

CHIANTI

Trattoria & Pizzeria

ANTIPASTI

BRUSCHETTA CAMPAGNOLA \$11

Toasted peasant bread topped with roma tomatoes, basil, mixed grilled vegetables and shaved parmigiano cheese.

CALAMARI E GAMBERI FRITTI \$15

Lightly breaded, fried shrimp and squid served with spicy tomato dipping sauce.

ANTIPASTO MISTO \$18

Combination of grilled vegetables, bruschetta, prosciutto, mozzarella and olives marinated in house.

LA MARINA \$17

Mixed seafood marinated with extra virgin olive oil, lemon and herbs served over a bed of warm potatoes, arugula and red onion.

BABY MELANZANE ALLA PARMIGIANA \$15

Baked baby eggplant layered with tomato sauce, fresh basil, melted mozzarella and parmigiano cheese.

COZZE E VONGOLE ALLA TOSCANA \$17

White wine sautéed mussels and clams with Tuscan style beans and sun dried tomatoes served with garlic crostini.

ZUPPA DEL GIORNO \$7/CUP • \$10/BOWL

Soup of the day
Ask Server.

GAMBERI ALLA MILANESE \$15

Pan fried shrimp breaded Milanese style served with fresh tomatoes, basil, garlic and E.V. olive oil and lemon.

POLPETTE DELLA NONNA \$12

Homemade meatballs served with sweet basil, tomato sauce and rustic garlic bread.

BURRATA E PROSCIUTTO \$15

Fresh creamy mozzarella cheese with Parma prosciutto, arugula and roasted tomatoes.

INSALATE

SAPORI \$13

Baby mixed greens, roasted red beets, goat cheese and candied walnuts in a balsamic dressing vinaigrette.

INSALATA CHOPPED \$13

Finely chopped mixed greens, olives, tomatoes and garbanzo beans in a balsamic vinaigrette dressing.

CESARE \$13

Heart of romaine lettuce with homemade Caesar dressing, Italian pancetta, parmigiano and croutons.

CAPRESE \$15

Ripe tomatoes layered with fresh mozzarella cheese and basil, drizzled with a balsamic reduction and pesto.

RUSTICA \$15

Arugula, radicchio, Belgian endive, fennel, roasted shallots and tomatoes tossed with lemon vinaigrette topped with gorgonzola cheese.

INSALATA MISTA \$11

Romaine lettuce, fresh tomato, onions and house vinaigrette.

GRILLED VEGETALI \$13

Grilled radicchio, Belgian endive, asparagus, zucchini and tomato with a balsamic reduction.

ADD GRILLED CHICKEN \$6

GRILLED SHRIMP \$7

GRILLED SALMON \$8

PASTA

LINGUINI RUSTICA \$23

Mild Italian sausage, fresh spinach, olives, capers, garlic and tomato sauce.

SPAGHETTI BOLOGNESE \$23

Our traditional, slow cooked meat sauce.

TONNARELLI PESCATORA \$27

Homemade square spaghetti with mixed seafood: calamari, shrimp, clams and mussels in a fresh garlic tomato sauce or white wine sauce.

AGNOLOTTI TARTUFATI \$23

Homemade cheese filled pasta with a mix of wild mushrooms in a truffle butter sage sauce.

RAVIOLI BBOSCAIOLA \$23

Beef ravioli, wild mushrooms, Marsala wine in a cream sauce

FARFALLE ALLA CARRETTIERA \$23

Bowtie pasta with a roasted garlic cream sauce, chicken, prosciutto, mushrooms and peas.

LINGUINE ALLE VONGOLE \$24

Pasta with Mediterranean clams sautéed with garlic, fresh parsley, E.V. olive oil and white wine.

FETTUCCINE ALFREDO \$21

Fresh homemade pasta in a creamy parmesan cheese sauce.

ZITI AL FORNO \$22

Large tube pasta baked with ricotta, parmigiano and mozzarella cheese in a tomato sauce.

