

## STUZZICHINI / APPETIZERS

<b>woodfired puccia bread (v)</b> .....	\$9
garlic, chilli, rosemary, local extra virgin olive oil	
<b>South Australian baked olives (v)(gf)</b> .....	\$9
marinated in citrus zest, chilli, fennel seeds	
<b>polenta fritta (v)</b> .....	2pc/\$15
gorgonzola dolce, chives	

## CRUDI / RAW

<b>coffin bay oysters (gf)</b> .....	2pc/\$7
natural or spicy tomato emulsion and grilled lime	
<b>hiramasa kingfish crudo (gf)</b> .....	\$22
saffron dressing, finger limes, pink peppercorns, black salt	
<b>iTL battuta</b> .....	\$19
raw angus beef tartare, truffle paste, chives, carasau bread	

## ANTIPASTI / STARTERS

<b>fritto misto</b> .....	\$20
of school prawns, calamari, whitebait, served with aioli	
<b>local burrata (v) (gf)</b> .....	\$19
heirloom tomato, basil oil, wild olives crumb	
<b>polenta e seppia (gf)</b> .....	\$20
grilled local squid, soft polenta Taragna, Nduja dressing	
<b>mozzarella fritta</b> .....	3pc/\$16
crumbed fior di latte, tomato passata, watercress	

## SALUMI / CURED MEAT

100g each, served with sourdough crostini, Giardiniera, Parmigiano Reggiano

<b>salsiccia sarda</b> .....	\$16
mild small pork salami, seasoned with fennel seeds, SA	
<b>Parma prosciutto</b> .....	\$18
24 months matured on the bone, Italy	
<b>capocollo</b> .....	\$18
cured pork neck, seasoned with chilli flakes SA	

**CHEF'S  
CHOICE  
SHARING  
MENU**

ANTIPASTO,  
PIZZA AND PASTA  
TO SHARE

**\$65**  
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

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

<b>pappardelle</b> freshly made egg pappardelle, braised lamb ragout, ricotta salata	\$32
<b>rigatoni sorrentina (v)</b> semola pasta, cherry tomato, local buffalo mozzarella	\$28
<b>spaghettono chitarra</b> crab meat, tomato bisque, silverbeet, smokey avruga caviar	\$32
<b>bucatini cacio e pepe (v)</b> pecorino romano sauce, black pepper	\$26
<b>calamarata ai frutti di mare</b> mussels, squid, local prawns, parsley pangrattato	\$34

## SECONDI / MAINS

<b>parmigiana di melanzane (v)</b> Italian classic eggplant bake	\$28
<b>market fish fillet (gf)</b> fish and fennel vellutata, salmoriglio sauce, local greens and sprouts	\$34
<b>tagliata di manzo (gf)</b> 280g local scotch fillet, red witlof, aged balsamic, grana padano	\$42

## CONTORNI / SIDES

<b>patate al forno (v) (gf)</b> baked organic potatoes, rosemary, thyme	\$8
<b>cos and treviso salad (v) (gf)</b> mandarins, walnuts, citrus dressing (v) (gf)	\$10
<b>broccolini (v) (gf)</b> garlic oil, toasted almonds, parmigiano	\$12

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## 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, very spicy calabrian salami, local black olives

**crudo e rucola** ..... \$26  
san marzano tomato, mozzarella, Parma prosciutto, rocket salad, cherry tomato

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

**iTL** ..... \$28  
san marzano tomato, local prawns, stracciatella, basil pesto

**affumicata** ..... \$28  
smoked tomato passata, parmigiano, smoked mild chorizo, salsa verde

## PIZZE BIANCHE / WHITE BASE PIZZA

**salsiccia e tartufo** ..... \$28  
mozzarella, mixed wild mushrooms, truffle paste, local pork sausage

**toscana** ..... \$26  
mozzarella, red onions, pancetta, black olives, gorgonzola

**3 formaggi** ..... \$26  
mozzarella, taleggio, gorgonzola, cracked pepper

**crispy veg** ..... \$26  
cauliflower sauce, house smoked mozzarella, crispy vegetables, furikake

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## Beer on Tap

	Glass*
iTL negroni lager (385ml) <i>Adelaide, SA</i>	\$15
peroni (400ml) <i>Rome, Italy</i>	\$12
peroni leggera (400ml) <i>Rome, Italy</i>	\$12
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
Italian biscotti (2 biscuits)	\$4

