



We are proud to know & support the growers & producers of the food we cook. We source meats & poultry direct from our suppliers, Nature's Chicken, Najobe Park, Deer Farm, Durdin Farm & many more. Our fruit is selected from organic farms including The Food Forest & Fat Goose Organics. Our vegetables are mainly sourced from Patlin Gardens & all of our breads are house-made. We strive to bring you the best of South Australian produce.

Antipasti

Antipasti Misti

Massi's handcrafted cured meats, prosciutto di Parma, arancini, grissini, crumbed Port Lincoln sardine fillets, fior di latte mozzarella, baccala mantecato, marinated olives, additional daily appetisers.

40.0 for 2 people [17.0 per additional person]

'15 Ermacora Ribolla Gialla Friuli Colli Orientali (Friuli, Italy)

Ostriche [gf]

Half a dozen South Australian oysters, grapefruit, shallot, white balsamic. 23.9

NV Billecart-Salmon Brut Réserve (Mareuil-sur-Aÿ, France)

Raviolo in Brodo di Selvaggina

Rich game broth, root vegetables, house-made raviolo filled with slow cooked venison shanks, horseradish. 23.9

'15 Roberto Voerzio Dolcetto d'Alba 'Priavino' (Piemonte, Italy)

Fiori di Zucchini [v]

Lightly battered, ricotta stuffed zucchini flowers, fennel in agrodolce. 24.9

'15 Tenuta di Tavignano Verdicchio dei Castelli di Jesi 'Misco' (Le Marche, Italy)

Tonno Crudo

Raw Port Lincoln export grade Blue Fin tuna, watermelon radish, rhubarb, pangrattato. 23.9

'14 Geoff Weaver 'Ferus' Sauvignon Blanc (Adelaide Hills, SA)

Cervello d'Agnello [gf]

Pan-fried lambs' brains, lemon & anchovy butter, house pickled green walnuts. 23.9

'15 Abbazia di Novacella Kerner (Alto Adige, Italy)



I Primi

Pasta e Risotto

Linguine allo Scoglio

Spencer Gulf King prawns, Coorong pipis, mussels, fish, white wine, parsley, garlic, olive oil. (no shells) e 24.9 m 36.9

'14 Geoff Weaver 'Ferus' Sauvignon Blanc (Adelaide Hills, SA)

Risotto con Oca Affumicata [gf]

Carnaroli rice, house-smoked free range goose breast, fennel. e 24.9 m 35.9

'16 Spinifex Aglianico (Adelaide Hills, SA)

Mezzelune con Nduja e Polpo

Charred octopus, house-made pasta crescents filled with Nduja, lemon, parsley, parmesan crunch. e 24.9 m 36.9

'13 Zenato Valpolicella Classico (Veneto, SA)

Pappardelle di Barbabietole

House-made beetroot pasta ribbons, caramelised brussel sprouts, crisp pancetta, ricotta [pancetta optional]. e 22.9 m 33.9

'15 Erste & Neue Pinot Bianco (Alto Adige, Italy)

Tagliolini al Granchio

Pasta ribbons, Blue Swimmer crab, zucchini, cream, crab consommé jellies. e 24.9 m 36.9

'15 Landaire Chardonnay (Padthaway, SA)

Gnocchi di Patate [v]

House-made potato gnocchi, gorgonzola, toasted walnuts, radicchio. e 22.9 m 33.9

'15 Ermacora Ribolla Gialla Friuli Colli Orientali (Friuli, Italy)

OR

Slow cooked free range duck, caramelised onions, dark balsamic. e 24.9 m 35.9

'15 Comm G.B.Burlotto Verduno Pelaverga (Piemonte, Italy)

Tagliatelle al Caffè con Sugo di Cervo

House-made coffee pasta, Adelaide Hills venison 'bolognese'. e 23.9 m 34.9

'11 Castell'in Villa Chianti Classico (Castelnuovo Berardenga, Italy)

House-made gluten free pasta ribbons additional \$2.0



I Secondi

Pesce e Frutti di Mare

Tagliata di Tonno [gf]

Port Lincoln export grade Blue Fin tuna steak, seared & sliced, fennel crema, shaved fennel, green olive, pistachio & orange salad. 38.9