LASAGNA \$23

Homemade lasagna layered with our traditional meat sauce, béchamel, mozzarella and parmigiano cheese.

PAPPARDELLE MARE E MONTI \$25

Extra wide homemade pasta, clams, shrimp, wild mushrooms, fresh spinach in a white wine sauce.

ORECCHIETTE AMATRICIANA \$23

Homemade pasta with Guanciale (imported Italian bacon), red onions and basil in a mild spicy tomato sauce.

FARFALLE VODKA \$21

Bowtie pasta in a creamy pink sauce with shallots and capers.

TONNARELLI CARBONARA \$23

Homemade square spaghetti with Guanciale (imported Italian bacon) in a creamy parmigiano sauce with egg yolk and black pepper.

SPAGHETTI CACIO E PEPE \$21

Spaghetti pasta with course, toasted black pepper in a creamy pecorino sauce.

PENNE ARRABBIATA \$21

Pasta with chili flakes and fresh garlic in a spicy tomato sauce.

FETTUCCINE PESTO \$22

Homemade pasta in a traditional pesto sauce with pine nuts, sweet basil, garlic, a touch of cream and parmigiano.

PENNE ALLA NORMA \$22

Small tube pasta with tomato sauce, eggplant, garlic, basil & melted fresh mozzarella cheese.

LINGUINE AL SALMONE \$24

Pasta with smoked salmon, diced zucchini, red bell peppers and shallots in white wine cream sauce.

ADD CHICKEN \$5

SAUSAGE \$5

MEATBALLS \$5

SHRIMP \$6

HOMEMADE GNOCCHI

GNOCCHI BOLOGNESE \$24

Our traditional, slow cooked meat sauce. Best in town!

GNOCCHI PESTO \$23

Sweet basil, pine nuts, parmigiano, garlic and a touch of cream.

GNOCCHI QUATTRO FORMAGGI \$23

Gorgonzola, parmigiano, pecorino and mozzarella cheese with a touch of cream sauce.

GNOCCHI VODKA \$23

Creamy pink sauce with shallots and capers.

GNOCCHI ARRABBIATA \$22

Marinara sauce, red chili flakes, fresh garlic & basil.

GNOCCHI BOSCAIOLA \$22

Wild Mushrooms, Marsala wine, garlic & cream sauce.

GNOCCHI ALLA NORMA \$23

Tomato sauce, eggplant, garlic and melted fresh mozzarella cheese.

SPLIT DISHES - \$2. CORKAGE FEE \$20.

SECONDI

POLLO MARSALA \$26

Sautéed chicken breast with marsala wine, mushrooms and shallots.
Served with mashed potatoes and sautéed vegetables.

ROLLATINO DI POLLO \$27

Sautéed chicken breast filled with roasted artichokes, spinach and mozzarella, wrapped with prosciutto. Served with grilled asparagus and roasted bell pepper stuffed with mashed potato.

POLLO AL MATTONE \$26

Half boneless chicken cooked in a pressed terra cotta pot with sautéed vegetables and rosemary roasted potatoes.

POLLO LIMONE \$25

Chicken breast sautéed with white wine, capers and lemon juice.
Served with roasted potatoes and sautéed vegetables.

POLLO PARMIGIANA \$26

Breaded chicken breast baked with mozzarella cheese and tomato sauce. Served with roasted potatoes and sautéed vegetables.

VITELLO MILANESE \$30

Veal scaloppini breaded and sautéed, topped with arugula and shaved parmigiano. Served with roasted potatoes and sautéed spinach.

VITELLO ALLA PRINCIPESSA \$30

Veal scaloppini topped with asparagus, parmigiano and mozzarella cheese in a porcini sauce. Served with mash potatoes and sautéed vegetables.

LOMBATINA EMILIANA \$29

Broiled pork chop topped with smoked mozzarella cheese and prosciutto in a white wine sage sauce. Served with sautéed vegetable and rosemary roasted potatoes.

