped coconut, charred pineapple, passionfruit (vg)	16

Formaggi

Two Sisters 'Serafina' Gouda - 18 Month, Cow's Milk, Netherlands	9
Lingot D'Argental - White Mould Cow's Milk, France	10
Paul Dischamp Fourme D'Ambert - Blue Veined Cow's Milk, France	9

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