

STUZZICHINI / APPETIZERS

- woodfired puccia bread to share (v)** \$9
garlic, chilli, rosemary, local extra virgin olive oil
- South Australian baked olives (v)(gf)** \$9
marinated in citrus zest, chilli, fennel seeds
- scallops gratinato** \$19
garlic, lemon, herbs, truffle butter, pane grattato

CRUDI / RAW

- smoky bay oysters (gf)** 2pc/\$7
natural or spicy tomato emulsion, grilled lime
- watermelon carpaccio (ve) (gf)** \$16
watermelon, pickled strawberries, mint
- filetto crudo (gf)** \$22
beef eye fillet, heirloom tomatoes, almonds, parsley, balsamic

ANTIPASTI / STARTERS

- calamari fritti (gf)** \$18
fried calamari, Italian tartar sauce
- burrata (v) (gf)** \$19
roasted mango, gherkins, mint
- polenta polpo** \$20
octopus, polenta, salsa verde

SALUMI / CURED MEAT

- Parma prosciutto** \$18
24 months matured on the bone - Italy
- salumi/cheese for 2** \$28
South Australian small-goods, Italian cheese, pickles, pane carasau

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 \$8

Oscar 697 with Soda
red vermouth \$10

Campari Soda
bottled in Italy \$7

San Bitter
non alcoholic \$4.5

iTL

V - vegetarian GF - gluten free VE - vegan

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.

ANTIPASTI

PIZZA AL POMODORO

36 hours matured dough, topped with the best local ingredients
gluten free base & vegan soy mozzarella available +\$3

margherita (v)	\$22
San Marzano tomatoes, mozzarella, basil, olive oil	
margherita 'extra' (v)	\$25
San Marzano tomatoes, buffalo mozzarella, basil	
capricciosa	\$27
San Marzano tomatoes, mozzarella, ham, artichokes, mushrooms, olives	
diavola	\$25
San Marzano tomatoes, mozzarella, hot salami, olives	
iTL	\$28
San Marzano tomatoes, Parma prosciutto, straciatella, mozzarella, basil	
calabrese	\$27
San Marzano tomatoes, calabrese salami, mozzarella, red onions, mushrooms	
vegana (ve)	\$27
Jerusalem artichokes, potato, cashew cream	
vegan margherita (ve)	\$23
San Marzano tomatoes, vegan mozzarella, basil, olive oil	

PIZZA BIANCA

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

gambero	\$28
prawns, chili, zucchini, mozzarella, pancetta	
porcini (v)	\$28
porcini mushrooms, mozzarella, gorgonzola, truffle oil	
salsiccia	\$28
fresh sausage, friarielli, mozzarella, taleggio	

PASTA

gluten free pasta available

seafood bucatini	\$32
bisque, South Australian bug tail, prawns, cherry tomatoes	
rigatoni sorrentina (v)	\$28
buffalo mozzarella, basil, cherry tomatoes	
pappardelle	\$32
braised lamb ragu, ricotta salata	
gnocchi	\$31
osso buco ragu, parmigiano reggiano	

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**

The logo for iTL, consisting of the lowercase letters 'i', 'T', and 'L' in a bold, blue, sans-serif font. The 'i' is positioned to the left of the 'T', and the 'L' is to the right of the 'T'. The letters are vertically aligned.

PIZZA/PASTA

SECONDI / MAINS

parmigiana di melanzane (v)	\$28
Italian classic eggplant bake	
market fish fillet (gf)	\$34
fish and fennel vellutata, salmoriglio sauce, local greens, sprouts	
tagliata manzo al vino (gf)	\$38
scotch fillet, parsnips, heirloom carrots, agretto sauce	

CONTORNI / SIDES

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

DOLCI / DESSERTS

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

DESSERT WINES

2020 Batasiolo Moscato D'Asti DOCG Bosc D'La Rei
Piemonte, Italy **\$11/55**

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**

WILLOW BLEND COFFEE

'The Godfather'

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

ITL

SECONDI/DOLCI