AGNELLO AL PORTO \$35

New Zealand rack of lamb with port wine and rosemary sauce.
Served with asparagus and roasted garlic mash potatoes.

SALMONE PEPATO \$30

Fresh grilled pepper crusted salmon with a basil lemon sauce.
Served with sautéed vegetables and rosemary roasted potatoes.

GAMBERONI AL VERDE \$30

Jumbo prawn shrimp marinated in herbs and lemon white wine sauce, grilled to perfection. Served with sautéed vegetables and rosemary roasted potatoes.

FILETTO DI SOGLIOLA \$28

Filet of sole sautéed in a lemon Chardonnay sauce, oven baked with potatoes, roasted tomatoes and artichokes.

NY STYLE PIZZA

Medium Cheese 12" \$15

Large Cheese 16" \$19

\$15

\$19

Med. 12"

Lg. 16"

Toppings

\$2.

\$3.

- Pepperoni
- Sausage
- Salami
- Meatballs
- Anchovy
- Chicken
- Prosciutto
- Canadian bacon
- Pineapple
- Onions
- Olives
- Eggplant
- Garlic
- Pesto
- Capers
- Basil
- Mushrooms
- Green peppers
- Kalamata olives
- Sun-dried tomatoes
- Goat cheese
- Feta cheese
- Smoked mozzarella
- Smoked salmon

Margherita med (12") \$17/lg (16") \$21.50

Tomato sauce, mozzarella cheese, basil and sliced tomatoes.

Della Casa - med (12") \$22/lg (16") \$26

Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.

Vegetarian - med (12") \$20/lg (16") \$24

Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant

SUBSTITUTE GLUTEN-FREE CRUST FOR \$3.00

Diavola - med (12") \$22/lg (16") \$26

Pepperoni, meatballs, roasted peppers, mozzarella cheese in a fresh garlic spicy arrabbiata sauce.

Quattro Formaggi - med (12") \$22/lg (16") \$26

Ricotta, gorgonzola, goat & mozzarella cheese.

Quattro Stagioni - med (12") \$22/lg (16") \$26

Prosciutto di Parma, artichokes, mushrooms, olives, tomato sauce & mozzarella cheese.

Pollo e Pesto - med (12") \$22/lg (16") \$26

Chicken breast sundried tomato, pesto sauce & mozzarella cheese.

Hawaiiana - med (12") \$22/lg (16") \$26

Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.

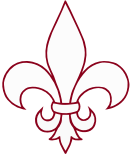
Biancaneve - med (12") \$22/lg (16") \$26

Spinach, garlic, ricotta, & mozzarella cheese.

Calzone - Baked or Fried \$17

Filled with ricotta cheese & tomato sauce;
ADD \$1 PER FILLING

SPLIT DISHES - \$2. CORKAGE FEE \$20.



CHIANTI'S

Dessert & Coffee Drink List

-DESSERT-

TIRAMISU \$10

Homemade with espresso-soaked ladyfingers, whipped mascarpone and chocolate.

CANNOLI \$9

Flaky pastry shell filled with creamy ricotta pastry cream, chocolate chips and topped with powdered sugar.

CHOCOLATE WIPE OUT CAKE \$12

Decadent cake layered with chocolate cream and served with a scoop of vanilla gelato.

AFFOGATO \$10

Vanilla gelato drowned with a double shot of hot espresso coffee.

SPUMONI "BOMBA" \$11

Chocolate, vanilla, strawberry and pistachio gelato with a chocolate shell.

PANNA COTTA \$10

From the region of Piedmont. Sweetened Chantilly cream with a hint of vanilla. An Italian version of vanilla pudding.

FRUIT SORBETTO \$10

Fresh Italian fruit sorbet in its real, natural shell. Ask the server for flavors.

CHEESECAKE \$10

Traditional ricotta cheesecake topped with a raspberry coulis sauce.