### caff  shakerato - \$8

espresso shaken on ice

add bailey's - +\$2

### Homemade

biscotti - \$4

two served

## 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 &amp; sweet vermouth</i>	\$20
americano <i>campari, sweet vermouth, soda</i>	\$20
negroni <i>gin, campari, sweet vermouth, orange twist</i>	\$20
negroni sbagliato <i>campari, sweet vermouth, prosecco</i>	\$20
cardinale <i>campari, dry vermouth, gin</i>	\$20

## Signature Negroni

wake me up negroni <i>coffee bean infused campari, frangelico, sweet vermouth, coffee, sugar syrup, orange twist</i>	\$22
adelaide hills negroni <i>78 degrees gin, adelaide hills distillery bitter orange, adelaide hills rosso vermouth</i>	\$22
sunset negroni <i>78 degrees sunset, pimm's no.1, sweet vermouth, grapefruit twist</i>	\$22
iTL negroni <i>23rd street navy strength gin, campari, vino e visciole, house spiced syrup, orange slice, star anise</i>	\$22
aged negroni <i>antica formula, campari, Italian gin</i>	\$24
white negroni <i>white bitter, gin del professore, dry vermouth, lemon twist</i>	\$22

## Spritz Cocktails

limoncello spritz <i>thyme infused limoncello, prosecco, soda, fresh thyme</i>	\$18
aperol spritz <i>aperol, prosecco, soda, fresh orange</i>	\$18
pirlo spritz <i>campari, prosecco, soda, orange peel</i>	\$18
hugo spritz <i>st germain elderflower liqueur, prosecco, soda water, fresh mint, lemon wedge</i>	\$18
blood spritz <i>blood orange liqueur, sparkling moscato, soda water, orange twist</i>	\$18

## Classic Italian Cocktails

bellini <i>peach puree, prosecco</i>	\$16
rossini <i>strawberry puree, prosecco</i>	\$16
espresso martini <i>vodka, coffee liqueur, espresso coffee</i>	\$20
amaretto sour <i>amaretto, lemon, sugar, aromatic bitters, orange bitters, wonderfoam</i>	\$20
garibaldi <i>campari, freshly squeezed orange juice, orange wedge</i>	\$16
campari shakerato <i>campari, gin, fresh orange</i>	\$18
gin & it <i>gin, vermouth, maraschino cherry</i>	\$18
vino sour <i>cointreau, sweet wine, lemon, aromatic bitter, wonderfoam</i>	\$22

## 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
Yelland & Papps Sparkling Vermentino <i>Barossa Valley, SA</i>	\$12/60
Leclisse DOC Purezza Cru Lambrusco di Sobara <i>Emilia Romagna, Italy</i>	\$14/75
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 Cantine Bigi Orvieto Classico <i>Umbria, Italy</i>	\$10/45
2019 Unico Zelo 'Jade & Jasper' Fiano <i>Riverland, SA</i>	\$10/45
2019 Adelina Arneis <i>Adelaide Hills, SA</i>	\$12/60
2018 Adalia Soave DOC Singan Organic /Biodynamic <i>Veneto, Italy</i>	\$20/65
2019 'Donnalaura' Falanghina Masseria Frattasi <i>Campania, Italy</i>	\$22/75
2018 Villa Gemma Bianco IGT <i>Masciarelli, Italy</i>	\$22/75
NV Bianco Mai, Vino Arancione <i>Veneto, Italy</i>	\$24/80
2018 Fiano IGT Don Chisciotte Organic Wine <i>Campania, Italy</i>	\$22/85
2018 Lupus in Fabula Vermentino DOCG Organic / Biodynamic <i>Sardinia, Italy</i>	\$85

### Rosati/Rosé

2018 Bellweather Nero d'Avola Rosé <i>Riverland, SA</i>	\$12/45
2019 Babo Sangiovese Rose <i>Tuscany, Italy</i>	\$12/55
2019 Valori Cerasuolo Organic <i>Abruzzo, Italy</i>	\$15/70
2017 Pinot Nero La Prova Biondo <i>Hahndorf, SA</i>	\$16/75
2019 Graci Etna Rosato <i>Sicily, Italy</i>	\$80

