

STUZZICHINI / APPETIZERS

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

CRUDI / RAW

- coffin bay oysters (gf)** 2pc/\$7
natural or spicy tomato emulsion, grilled lime
- carpaccio di salmone (gf)** \$24
smoked sour cream, golden beetroot, dill oil

ANTIPASTI / STARTERS

- fritto misto** \$20
of school prawns, calamari, served with aioli
- local fresh burrata (v) (gf)** \$19
char-grilled eggplant, marinated red capsicum, fresh basil
- polenta e seppia (gf)** \$20
grilled local squid, soft polenta Taragna, 'nduja dressing
- crostino alle acciughe** 2pc/\$16
grilled house made sourdough, cultured butter, anchovie

SALUMI / CURED MEAT

- 100g each, served with sourdough crostini, giardiniera, parmigiano reggiano
- salsiccia sarda** \$16
mild small pork salami, seasoned with fennel seeds - South Australia
- Parma prosciutto** \$18
24 months matured on the bone - Italy
- mortadella** \$18
large pork salami, seasoned with black pepper, a signature spice blend

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.

MANGIARE È FELICITÀ TASTING MENU

chef's choice of antipasti, pizza, pasta and mains, finished with a selection of desserts.

\$69PP (min. 6 people)

APERITIVI

set the tone and prepare your palette for a taste of Italy

iTL Negroni Lager
our own brew created together with Lady Burra \$15

Oscar 697 with Soda
red vermouth \$10

Campari Soda
bottled in Italy \$7

San Bitter
non alcoholic \$4.5

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ANTIPASTI

PIZZA AL POMODORO

36 hours matured dough, topped with the best local ingredients
gluten free base & 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

capricciosa \$26
san marzano tomato, mozzarella, mushrooms, artichokes,
Barossa ham, olives

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

affumicata \$24
smoked tomato passata, parmigiano, smoked mild chorizo, salsa verde

PIZZA BIANCA

gluten free base & vegan soy mozzarella available +\$3

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

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

zucca e rosmarino (v) \$24
in-house smoked mozzarella, roasted pumpkin, rosemary, fresh chilli

PASTA

gluten free pasta available

pappardelle \$32
freshly made egg pappardelle, braised lamb ragout, ricotta salata

rigatoni sorrentina (v) \$28
semola pasta, cherry tomato, local buffalo mozzarella

spaghettono chitarra \$32
crab meat, tomato bisque, silverbeet

gnocchi di patate (v) \$28
potato gnocchi, taleggio sauce, wild mushrooms

tagliatelle \$30
freshly made egg pasta, pork sausage ragout, pecorino, saltbush

COCKTAILS

Espresso Martini
vodka, coffee liqueur, noisetto
liqueur, espresso coffee \$20

Sunset Negroni
78 degrees sunset, pimm's no.1,
sweet vermouth \$22

Limoncello Spritz
thyme infused limoncello,
prosecco, soda \$18

Amaretto Sour
amaretto, lemon, aromatic bitters,
orange bitters, wonderfoam \$20

VINI

vini in abbinamento al piatto
più diffuso

**2018 Il Bio Montefalco
Sagrantino**
pair: papperdelle ragout
Umbria, Italy \$24/80

**2019 'Donnalaura'
Falanghina Masseria
Frattasi**
pair: spaghettono chitarra
Campania, Italy \$22/75

**2020 Gibson, Grenache,
Shiraz, Montepulciano**
pair: manzo brasato al vino
Barossa Valley, SA \$12/55

Vino Sfuso in Damigiana
house red wine matured in
wicker-covered bottles
\$9/22/44

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PIZZA/PASTA

SECONDI / MAINS

parmigiana di melanzane (v) Italian classic eggplant bake	\$28
market fish fillet (gf) fish and fennel vellutata, salmoriglio sauce, local greens, sprouts	\$34
manzo brasato al vino (gf) braised beef short rib, parsnips, heirloom carrots, agretto sauce	\$42

CONTORNI / SIDES

patate al forno (v) (gf) baked potatoes, rosemary, thyme	\$8
cos and treviso salad (v) (gf) mandarins, walnuts, citrus dressing (v) (gf)	\$10
roasted cauliflower (v) (gf) parmigiano foam, pine nuts, smoked paprika	\$14

DOLCI / DESSERTS

chocolate caramel tiramisu chef's signature version of an italian classic	\$14
tortina al limone amalfi lemon curd, whipped lemon crema, fresh berries, lime meringue	\$16
cannoli di ricotta whipped ricotta, in-house candied citrus, strawberry coulis	2pc/\$14
affogato (gf) vanilla gelato, dark chocolate buttons, hot espresso - add frangelico or amaretto +\$5	\$12
gelati (gf) vanilla / chocolate / salted caramel / italian hazelnut	\$5 p/scoop
sorbetti (gf) (df) lemon / orange & campari / mango	\$5 p/scoop

DESSERT WINES

2019 Bera Moscato di Asti

Piemonte, Italy **\$9/50**

Visner Vino e Visciole Sweet Wine

Marche, Italy **\$12**

Anghelu Ruju DOC (Fortified Cannonau)

Sardinia, Italy **\$20**

DIGESTIVI E GRAPPA

Amaro Nonino

Udine, Italy **\$8**

Silvio Carta Liquirizia

Sardinia, Italy **\$11**

Limoncello

Piedmont, Italy **\$8**

Grappa Levi Serafino Chamomile

Piemonte, Italy **\$19**

CAFÉ E BISCOTTI

black \$4

white \$4.5

decaf \$4.5

hot chocolate \$4.5

mocha \$4.5

café corretto \$7.5

add grappa, bailey's, amaretto or vecchia

alternative milks +50c

almond, soy, oat, lactose free

biscotti

2pc/\$4.5

cantucci e vin santo

a traditional Italian after-meal favourite, crunchy cantucci biscotti dipped in Tuscan Vin Santo wine **\$13**

ITL

SECONDI/DOLCI