

# CHIANTI

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## MENU FISSO

SHARED CHEF'S SELECTION

4 COURSE | 88

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### SPUNTINI

Sourdough - olive oil | 9

Smoky Bay oysters - white balsamic, shallot | 6 ea

Yarra Valley salmon roe tart, mascarpone, cucumber, dill | 12 ea

Anchovy toast - pomodoro fresco, anchovy, lardo | 9.5 ea

Arrosticino- Berkshire pork, guanciale, salsa di sicilia | 9 ea

Zucchini flower - buffalo ricotta, pine nut, pesto Genovese | 12 ea

### ANTIPASTI

Burrata - heirloom tomato, Tropea onion, marmellata di pomodoro | 28

Kingfish and tuna crudo - gazpacho verde, green apple, walnut | 28

Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 29

Selection of cured meats, giardiniera | 29

### PASTA

Potato gnocchi - goats cheese, cipollini, truffle pecorino | 38

Rigatoni alla puttanesca - olive, capers, chilli, smoked eel | 39

Spaghetti - tuna, raisins, pine nuts, bottarga | 42

Casarecce nero - Blue Swimmer crab, tomato, basil, chilli | 44

Tagliatelle - rabbit ragu, Sicilian olive, lardo, sage, pistachio | 40

### SECONDI

Hispi cabbage - parmesan fonduta, black garlic | 32

Coorong Mulloway - fennel, garlic, parsley, scabecciu | 46

Pink Snapper - borlotti beans, spinach | 47

Pork loin chop - blue lentils, guanciale, mustard fruits | 46

Filetto - Angus beef eye fillet, capers, ox tongue, pure di patate | 58

300g Kerwee Angus sirloin - bistecca sauce | 65

### CONTORNI

Roasted potatoes - Adriatic herbs | 14

Heirloom zucchini - basil, almonds | 14

Mixed leaves, white balsamic, apple | 12

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Credit card transactions will incur a 1-2% credit card fee.

Chianti takes all efforts to accommodate dietary needs, however we cannot guarantee our food will be allergen free.