



我们很自豪地认识和支持我们食材的种植者，我们烹调的肉类和家禽直接来自农场。我们的供应商包括Barossa Birds, Najobe Park, Durdin农场及更多。

我们的水果来自有机农场包括 **The Food Forest & Fat Goose Organics**。我们的蔬菜主要源自Patlin Alnda农场及花园，我们所有的面包都是饭店自制。

我们努力为您带来最佳的南澳大利亚的农产品。

Antipasti
开胃小菜

Antipasti Mistià 开胃小菜组合

本地手艺腌肉，帕尔玛火腿，饭团，面包棒，脆烤沙丁鱼，奶酪，奶油鳕鱼，腌制橄榄，自制腌茄子

Local artisan cured meats, prosciutto di Parma, arancini, grissini, crunchy oven baked sardines, mozzarella, baccala mantecato, marinated olives, house-pickled eggplant.

38.0 for 2 people [17.0 per additional person] \$38.00 两人份，加量每份\$17.00

Carpaccio [gf] 腊制生牛肉

切片风干腊制生牛肉，香脆核桃肉，白香醋浸泡青葱配特级初榨橄榄油 23.9

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

Insalata d' Aragosta [gf] 龙虾沙拉

本地龙虾腿肉，青瓜，腌红洋葱，莳萝蛋黄酱，腌制有机蛋黄 24.9

Salad of local crayfish leg meat, cucumber, marinated red onion, dill mayonnaise, cured organic egg yolk. 24.9

Fior di Latte [v] 意大利奶酪

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

意大利奶酪，Willunga有机传统西红柿，烟熏烤大蒜，撒丁岛平板面包

Insalata di Pera [v][gf] 梨子沙拉

阿得莱得山梨，芹菜，青葱，糖煮青柠皮，松露和香草，烤核桃，风味薯片

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

Fiori di Zucchini [v] 小胡瓜花（意大利青黄瓜）

意大利乳清干酪和腌制葡萄干，罗勒澳洲坚果香蒜酱酿胡瓜花 24.9

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



Polpo [gf] 章鱼

碳烤南澳章鱼，茴香，橙和菊苣根沙拉，配甜辣椒露 24.9

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

Cervello d'Agnello [gf] 羔羊脑

香煎羊脑，柠檬凤尾鱼酱，炒酸豆 23.9

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

菜单根据季节会有所调整

Menu subject to seasonal availability.

对不起，我们不接受各自分开付账

Sorry no separate accounts.

CHIANTI
160 Hutt Street, Adelaide, South Australia
www.chianti.net.au
chianti@chianti.net.au
+61 8 8232 7955



I Primi 主食

面食和烩饭

Pasta e Risotto

Risotto del Giorno 每日烩饭

服务员会提供每日特别菜色

Staff will advise of the daily special.

Tagliolini con Granchio 蟹肉面条

长条意大利面，蓝蟹，小胡瓜，奶油，蟹肉清汤果冻。例 23.9 中35.9

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

Gnocchi di Patate [v] 土豆饺子

饭店自制土豆饺子配番茄酱。例22.9中33.9

House-made potato gnocchi, tomato sugo. e 22.9 m33.9

OR 或者

慢煮散养鸭子肉，焦糖洋葱，甜香醋。例23.9 中34.9

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

Fazzoletti con Vedura di Estiva [v] 手帕意大利面与夏季蔬菜

饭店自制手帕意大利面，配夏季蔬菜 例22.9 中33.9

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

Bigoli con Gamberi e Nduja 虾和猪肉酱粗条意大利面

粗长条意大利面，澳洲香蕉大虾，意大利猪肉酱和干酪 例24.9 中36.9

Bigoli spaghetti, Australian banana prawns, nduja, parmesan crunch. e 24.9 m 36.9

Pappardelle con Sugo di Vitello 酱牛肉宽条意大利面

饭店自制宽条意大利面，牛奶饲养小牛肉和蘑菇酱 例22.9 中33.9

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

Linguine allo Scoglio 海鲜细长条意大利面

斯宾塞海湾大虾，蛤蜊，贻贝和鱼，白葡萄酒，香菜，大蒜，橄榄油。（去壳）

例24.9 中36.9

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



I Secondi 主菜

Pesce e Frutti di Mare 鱼和海鲜

Pesce alla Griglia [gf] 烤鱼

是日鲜鱼, 鹰嘴豆, 烤南瓜, 葡萄干, 辣椒, 青柠和香料沙拉 39.9

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

Pesce del Giorno

Today's market fish. [p.o.a] 是日鲜鱼 [当日报价]

Frutti di Mare ai Soffocato [gf] 贝壳类海鲜

南澳大利亚蓝蟹, 蛤蜊, 淡菜, 白葡萄酒青葱泡大虾和蚝, 橄榄油, 大蒜和香料。 43.9

South Australian Blue Swimmer crab, pipis, mussels, King prawns & oysters 'suffocated' in white wine with shallots, olive oil, garlic & herbs. 43.9