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

### Rossi/Reds

2020 Unico Zelo Fresh AF Nero d'Avola <i>Riverland, SA</i>	\$10/48
2020 Gibson, Grenache, Shiraz, Montepulciano <i>Barossa Valley, SA</i>	\$12/55
2019 Bellweather Barbera <i>Adelaide Hills, SA</i>	\$13/55
2017 Fiorini Chianti Superiore <i>Tuscany, Italy</i>	\$12/60
2019 Silent Noise Primitivo Under Flor <i>McLaren Vale, SA</i>	\$14/65
2018 Montefalco Sagrantino, Biodynamic <i>Umbria, Italy</i>	\$24/80
2018 Vigneto Saetti, Rosso dell'Emilia <i>Romagna, Italy</i>	\$24/80
2012 Montessu IGT Carignano, Cab Sav, Merlot <i>Sardinia, Italy</i>	\$26/95
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
NV Poggio Anima Montepulciano d'Abruzzo <i>Samael, Italy</i>	\$140
2013 Amarone della Valpolicella DOC Rulvan Organic Wine <i>Veneto, Italy</i>	\$190
2015 Domenico Clerico Barolo DOCG <i>Piedmont, Italy</i>	\$190
2016 Andrea Oberto Barolo DOCG <i>Piedmont, Italy</i>	\$190
NV Mounbe' Barbera, Dolcetto, Ancellotta <i>Campania, Italy</i>	\$190
2015 Il Paradiso di Frassina Brunello di Montalcino DOCG Organic Wine <i>Tuscany, Italy</i>	\$210

### Dessert

2019 Bera Moscato di Asti <i>Piedmont, Italy</i>	\$9/50
Visner Vino E Visciole, Sweet Wine <i>Marche, Italy</i>	\$12
2019 Piero Gatti Bracchetto 375ml <i>Piedmont, Italy</i>	\$45

<b>Aperitivi</b>	30ml
Rosso Aperitivo	\$8
Adelaide Hills Distillery Bitter Orange	\$8
Campari Soda	\$7
San Bitter - non alcoholic	\$4.5
Bitter Bianco	\$8
Bitter 25 Bio	\$8

<b>Vermouth</b> (your favourite vermouth served with soda or tonic on ice)	
Bitter Bianco	\$8
Bitter 25 Bio	\$8
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
Cappelletti Vermouth Rosso	\$8
Cappelletti Vermouth Bianco	\$8

<b>Gin</b>	30ml
Gin del Professore	\$11
Etna Gin	\$12
23rd Street Navy Strength	\$11
78 Degrees	\$11
78 Degree Sunset	\$11
Tanqueray	\$10

<b>Vodka</b>	30ml
23rd Street Distillery Australian vodka	\$10
Belvedere	\$12
Grey Goose	\$12
Ketel One	\$10
Walker Vodka	\$11
78 Vodka	\$11

<b>Tequila</b>	30ml
Jose Cuervo Traditional Silver	\$9
Patron XO Café	\$12
Don Julio Blanco	\$10
Don Julio Reposado	\$12

<b>Rum</b>	30ml
23rd Signature Rum	\$10
78 Spiced Rum	\$12
Zacapa 23	\$12
Captain Morgan's Spiced	\$10
Pampero Blanco	\$9

<b>Brandy/Cognac</b>	30ml
23rd Not your nanna's Brandy	\$14
Vecchia Romagna Etichetta Nera	\$12
Hennessy VSOP	\$19

<b>Blended Whisky</b>	30ml
Chivas Regal 12y.o.	\$10
Johnnie Walker Black Label	\$9

<b>Single Malt Whisky</b>	30ml
23rd Street Single Malt Whisky	\$16
Lagavulin 16y.o.	\$16
Laphroaig 10y.o.	\$16
Dalwhinnie 15y.o.	\$18

<b>American Whiskey</b>	30ml
Maker's Mark	\$9
Jack Daniel's Old No.7	\$9
Bulleit Bourbon	\$10
Bulleit Rye	\$10
Crown Royal Deluxe	\$9

<b>Other Whisky</b>	30ml
Hibiki Harmony	\$18
Jameson Original	\$10

<b>Liqueur</b>	30ml
Don Giovanni Blood Orange	\$8
Frangelico	\$8
Strega	\$8
Opal Bianca	\$8
Opal Nero	\$8
Limoncello	\$8
Maraschino	\$8
Juzu Mirto di Sardegna	\$11
Baileys	\$8
Silvio Carta Liquirizia	\$11
Caffe Borghetti	\$8
Edenflower St Germain	\$8
Galliano	\$8
Nocello	\$11
Noisetto	\$12
Amaretto Bio Flower	\$11

<b>Digestivi</b>	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

<b>Grappa</b>	30ml
Nonino Il Moscato	\$13
Fili Ferru Sardinia Grappa	\$10
Grappa Levi Serafino chamomile	\$19
Marolo Barolo 8yr Aged	\$20