



We are proud to know & support the growers & producers of the food we cook. We source meats & poultry direct from the farm. Our suppliers include Barossa Birds, Najobe Park, Durdin Farm & many more. 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

Local artisan cured meats, prosciutto di Parma, arancini, grissini, local sardine fillets in parmesan crust, mozzarella, baccala mantecato, marinated olives, house-pickled eggplant. 38.0 for 2 people [17.0 per additional person]

Carpaccio [gf]

Slices of raw, dry aged beef fillet, walnut & pecorino crunch, shallot in white balsamic, extra virgin olive oil. 23.9

Insalata di Trota [gf]

House smoked ocean trout, & pickled cucumber salad, dill, mayonnaise, cured organic egg yolk. 23.9

Fior di Latte [v]

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

Insalata di Pera [v][gf]

Adelaide Hills pears, celery, 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

Polpo [gf]

Chargrilled South Australian octopus, fennel, orange & radicchio salad, sweet chilli dressing. 24.9

Cervello d'Agnello [gf]

Pan-fried lambs' brains, lemon & anchovy butter, fried capers. 23.9



I Primi

Pasta e Risotto

Risotto del Giorno

Staff will advise of the daily special.

Tagliolini con Granchio

Pasta ribbons, Blue Swimmer crab, zucchini, cream, crab consommé jellies. e 23.9 m 35.9

Gnocchi di Patate [v]

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

OR

Slow cooked free range duck, caramelized onions, dark balsamic. e 23.9 m 34.9

Fazzoletti con Vedura Estiva [v]

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

Bigoli in salsa

Bigoli spaghetti, sweet onion & anchovy sugo e 22.9 m 36.9

Pappardelle con Sugo di Vitello

House-made pasta ribbons, milk fed veal & mushroom ragu. e 22.9 m 33.9

Linguine allo Scoglio

Spencer Gulf King prawns, Coorong pipis, mussels & fish, white wine, parsley, garlic, olive oil. (no shells) e 24 m 36.9

All pastas & risottos are available as entrée.

Gluten free pasta available.



I Secondi

Pesce e Frutti di Mare

Pesce alla Griglia [gf]

Today's market fish, chickpeas, roasted pumpkin, currants, chilli, preserved lime & herb salad 39.9

Pesce del Giorno

Today's market fish. [p.o.a]

Frutti di Mare ai Soffocato [gf]

South Australian Blue Swimmer crab, pipis, mussels, King prawns & oysters 'suffocated' in white wine with shallots, olive oil, garlic & herbs. 46.9
(all in the shell, hot towel & utensils provided)

Contorni

Patate Fritte [gf][v]

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

Insalata di Veneziana [gf][v]

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

Insalata di Cesare

Cos, Ortiz anchovy, croutons, pancetta, organic free range egg, parmesan. 13.9

Polenta Tartufato [gf][v]

White truffle & mascarpone polenta. 11.9

Fagiolini [gf][v]

Green beans, roasted almond dressing. 11.9



I Secondi

Carne e Selvaggina

Coniglio al Forno

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

Scallopine di Vitello

Milk-fed veal scallopine, pan-fried with white wine, capers & sage. 38.9

Arrosto d'Agnello [gf]

Roasted lamb rump, sheep's ricotta, eggplant, sultana involtini & smoked eggplant puree. 39.9

Pollo Lesso

Pasture raised Barossa chicken, poached in broth, summer vegetables, risoni & salsa verde. 37.5

Tagliata di Manzo [gf]

Grilled & sliced Black Angus beef fillet, charcoal grilled radicchio, dark balsamic, buckwheat polenta, 39.9

Bistecca alla Fiorentina [600g][gf]

Najobe Park, grass fed Red Angus t-bone, aged on the bone for up to 3 weeks. Chargrilled & served with meat jus, potatoes & house condiments. 52.5



I Dolci

Cassata di Pistachio

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, raspberry. 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

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

Pera Ubriaca [gf]

Adelaide Hill's pear poached in vanilla & red wine, 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

Hard, soft, blue.

with house-made biscuits & accompaniments.

1 cheese 14.9

2 cheeses 16.9

3 cheeses 18.9

CHIANTI

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Vegetarian menu available on request.
Menu subject to seasonal availability.
Sorry no separate accounts.