



Current Vegetarian Menu 2017

We are proud to know & support the growers of the food we cook. Our fruit is sourced from organic farms including The Food Forest & Fat Goose Organics. Our vegetables are mainly sourced from Patlin Gardens & Village Greens & all our breads are house-made. We strive to bring you the best of South Australian produce.

Antipasti

Antipasti Misti

Arancini, grissini, mozzarella di bufala, marinated olives, giardiniera, additional daily appetisers.
38.0 (for 2) (additional 17.0 pp)

Fior di Latte

Mozzerella, Willunga organic tomatoes, smoked roasted garlic, Sardinian flat bread. 23.9

Insalata di Pera [v][gf]

Adelaide Hills pears, celery, shallot, candied green lemon zest, truffle & herbs, roasted walnuts, pecorino crisps. 21.9

Fiori di Zucchini [v]

Lightly battered zucchini flowers stuffed with ricotta & marinated currants, basil & macadamia pesto. 24.9

Insalata di Finocchio [gf]

Fennel, orange & radicchio salad, sweet chilli dressing. 24.9

I Primi

Pasta e Risotto

Risotto del Giorno

Staff will advise of the daily special.

Gnocchi di Patate

House-made potato gnocchi, slowcooked tomato sugo.
e 22.9 m 33.9

Fazzoletti con Vedura Estiva [v]

House-made pasta 'handkerchiefs', summer vegetables, lemon butter. e 22.9 m 33.9

All pastas & risottos are available as entrée.

Gluten free pasta available.

I Secondi

Ceci e Zucca

Chickpeas, roasted pumpkin, currants, chilli,
lime & herb salad 26.9

Involtini di Melanzanne

Eggplant, sheeps ricotta & marinated sultana involtini,
smoked eggplant puree. 26.9

Polenta al Forno

Baked polenta, charcoal grilled radicchio, dark balsamic,
walnut & pecorino crunch. 26.9

Contorni

Patate Fritte [gf]

Potatoes fried with olive oil, garlic, rosemary, sea salt. 11.9

Insalata di Veneziana [gf]

Salad of red cabbage, cherry tomoatoes, carrot,
marinated red onion & basil, extra virgin olive oil,
red wine vinegar. 11.9

Polenta [gf]

White truffle & marscapone polenta. 11.9

Fagiolini [gf]

Green beans, roasted almond dressing. 11.9

CHIANTI

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I Dolci

Cassata di Pistacchio

Sicilian pistachio sponge layered with ricotta studded with house-made candied arancia, apricot gelati. 17.5

Fetta di Gelato

Ginger ice cream slice, puff pastry, blood plums, candied ginger, pomegranate. 17.5

Crostata di Limone

Caramelised lemon tart, berry compote, passionfruit, citron. 17.5

Tutti Frutti

Maria's favourite tutti frutti ice cream, + 2 scoops of any other gelato or sorbetto listed on our menu 14.9

Tiramisu

Savoiardi sponge fingers, espresso, marsala, mascarpone, bitter chocolate. 17.5

Pera Ubriaco [gf]

Adelaide Hills pear poached in red wine & vanilla, rice custard cake, sheep's yoghurt gelato. 17.5

Affogato [gf]

House-made coffee gelato, espresso coffee, your choice of Frangelico or Amaretto. 18.5 [also available with vanilla gelato]

Formaggi

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Hard, soft, blue.
with house-made biscuits
& accompaniments.

1 cheese 14.9

2 cheeses 16.9

3 cheeses 18.9

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