

# CHIANTI

CLASSICO 80  
4 COURSE

## MENU FISSO

RISERVA 95  
5 COURSE

### SPUNTINI

- Lamb heart arrosticino, wild garlic, chilli | 9 ea
- Kohlrabi tart - stracciatella, sorrel | 8 ea
- Anchovy toast - pomodoro fresco, anchovy, lardo | 9 ea
- Gazander oysters - white balsamic, shallot | 6 ea
- Sourdough - olive oil | 9

### ANTIPASTI

- Burrata - charred leek, mint, cipollini | 28
- Prosciutto di culatello - gnocco fritto | 29
- Abrolhos Island scallops - Diavola butter, leek oil | 32
- Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29
- Mussels, vongole, pipis - garlic, chilli, parsley, lemon | 26

### PASTA

- Tagliatelle - Angus beef ragu, soffritto, gremolata | 36
- Casarecce nero - Blue Swimmer crab, tomato, basil, chilli | 44
- Risotto - slipper lobster, fennel, citrus oil | 42
- Bucatini - oyster mushroom, lemon thyme pangrattato | 36
- Pappardelle - rabbit ragu, pancetta, rosemary, Sicilian olive | 42

### SECONDI

- Wagyu beef cheek - carrot crema, lemon, chianti jus | 52
- Lamb rack - salsa verde, sunflower seeds, anchovy, cavolo nero | 48
- Sardinian fregola - frutti di mare, tomato, chilli, herbs | 53
- Pesce del giorno - burro bianco, spinach, salmon roe, fine herbs | 46

### ALLA BRACE

*Chargrilled over Sangiovese Vines*

- 300g Kerwee Angus sirloin - bistecca sauce | 65
- 1kg Kerwee Angus rib eye - bone marrow | 185
- Hispi cabbage - Testun chestnut fonduta, black garlic | 32
- Half chicken - Jerusalem artichoke, porcini, Chianti Jus | 48

### CONTORNI

- Roasted potatoes - Adriatic herbs | 14
- Broccolini - almond, lemon | 13
- Ngeringa salad leaves - white balsamic, herbs | 12

Credit card transactions will incur a 0.9-2% credit card fee.  
Chianti takes all efforts to accommodate dietary needs, however we cannot guarantee our food will be allergen free.