'15 Erste & Neue Pinot Bianco (Alto Adige, Italy)

Soffocato di Mare [gf]

SA Blue Swimmer crab, Coorong pipis, Port Lincoln mussels, Spencer Gulf King prawns, Coffin Bay oysters 'suffocated' in white wine, shallots, olive oil, garlic & herbs. [chilli optional] 48.9 (all in the shell, hot towel & utensils provided)

'15 Tenuta di Tavignano Verdicchio dei Castelli di Jesi 'Misco' (Le Marche, Italy)

Carne e Selvaggina

Coniglio al Forno

Chianti's traditional slow cooked Adelaide Hills farmed rabbit, pancetta, port & sage. 39.9

'11 Castell'in Villa Chianti Classico (Toscana, Italy)

Pollo Lesso [gf]

Forest Range apple orchard raised chicken, poached in broth, seasonal vegetables, salsa verde. 36.9

'15 Abbazia di Novacella Kerner (Alto Adige, Italy)

Filetto di Manzo [gf]

Grilled Black Angus beef fillet, cauliflower fritte, bottarga butter. 38.9

'07 Torbreck 'The Celts' Shiraz Viognier (Barossa Valley, SA)

Scaloppine di Vitello

Pan fried escalopes of milk fed veal, Adelaide Hills porcini, white wine, capers, parsley. 38.9

'13 Zenato Valpolicella Classico (Veneto, Italy)

Arrosto di Cervo [gf]

Roasted Birdwood venison, served rare, truffled polenta, candied chilli, bitter chocolate. 38.9

'13 Dutschke 'Sami' Cabernet Sauvignon (Barossa Valley, SA)

Contorni

Patate Fritte [gf][v]

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

Insalata d'Inverno [v][gf]

Salad of winter leaves, apple, pickled celeriac, kohlrabi, toasted hazelnuts, parmesan, herbs. 11.9

Broccoli al Forno [gf][v]

Pan roasted leafy broccoli, garlic cream, chilli. 11.9

Polenta Tartufata [gf][v]

Oven baked truffled polenta. 11.9



I Dolci

Panna cotta

Caramelised honey panna cotta, spiced rum persimmons, dark chocolate, honeycomb. 17.9

Arcane Beach House Spiced Rum (Mauritius)

Toro Alba Pedro Ximenez Gran Reserva 1986 (Montilla-Moriles, Spain)

Mille Foglie alle Mele [gf]

Thousand layer apple torte, served warm, spiced mascarpone, brown butter crumble. 17.9

Le Birlou Apple & Chestnut Liqueur (Burgundy, France)

Seppeltsfield Para Rare Tawny (Barossa Valley, SA)

Tiramisu

Sponge fingers, espresso, marsala, mascarpone, bitter chocolate. 16.9

Skillogallee Liqueur Muscat (Clare Valley, SA)

Rallo Marsala Soleras Riserva, 20yr (Sicilia, Italy)

Cannoli

Golden pastry cigars filled with whipped ricotta, citron & dark chocolate, blood orange sorbetto, pistachio gelato. 17.9

'15 Mount Horrocks 'Cordon Cut' Riesling (Clare Valley, SA)

'10 Antinori Tenute Marchese Vin Santo (Toscana)

Budino di Cioccolato

Dark chocolate pudding, cooked to order, ginger gelato, rhubarb. [please allow 15 mins] 17.9

Gelas Cordialor Liqueur d'Orange et Armagnac (Bas Armagnac, France)

House made green almond liqueur (Chianti Kitchen, SA)

Vin Santo con Cantucci

Antinori Tenute Marchese Vin Santo (the famous Tuscan sweet wine - almost a cross between a sweet white & a sherry) & housemade almond biscotti. 15.5

Affogato [gf]

House-made vanilla gelato, espresso coffee, Frangelico or Amaretto. 18.5

Formaggi

Trio of cheese with house-made biscuits & accompaniments. 18.9 (additional 14.0 pp)

Rallo Marsala Soleras Riserva, 20yr (Sicilia, Italy)

Le Pere Jules Pommeau de Normandie (Normandy, France)

Penfolds Grandfather Rare Tawny (Barossa Valley, SA)

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