

STUZZICHINI / APPETIZERS

woodfired flatbread (v)	\$8
garlic, chilli, rosemary, coriolo extra virgin olive oil	
South Australian baked olives (v)(gf)	\$9
marinated in citrus zest, chilli, fennel seeds	
pane fritto	2pc/\$10
stracciatella, ortiz anchovie, basil	

CRUDI / RAW

coffin bay oysters (gf)	2pc/\$7
natural or spicy tomato emulsion, burnt lime	
hiramasa kingfish crudo (gf)	\$21
buttermilk, finger limes, pistachio	
tonno tonnato (gf)	\$21
raw yellowfin tuna, tuna mayo, parsley oil	
black angus battuta	\$19
raw angus beef tartare, chives, carasau bread	

ANTIPASTI / STARTERS

fritto misto	\$19
of school prawns, calamari, whitebait, zucchini	
burrata (v)	\$18
heirloom tomato, watermelon, black garlic dressing	
wood fired green asparagus	\$16
whipped ricotta, bottarga	

SALUMI / CURED MEAT

100g each, served with giardiniera, parmigiano reggiano, house made crostini

sopressa	\$14
mild hand pressed pork salami, SA	
Parma prosciutto	\$18
24 months matured on the bone, Italy	
Wagyu bresaola	\$19
3 months air matured, SA	
mortadella	\$14
cured large pork salami seasoned with black peppercorns, SA	

**CHEF'S
CHOICE
SHARING
MENU**

ANTIPASTO,
PIZZA AND PASTA
TO SHARE

\$60
PER HEAD
6 PEOPLE MINIMUM

v - vegetarian gf - gluten free

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

AMEX, Diners & Union Pay cards attract a 2% surcharge. No separate accounts. Sundays and public holidays attract a 15% surcharge.

PASTA AND RISOTTO

our fresh pastas are made in house using free range eggs / gluten free pasta available

pappardelle	\$29
braised lamb ragout, ricotta salata	
rigatoni sorrentina (v)	\$26
semola pasta, cherry tomato, buffalo mozzarella	
paprika infused chitarrine	\$29
calamari, chili, bottarga	
tortelli (v)	\$28
caramelized onions, asparagus, parmesan crisps	
risotto carnaroli (v)	\$26
red capsicum, peas, straciatella	

SECONDI / MAINS

parmigiana di melanzane (v)	\$28
Italian classic eggplant bake	
barramundi fillet (gf)	\$34
spicy tomato, finger fennel, charred baby corn	
tagliata di manzo (gf)	\$39
280g local scotch fillet, roasted chat potatoes, pancetta, porcini butter	

CONTORNI / SIDES

patate al forno (v) (gf)	\$8
baked organic potatoes, rosemary, thyme	
baby cos salad (v) (gf)	\$10
cherry heirloom tomato, cucumbers, vincotto dressing	
broccolini (v) (gf)	\$14
garlic oil, toasted almonds, parmesan	

v - vegetarian gf - gluten free

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

AMEX, Diners & Union Pay cards attract a 2% surcharge. No separate accounts. Sundays and public holidays attract a 15% surcharge.

PIZZA

36 hours matured dough, topped with the best local ingredients

gluten free base available

vegan soy mozzarella available +\$3

margherita classica (v) \$22
san marzano tomato, mozzarella, basil, extra virgin olive oil

diavola \$24
san marzano tomato, mozzarella, spicy calabrian salami, local black olives

tonno e cipolla \$24
san marzano tomato, mozzarella, sicilian style tuna, red onion, capers

parmigiana (v) \$24
san marzano tomato, mozzarella, fried eggplant, ricotta salata, basil

iTL \$28
san marzano tomato, grilled prawns, stracciatella, basil pesto

occy & chorizo \$28
smoked tomato passata, chargrilled octopus, chorizo, fennel fronds

PIZZE BIANCHE / WHITE BASE PIZZA

funghetto (v) \$24
mozzarella, wild mushrooms, rocket, shaved parmesan

affumicata \$26
yellow capsicum passata, mozzarella, pancetta, smoked scamorza, black pepper

patate e salsiccia \$26
mozzarella, fried kipflers potato, taleggio, local pork sausage

crispy veg \$26
cauliflower sauce, provola, crispy vegetables, furikake

v - vegetarian gf - gluten free

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

AMEX, Diners & Union Pay cards attract a 2% surcharge. No separate accounts. Sundays and public holidays attract a 15% surcharge.

