

CHIANTI

SPUNTINI E ANTIPASTI

- Little Douglas Bay oyster - white balsamic, shallot | 7 ea
- Anchovy toast - pomodoro fresco, anchovy, lardo | 12 ea
- Gnocco fritto - Wagyu bresaola, whipped ricotta, Pecorino Romano | 11 ea
- Chicken liver parfait - crostini, mustard fruits | 11 ea
- Sourdough - olive oil | 9
- Buffalo mozzarella - zucchini, confit lemon, basil, parsley, chive | 29
- Shark Bay scallops - pesto Genovese, croutons | 32
- Beef carpaccio - Cipriani mayonnaise, everything bagel crumb | 33
- Sardines alla scapece - carrot, lemon, saffron, chilli | 29
- Prosciutto e melone - prosciutto toscano, Charentais melon, basil | 26

PASTA

- Ravioli - goat curd, broccolini, garlic chives, lemon | 39
- Mezze maniche alla norma - eggplant, chilli, tomato, ricotta salata | 34
- Spaghetti - Coffin Bay vongole, white wine, garlic, parsley, zucchini | 48
- Casarecce nero - Blue Swimmer crab, tomato, basil, chilli | 49
- Pappardelle - Adelaide Hills rabbit, pancetta, orange, Sicilian olive | 44
- Rigatoni verde - goat ragu, leek, peashoot, mint, anchovy | 40

SECONDI

- Pumpkin alla brace - macadamia, native thyme, cavolo nero | 36
- Pesce del giorno - asparagus, peas, pancetta, Boston Bay mussels | mp
- Coniglio all'Ischitana - rabbit leg, tomato, sage, thyme, pine nut | 46
- Chicken alla brace - lemon, sicilian olive, garlic, Chianti jus | 48
- Filetto - Angus beef eye fillet, caper jus, pomodoro, parsley | 58
- 300g Kerwee Angus sirloin - bistecca sauce | 79
- Bistecca alla Fiorentina - 1kg Angus t-bone | 195

CONTORNI

- Insalata - radicchio, witlof, pear, gorgonzola | 18
- Broccolini - bagna cauda, pangrattato | 16
- Roasted potatoes - Adriatic herbs | 15

MENU FISSO

- 5 course shared tasting menu | 88
- Kerwee Angus sirloin as the Secondo (whole table only) + 15pp

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

All our seafood is harvested within Australian waters.