

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	
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, white bait, served with aioli	
local fresh burrata (v) (gf)	\$19
char-grilled eggplant, marinated red capsicum, fresh basil	
polenta polpo (gf)	\$20
grilled local octopus, soft polenta Taragna, 'nduja dressing	

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	

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

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 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, stracciatella, mozzarella, basil	
calabrese	\$27
San Marzano tomatoes, calabrese salami, mozzarella, red onions, mushrooms	
frutti di mare	\$29
San Marzano tomatoes, South Australian king prawns, octopus, Kinkawooka black mussels	
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

porcini (v)	\$28
porcini mushrooms, mozzarella, gorgonzola, truffle oil	
salsiccia	\$28
fresh sausage, friarielli, mozzarella, taleggio	

PASTA

gluten free pasta available

ravioli (v)	\$32
buffalo ricotta and spinach ravioli, butter, sage, porcini cream, Tuscan kale	
prawn risotto	\$33
South Australian king prawns, parsley, chilli	
red wine tagliatelle	\$29
pancetta, broccoli, basil, butter, tomato sauce	
pappardelle	\$32
braised lamb ragu, ricotta salata	
risotto alla Milanese (v)	\$28
saffron, pecorino, provolone	

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: spaghetti 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



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	
manzo brasato al vino (gf)	\$42
braised beef short rib, 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

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

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