Beer on Tap

	Glass*
iTL negroni lager (385ml) <i>Adelaide, SA</i>	\$15
peroni (400ml) <i>Rome, Italy</i>	\$11
peroni leggera (400ml) <i>Rome, Italy</i>	\$11
moretti (385ml) <i>Udine, Italy</i>	\$11

Bottled Beer & Cider

	Bottle
ichnusa lager <i>Sardinia, Italy</i>	\$10
menabrea lager <i>Piedmont, Italy</i>	\$10
baladin nazionale <i>Cuneo, Italy</i>	\$12
baladin super amber ale <i>Cuneo, Italy</i>	\$12
san gabriel ambra rossa (500ml) <i>Veneto, Italy</i>	\$14
san gabriel bionda (500ml) <i>Veneto, Italy</i>	\$14
mismatch session ale <i>Nairne, SA</i>	\$10
pirate life stout dark beer <i>Port Adelaide, SA</i>	\$10
prancing pony india pale ale <i>Adelaide Hills, SA</i>	\$10
lobethal pale ale <i>Lobethal, SA</i>	\$10
adelaide hills apple cider <i>Adelaide Hills, SA</i>	\$9

Water

	Bottle
san pellegrino sparkling water 250ml <i>Bergamo, Italy</i>	\$4
san pellegrino sparkling water 750ml <i>Bergamo, Italy</i>	\$8
acqua panna mineral water 500ml <i>Tuscany, Italy</i>	\$6

Soft Beverages

san pellegrino limonata	\$4.5
san pellegrino aranciata	\$4.5
san pellegrino chinotto	\$4.5
coca cola	\$4.5
diet coke	\$4.5
fanta	\$4.5
glass of soft drink	\$4
coke • coke zero • tonic • ginger ale • lift • sprite	

Coffee

 milk alternatives: soy, almond, zymil

espresso	\$4.5
corretto add grappa, bailey's, amaretto or vecchia	\$7.5
long black	\$4.5
piccolo	\$5
flat white	\$5
latte	\$5
cappuccino	\$5
mocha	\$5
hot chocolate	\$4
decaf	\$4.5

caff  shakerato \$8
espresso shaken on ice
add bailey's \$2

*inspired by the urban
Italian summer – a
refreshing alternative
to the usual long black*

Tea Pot (2-3 cups)

chamomile	\$4.5
green	\$4.5
earl grey	\$4.5
english breakfast	\$4.5
peppermint	\$4.5

Cocktails

Negroni Family

torino milano <i>campari & sweet vermouth</i>	\$18
americano <i>campari, sweet vermouth, soda</i>	\$18
negroni <i>gin, campari, sweet vermouth, orange twist</i>	\$18
negroni sbagliato <i>campari, sweet vermouth, prosecco</i>	\$18
cardinale <i>campari, dry vermouth, gin</i>	\$18

Signature Negroni

wake me up negroni <i>coffee bean infused campari, frangelico, sweet vermouth, coffee, sugar syrup, orange twist</i>	\$20
adelaide hills negroni <i>78 degrees gin, adelaide hills distillery bitter orange, adelaide hills rosso vermouth</i>	\$20
sunset negroni <i>78 degrees sunset, pimm's no.1, sweet vermouth, grapefruit twist</i>	\$20
iTL negroni <i>23rd street navy strength gin, campari, tscharke shiraz shiraz shiraz, house spiced syrup, orange slice, star anise</i>	\$20
aged negroni (coming soon!) <i>antica formula, campari, Italian gin</i>	\$24

