



📷 Cocktail master Daniel Romeo making a Ace Daiquiri. Picture: Tom Huntley

## L'Italy opens in North Adelaide from group behind Ruby Red Flamingo and Tony Tomatoes

The expanses of gorgeous Italian marble that top the bar and kitchen pass catch the eye at new eatery and bar L'Italy. But equally impressive is what can be found underground in the cellar, where house-made prosciutto and other salumi hang ageing among the bottles of wine.

L'Italy is the latest addition to the new wave of Latino-leaning diners opening in the city and suburbs. It is a sibling of near-neighbours Ruby Red Flamingo and Tony Tomatoes in the area around O'Connell St, North Adelaide.

The former home of Spaghetti Crab and then Spaghetti Meatballs has been revamped with a smart palette of deep green and whitewashed bricks. Dining is spread across three zones – small round tables and banquettes opposite the bar at the front; larger marble-topped tables near the open kitchen; and a courtyard with plenty of greenery at the back.

Chef **Joe Carey**, whose resume includes time at highly rated Victorian regional restaurant Brae, will be making bread, pasta, cheese and smallgoods in-house.



📷 L'Italy's gnocchi di ricotta. Picture: Tom Huntley



📷 At L'Italy in North Adelaide, carta di musica (semolina, yogurt and tomato). Picture: Tom Huntley

“We have created a venue where you come in and have a little sputini, or snack, have a glass of wine, stay with us, stay relaxed, take your time,” says manager and partner in the business **Riccardo Puccio**.

“With our kitchen serving the best seasonal and local produce, flavours will be fresh and not fussy. Like any Italian osteria our menu will change regularly with a strong focus on traditional Italian dishes, prepared with love in our kitchen by the team every day.”

A short menu begins with salumi and stuzzichini (snacks) such as a square of polenta with olive, celery and pecorino. Smaller piccoli plates include king george whiting crudo with green tomato and beach mustard, and chickpeas with roasted tomato and black pepper.

More substantial offerings are split between a pair of pastas (lasagnetta with mussel ragu, ricotta gnocchi) and “grandi” two-person serves of roasted baby chicken or chargrilled hanger steak with sour onions and black barley.

The initial wine list has close to 100 choices, with 70 per cent imported and Australian labels leaning towards Italian varietals. Six whites and six reds are available by the glass.

“But if you really want a glass of Barolo, we are more than happy to open a bottle,” Riccardo says

47 O'Connell St, North Adelaide, 8361 8714, [litaly.com.au](http://litaly.com.au). Open for lunch Fri, Sun; dinner Wed-Sat