



SHARING MENUS

Let us feed you with a selection of our favourite dishes perfect for small to large groups looking for an Italian feast.

All guests may select share menu; compulsory for parties of 7 or more.

4 Courses	82pp
5 Courses	95pp

SNACKS

Olives VE warm SA olives	8
Coffin Bay Oysters A tomatoes, parsley, pecorino	6ea
Arancini VE peas, zucchini, basil, kale mayo	9ea
Spiedini di Manzo rib-eye skewer, salsa verde, pickled chilli, herbs	9ea
Montanarina V fried bread, ricotta, honey, black pepper	14

SMALL PLATES

Antipasti Platter serves 2-3 Italian and SA small goods, house made focaccia	49
Puccia VE woodfired house bread, chilli, garlic, rosemary	14
iTL Burrata orange jam, fennel, capocollo, hazelnuts	26
Beef Carpaccio pesto, parmesan fonduta, pine nuts, rocket	28
Calamari Fritti I citrus aioli	24
Chargrilled Octopus A Fremantle Octopus, N'duja butter, fava	29

LARGE PLATES

Scotch Fillet 300g beef steak, rocket, parmesan add cacio e pepe ravioli	46 10
Cotoletta di Pollo crumbed chicken, herb salad, chilli	34
iTL Eggplant Parmigiana V San Marzano tomato, chargrilled eggplant, stracciatella	32
Salmone A prepared fresh with seasonal accompaniments	46

PASTA

Gnocchi alla Sorrentina V San Marzano sauce, buffalo mozzarella	35
Ravioli Burro e Salvia beef ravioli, butter, sage, pine nuts, amaretto, pancetta	38
Paccheri alla Vodka V spicy tomato sauce, stracciatella, chilli crisp	36
iTL Ragu pappardelle, 14 hours cooked beef cheek ragu, Parmigiano Reggiano	39
Paccheri ai Gamberi M prawns, cherry tomatoes, chilli	39
Spaghetti Amalfi ricotta, lemon, pistachio, guanciale	36

PIZZA

Margherita V San Marzano tomato, fior di latte, basil, pecorino Romano	28
iTL San Marzano tomato, fior di latte, San Daniele prosciutto, stracciatella, basil	34
Vittoria vodka sauce, sopressa salami, buffalo mozzarella, chilli honey, pecorino	36
Carnivora San Marzano tomato, fior di latte, ham, spicy salami, pancetta, basil, buffalo ricotta	36
Funghi e Tartufo mushroom, fior di latte, prosciutto crudo, rocket, pecorino, truffle oil	34
Puglia ricotta, fior di latte, capocollo, stracciatella, pistachio, lemon	36
Gamberi e Burrata M zucchini, fior di latte, red onion, pancetta, prawns, burrata, chilli	39
Amante dei Pomodori V San Marzano tomato, semi dried tomatoes, cherry tomatoes, stracciatella, pecorino, basil	34

SIDES

Crispy Potatoes salsa verde	13
Green Beans lemon pangrattato, grated pecorino	13
Insalata di Bosco rocket, spinach, goat cheese, walnuts, berry dressing	18
Insalata di Cesare cos, croutons, guanciale, parmesan, anchovy dressing	18

V - vegetarian • **VE** - vegan • **A** - Australian seafood • **I** - imported seafood • **M** - contains seafood of mixed origin
Customers with food allergies or food intolerances are advised to raise these issues with a member of our team. Whilst reasonable steps are taken to prevent the food being unintentionally contaminated with an allergen or other form of intolerance, SkyCity Adelaide cannot guarantee products prepared in our kitchens are 100% free of such allergens or intolerances. No separate accounts. All card payments incur a 0.77% surcharge. A 15% surcharge applies on Sundays and public holidays.