



Thank you for your enquiry.

Chianti Classico is an award winning, well-recognised Adelaide restaurant established in 1985.

We take great care in providing personalised and professional service that is tailored to your booking requirements.

To follow is a copy of our special occasion menu. The menu is derived from our current a-la-carte menu and designed specifically for table bookings of 12 to 20 guests. Currently we are able to provide room for a maximum of 20 guests per booking.

For your convenience and clarification, key elements regarding large bookings are listed below.

- All bookings are naturally subject to availability
- Menu may not be altered
- Please inform us of any specific dietary requirements
- Drinks are paid for on a per-consumption basis
- We encourage preselecting wines from our list to ensure availability
- Cakes can be organised for you by our kitchen; prices are subject to size and selection
- Please inform us of any special requests such as drinks on arrival, cake & table presentation, instruction for decanting etc

A deposit of \$20 per person is required to secure your booking. You can arrange to pay in person or over the phone.

For further information or to make a reservation, please email or call us on (08) 8232 7955.

We look forward to welcoming you soon.

Ciao,
The Chianti Classico team



12-20 People Menu \$75 per person

Create your own menu by choosing 3 entrees, 3 mains & 3 desserts from the following selection.

Primi Piatti

ARANCINI AL RAGU

Lightly fried risotto "croquette" filled with a rich sauce of milk fed veal, tomatoes & herbs.

BACCALA MANTECATO

Venetian style "whipped" salt fish on grilled polenta with radicchio & gremolata.

CARNE CRUDA AL ALBESE

Thin slices & tartare of grain fed beef fillet with Swiss brown mushrooms, quail egg & black truffle dressing.

FIORI DI ZUCCHINI [v]

Fried zucchini flowers filled with ricotta cheese & pine nuts, served with tomato relish.

CAPE SANTE AL FORNO

Half a dozen sea scallops gently baked with anchovy butter & topped with "poor mans parmesan".

Pasta e Risotto [entree or main]

FETTUCCINE AI FUNGHI [v]

Hand made pasta ribbons with porcini, Swiss brown and Oyster Mushrooms pan-fried with white wine, parsley & garlic.

RISOTTO AL BAROLO

Ferron vialone nano rice flavoured with "Dolcetto D'Alba" wine, smoked speck and testun al Barolo cheese.

RISOTTO AL GUSTO DI ZUCCA [v]

Ferron vialone rice flavoured with Queensland Blue Pumpkin & house made Ameretti Biscotti.

GNOCCHI CON SALSICCE

Hand made potato gnocchi with Italian sausage meat, tomatoes, black olives, chilli, basil & garlic.

TAGLIOLINI CON GRANCHIO

Hand made fine pasta ribbons in a sauce of blue swimmer crab, tomatoes, chilli & basil.



Piatti Principali

COSTATA DI MANZO

Grilled rib of Coorong Angus beef with potato & Jerusalem artichoke puree & black truffle butter.

INVOLTINI DI VITELLO

Milk fed veal scallopine rolled with pork, porcini mushrooms and parmesan slow cooked with tomatoes, white wine and herbs served on soft polenta.

CONIGLIO AL FORNO

Half a Fleurieu Peninsula rabbit braised with pancetta, port and sage.

PESCE AL CARTOCCIO

Fillet of mullet baked in paper with baby artichokes, porcini mushrooms, leeks, lemon thyme & dry vermouth.

Dolce

BONET

Piedmontese dark chocolate, rum & croccante custard with roasted local quince.

CROSTATA DI LIMONE

Sicilian Lemon tart with rhubarb compote & wild strawberry sorbetto.

PANNA COTTA

Cappuccino pannacotta with marsala pears and amaretti biscotti.

SEMIFREDDO

Chocolate & chestnut semifreddo with caramelised apples & honey biscotti.

FORMAGGIO

A selection of imported Italian cheese with accompaniments.
Bra, Blu Del Monviso & Testun al Barolo.