(all in the shell, hot towel & utensils provided)

(所有海鲜连壳上碟, 提供热毛巾和器具)

Contorni 蔬菜和沙拉

Patate Fritte [gf][v] 炸土豆

橄榄油, 大蒜, 迷迭香, 海盐炸土豆。 11.9

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

Insalata di Veneziana [gf][v] 威尼斯沙拉

红卷心菜, 圣女茄, 胡萝卜, 腌制红洋葱和罗勒, 特级生榨橄榄油, 红酒醋沙拉 11.9

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

Insalata di Cesare 恺撒沙拉

莴苣, 凤尾鱼, 油煎方形小面包片, 熏肉, 散养鸡蛋, 干酪沙拉 13.9

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

Polenta [gf][v] 玉米粥

软绵玉米粥, 白松露酱, 马斯卡乳酪 11.9

Soft polenta, white truffle paste, mascarpone. 11.9

Fagiolini [gf][v] 青豆

青豆, 烤杏仁露 11.9

Green beans, roasted almond dressing. 11.9

CHIANTI
160 Hutt Street, Adelaide, South Australia
www.chianti.net.au
chianti@chianti.net.au
+61 8 8232 7955



I Secondi 主菜

Carne e Selvaggina 肉类和野味

Coniglio al Forno 炖兔肉

Chianti的传统慢住煮阿德莱德山养殖兔肉，意大利烟肉，红本酒和鼠尾草。 39.9
Chianti's traditional slow cooked Adelaide Hills farmed rabbit, pancetta, port & sage. 39.9

Scallopine di Vitello 小牛肉

香煎牛奶喂养的小牛肉，配白葡萄酒，酸豆和鼠尾草。 38.9
Milk-fed veal scallopine, pan-fried with white wine, capers & sage. 38.9

Arrostod'Agnello [gf] 烤羊肉

烤羊臀肉，茄子，羊乳酪，腌制葡萄干小卷，烟熏茄子泥。 39.9
Roasted lamb rump, eggplant, sheeps ricotta & marinated sultana involtini, smoked eggplant puree. 39.9

Pollo Lesso 高汤鸡肉

高汤煮巴罗莎农场生长的走地鸡，夏季时菜，配意大利碎面和青酱。 37.5
Pasture raised Barossa chicken, poached in broth, summer vegetables, risoni & salsa verde. 37.5

Tagliata di Manzo [gf] 牛肉切片

烤黑安格斯牛柳片，碳烤菊苣根，陈年香醋，黑麦粥。 39.5
Grilled & sliced Black Angus beef fillet, charcoal grilled radicchio, aged dark balsamic, buckwheat polenta, 39.9

Bistecca alla Fiorentina [600g] [gf] 佛罗伦萨牛排[600克]

Najobe 园区，青草喂养红安格斯T骨牛排，风干腌制达3周，炭火烤制，配土豆和自制调味料。 52.5
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

CHIANTI
160 Hutt Street, Adelaide, South Australia
www.chianti.net.au
chianti@chianti.net.au
+61 8 8232 7955



I Dolci 甜品

Tutti Frutti 意大利冰激凌

玛利亚最爱的tutti frutti冰激凌 + 在我们菜单上任意选择2个意大利冰激凌球 14.9

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

Tiramisu 提拉米苏

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

萨瓦海绵手指蛋糕, 浓缩咖啡, 马尔萨拉, 马斯卡, 苦巧克力 17.5

Pera Ubriaco [gf] 酒煮梨子

红酒香草煮阿德莱得山梨, 配米乳饼, 酸羊奶冰激凌 17.5

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

Crostata di Limone 柠檬馅饼

焦糖柠檬馅饼, 浆果蜜饯, 西番莲, 柚子 17.5

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

Fetta di Gelato 冰淇淋切片

姜味冰淇淋, 油酥点心, 血李, 蜜饯姜, 石榴 17.5

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

Cassata di Pistacchio 开心果海绵蛋糕

西西里开心果千层海绵蛋糕, 夹层分别有意大利干酪, 自创蜜饯橙和杏子冰激凌 17.5

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

Affogato [gf] 香草冰淇淋拌**浓缩咖啡杯**

自制咖啡冰淇淋 (可选择香草冰淇淋), 特浓咖啡, 榛果或杏仁二选一 18.5

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

Formaggi 奶酪

Formaggi 奶酪

Hard, soft, blue with house-made biscuits

& accompaniments. 硬, 软或蓝奶酪配自制小饼干和干果

1 cheese 14.9 一份奶酪 14.9

2 cheeses 16.9 两份奶酪 16.9

3 cheeses 18.9 三份奶酪 18.9