Spritz Cocktails

limoncello spritz <i>thyme infused limoncello, prosecco, soda, fresh thyme</i>	\$16
aperol spritz <i>aperol, prosecco, soda, fresh orange</i>	\$16
pirlo spritz <i>campari, prosecco, soda, orange peel</i>	\$16
hugo spritz <i>st germain elderflower liqueur, prosecco, soda water, fresh mint, lemon wedge</i>	\$16

Classic Italian Cocktails

bellini <i>peach puree, prosecco</i>	\$14
rossini <i>strawberry puree, prosecco</i>	\$14
espresso martini <i>vodka, coffee liqueur, espresso coffee</i>	\$18
amaretto sour <i>amaretto, lemon, sugar, aromatic bitters, orange bitters, wonderfoam</i>	\$18
garibaldi <i>campari, freshly squeezed orange juice, orange wedge</i>	\$14
campari shakerato <i>campari, gin, fresh orange</i>	\$18
gin & it <i>gin, vermouth, maraschino cherry</i>	\$18

Wine

Glass/Bottle

Bollicine/Sparkling

NV Alpha Box & Dice 'Tarot' Prosecco <i>McLaren Vale, SA</i>	\$9/40
NV Bisol Extra Dry Prosecco <i>Veneto, Italy</i>	\$12/60
Leclisse DOC Purezza Cru Lambrusco di Sobara <i>Emilia Romagna, Italy</i>	\$75
Santos Franciacorta Brut DOCG <i>Lombardia, Italy</i>	\$19/98

Bianchi/White

2018 Poggio Anima 'Uriel' Grillo <i>Sicily, Italy</i>	\$9.5/45
2019 Unico Zelo 'Jade & Jasper' Fiano <i>Riverland, SA</i>	\$10/45
2019 Lino Ramble Pinot Grigio <i>Adelaide Hills, SA</i>	\$10/50
2019 Adelina Arneis <i>Adelaide Hills, SA</i>	\$12/60
2019 Cantine Bigi Orvieto Classico <i>Umbria, Italy</i>	\$10/45
2018 Fontaleoni Vernaccia San di Gimignano <i>Tuscany, Italy</i>	\$45
2018 Adalia Soave DOC Singan Organic /Biodynamic <i>Veneto, Italy</i>	\$65
2020 Delinquente 'Screaming Betty' Vermentino <i>Riverland, SA</i>	\$50
2019 Tavignano 'Villa Torre' Verdicchio <i>Marche, Italy</i>	\$68
2018 Lupus in Fabula Vermentino DOCG Organic /Biodynamic <i>Sardinia, Italy</i>	\$85
2018 Fiano IGT Don Chisciotte Organic Wine <i>Campania, Italy</i>	\$85

Rosati/Rosé

2019 Longview Nebbiolo Rosato <i>Adelaide Hills, SA</i>	\$11/\$50
2018 Bellweather Nero d'Avola Rosé <i>Riverland, SA</i>	\$45
2019 Graci Etna Rosato <i>Sicily, Italy</i>	\$80

Rossi/Reds

vino sfuso in damigiana	Italian red wine stored and matured in traditional wicker-covered bottles, served in half or full litre portions iTL rosso	glass \$9 1/2 litre \$22 1 litre \$44
------------------------------------	--	---

