



# Mother's Day Lunch

Sunday May 14, 2017

\$85 per adult food only

## I Primi choice of

### **Ostriche [gfl]**

South Australian oysters, shucked & served natural, shallot in white balsamic, black pepper, lime.

### **Fiori di Zucchini [v]**

Lightly battered zucchini flowers stuffed with ricotta & marinated currants, basil & macadamia pesto.

### **Polpo [gfl]**

Chargrilled South Australian octopus, fennel, orange & radicchio salad, sweet chilli dressing.

### **Pappardelle con Sugo di Vitello**

House-made pasta ribbons, milk fed veal & mushroom ragu.

## Principale choice of

### **Tagliolini con Granchio**

Fine pasta ribbons, Blue Swimmer crab, zucchini, cream, crab consommé jellies.

### **Tagliata di Manzo [gfl]**

Grilled & sliced Black Angus beef fillet, roasted field mushroom, baked polenta, salsa verde.

### **Pesce alla Griglia [gfl]**

Today's market fish, Venetian salad of red cabbage, cherry tomatoes, carrots & basil.

### **Fazzoletti con Verdure Autunnali**

House-made pasta "handkerchiefs", autumn vegetables, lemon butter.

## Dolci choice of

### **Crostata di passione**

Caramelised passion fruit curd tart, burnt pineapple, coconut.

### **Budino di Fritole e Ricotta**

Our Italian bread and butter pudding- House-made fritole filled with ricotta, candied orange & chocolate, served warm with Barossa jersey cream.

### **Affogato [gfl]**

House-made vanilla gelato, espresso coffee, your choice of Frangelico or Amaretto

### **Panna Cotta**

Lemon & vanilla panna cotta, Mount Compass strawberries, pistachio merigata.

## CHIANTI

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## Childrens' Menu

Children under 12 years of age  
\$35 per child under twelve years

### Primi

#### **Fettunta [v]**

Chargrilled ciabatta, tomatoes, olive oil.

or

#### **Arancini**

Risotto, mushroom & mozzarella croquettes.

### Principale

#### Spaghetti Napoletana [v]

House-made tomato sugo, basil & olive oil.

or

#### **Pollo al Forno [gf]**

Roasted free-range chicken, fried potatoes, aioli.

### Dolci

#### Gelato

House-made vanilla gelato, chocolate & almond wafer.

or

#### Budino di Fritole e Ricotta

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