

TAKE AWAY - PICK UP OR DELIVERED BY OUR STAFF*

From our Chef's kitchen to your dining room table

CHIANTI A CASA - Meal for 2	\$70
Bread & Patlin Gardens olives	
Your choice of pasta	
Pt Lincoln Red Snapper OR BBQ orchard raised chicken	
House cut chips OR salad,	
Tiramisu	

CICCHETTI

Tempura zucchini flower, fennel & ricotta stuffing (ea)(v)	3
Croquette, mushroom, black truffle, mayonnaise (2)(v)	9
Panzanella, tomatoes, cucumber, bread, basil (vg)	8
Arancini, veal ragu, truffled anchovy mayonnaise (2)	10
Affettati misti, sliced cured meats, house pickles & olives	14

PASTA (House gluten free pasta ribbons +2)

Cherry tomatoes, basil, olive oil, linguine (vg)	19
with MSC line caught Yellow Fin tuna	25
Slow cooked organic duck, roasted garlic, pappardelle	20
Blue Swimmer crab, roast tomato, chilli, basil, spaghetti nero	28
Slow cooked beef ragu, tagliatelle	24

PESCE + CARNE

Port Lincoln Red Snapper, BBQ eggplant, pistachio verde	25
Cottoletta, crumbed veal, Fontina cheese, sage, lemon butter, Patlin Gardens' greens	25
Meatballs, pork & veal, napoletana	20
Slow cooked Adelaide Hills rabbit, pancetta, polenta	28
Pollo alla Brace', BBQ orchard raised organic chicken (for 2) (Please allow 35 mins)	35

INSALATA + CONTORNI

Quinoa, toasted buckwheat, beetroot, lime & sesame salad (vg/gf)	6
Hand cut potato chips (vg/gf)	6
Seasonal leaves, apple, hazelnuts, fennel, sherry vinegar (vg/gf)	6

DOLCI

Tiramisu	10
Chocolate, almond & beetroot torte, Barossa Jersey cream	10
Limoncello custard cannoli, Food Forrest pistachio, raspberry	10
Burnt lemon cheesecake, strawberries, whey caramel	10
Trio of Cheese, quince paste, breads	20

VINO + BIRRA

Feeling thirsty? Ask us for a wine or beer recommendation

*Delivery = \$5 within 10km radius of Chianti - Minimum spend \$35