2020 Unico Zelo Fresh AF Nero d'Avola <i>Riverland, SA</i>	\$10/\$48
2017 Fiorini Chianti Superiore <i>Tuscany, Italy</i>	\$12/\$60
2019 La Prova Pinot Nero <i>Adelaide Hills, SA</i>	\$12/\$50
2019 Bellweather Barbera <i>Adelaide Hills, SA</i>	\$13/\$55
2018 Silent Noise Primitivo Under Flor <i>McLaren Vale, SA</i>	\$14/\$65
2017 Spider Bill Nebbiolo <i>Adelaide Hills, SA</i>	\$75
2016 Alberto Loi Cannonau, <i>Sardinia, Italy</i>	\$75
2015 Tornatore Etna Rosso <i>Sicily, Italy</i>	\$85
2017 Alpha Box & Dice 'Blood of Jupiter' Sangiovese Cabernet <i>McLaren Vale, SA</i>	\$90
2013 Taurasi Nero ne' Aglianico DOCG Organic Wine <i>Campania, Italy</i>	\$160
2013 Amarone della Valpolicella DOC Rulvan Organic Wine <i>Veneto, Italy</i>	\$190
2015 Il Paradiso di Frassina Brunello di Montalcino DOCG Organic Wine <i>Tuscany, Italy</i>	\$210
2015 Domenico Clerico Barolo DOCG <i>Piedmont, Italy</i>	\$190
2016 Andrea Oberto Barolo DOCG <i>Piedmont, Italy</i>	\$190

Spirits

Aperitivi

30ml

Adelaide Hills Distillery Bitter Orange	\$8
Aperol	\$8
Campari	\$8
Campari Soda	\$7
San Bitter - non alcoholic	\$4.5

Vermouth (your favourite vermouth served with soda or tonic on ice)

Cinzano Bianco	\$8
Cinzano Rosso	\$8
Cinzano Extra Dry	\$8
Carpano Antica Formula	\$9
Cocchi di Torino Rosso	\$9
Oscar 697 Vermouth Rosso	\$10
Oscar 697 Vermouth Bianco	\$10
Punt E Mess	\$9
Adelaide Hills Distillery DH Rosso Vermouth	\$8
Adelaide Hills Distillery Dry Vermouth	\$8

Gin

30ml

Etna Gin	\$12
23rd Street Navy Strength	\$11
78 Degrees	\$11
78 Degree Sunset	\$11
Tanqueray	\$10

Vodka

30ml

23rd Street Distillery Australian vodka	\$10
Belvedere	\$12
Grey Goose	\$12
Ketel One	\$10

Tequila

30ml

Jose Cuervo Traditional Silver	\$9
Patron XO Café	\$12
Don Julio Blanco	\$10
Don Julio Reposado	\$12

Rum

30ml

23rd Signature Rum	\$10
Zacapa 23	\$12
Captain Morgan's Spiced	\$10
Pampero Blanco	\$9

Brandy/Cognac

30ml

23rd Not your nanna's Brandy	\$14
Vecchia Romagna Etichetta Nera	\$12
Hennessy VSOP	\$19

Blended Whisky

30ml

Chivas Regal 12y.o.	\$10
Johnnie Walker Black Label	\$9

Single Malt Whisky

30ml

23rd Street Single Malt Whisky	\$16
Lagavulin 16y.o.	\$16
Laphroaig 10y.o.	\$16
Dalwhinnie 15y.o.	\$18

American Whiskey

30ml

Maker's Mark	\$9
Jack Daniel's Old No.7	\$9
Bulleit Bourbon	\$10
Bulleit Rye	\$10
Crown Royal Deluxe	\$9

Other Whisky

30ml

Hibiki Harmony	\$18
Jameson Original	\$10

Liqueur

30ml

Solerno	\$8
Frangelico	\$8
Strega	\$8
Opal Bianca	\$8
Opal Nero	\$8
Limoncello	\$8
Maraschino	\$8
Juzu Mirto di Sardegna	\$11
Baileys	\$8
Amaretto Disaronno	\$8
Silvio Carta Liquirizia	\$11
Caffe Borghetti	\$8
Edenflower St Germain	\$8
Galliano	\$8
Nocello	\$11

Digestivi

30ml

Okar Amaro	\$10
Amaro Averna	\$8
Amaro Montenegro	\$8
Nonino Amaro	\$8
Fernet Branca	\$8
Cynar	\$8
Rabarbaro	\$8
Braulio	\$8
Amaro Sicilian artichoke + blood orange	\$10

Grappa

30ml

Nonino Il Moscato	\$13
Fili Ferru Sardinia Grappa	\$10
Grappa Levi Serafino chamomile	\$19
Marolo Barolo 8yr Aged	\$20