DESSERT OF THE DAY

Ask server.

-DESSERT WINE-

TAYLOR 10 YR TAWNY PORT \$10

Sweet, elegant apricot flavors, delicate wood notes & rich seductive aromas of mature fruit.

MICHELE CHIARLO MOSCATO D'ASTI \$10

Floral aromas with notes of peach and apricot. It is creamy with fine bubbles and crisp finish.

GRIGNANO VIN SANTO DEL CHIANTI D.O.C. \$10

Bouquet of dried apricot and nuts with hints of balsamic. Delightful palate and a long, full bodied finish.

-COFFEE-

Americano **\$5** • Espresso **\$5**
Cappucino **\$6** • Caffe Latte **\$6**
Hot Chocolate **\$6**

BIRRE - BEERS

ON TAP - 8

Coors Light • Modelo • Blue Moon • Peroni
Pacífico • Sierra • Nevada Hazy IPA

BOTTLES - 7

Peroni 00 (Non Alcohol)

HOUSE WINES

Glass/10 Bottle/30

Chianti, Pinot Grigio, Chardonnay & Cabernet Sauvignon

WINE LIST

WHITE WINES & BUBBLES

	GL	BT
Prosecco, Flor, Veneto, Italy	Split 12	42
Rosé, Malene, Central Coast, Central Coast (Local 805)	11	38
Pinot Grigio, Ca' Del Sarto, Italy		32
Pinot Grigio, Bollini, Italy	11	36
Sauvignon Blanc, Wither Hills, Marlborough, New Zealand		32
Sauvignon Blanc, Gainey, Santa Ynez (Local 805)	11	36
Riva De La Rosa Gavi Docg 2022		39
Chardonnay, Alexander Valley Vineyards , Sonoma, Ca	13	42
Chardonnay, Daou, Paso Robles (Local 805)		42
Chardonnay, Cakebread, Napa Valley, California		85
Chardonnay, Girasole (Organic) Mendocino	12	39

WHITE WINES BY THE BOTTLE

Pinot Grigio S. Margherita Trentino		55
Chardonnay Kith & Kin Russian River		60
Gavi Michele Chiarlo Le Marne Piemonte		40
Tattinger La Francaise Brut		140
Chardonnay Stags'leap Napa		55

½ BOTTLES

Argyle Willamette Valley Pinot Noir		30
Cabernet Sauvignon Alexander Valley		27
Chardonnay Stags'leap Napa		30

CORKAGE FEE \$20.

RED WINES

Chianti Classico San Felice	13	40
Chianti Docg, Poggiotondo, Chianti, Italy		40
Chianti Classico Riserva, Tenuta Di Nozzole, Tuscany, Italy		50
Chianti Riserva Contemassi	13	48
Nebbiolo Doc, Michele Chiarlo, “Il Principe”, Langhe, Italy		40
Valpolicella Superiore Doc, Buglioni, Veneto, Italy		42
Sangiovese Igt, Barone Ricasoli, ‘Toscana’, Tuscany, Italy	12	40
Super Tuscan ‘Crognolo’, Tenuta San Guido, Tuscany, Italy		50
Cacciata Toscana Red (Super Tuscan), Tuscany	15	55
Brunello Di Montalcino, Val Di Suga, Montalcino, Italy		100
Merlot, Gainey, Santa Ynez, California	13	40
Pinot Noir, Spellbound By Michael Mondavi, California	12	40
Pinot Noir, Ammunition Sonoma		39
Pinot Noir, Au Bon Climat, Santa Barbara		45
Cabernet Sauvignon, Beringer Knights Valley, California	18	60
Cabernet Sauvignon, Riboli Family Rutherford 2018	25	90
Cabernet Sauvignon, Clos Du Val, Napa Valley, California		95
Cabernet Sauvignon, Austin Hope, Paso Robles, California (Local 805)	27	110

RED WINES BY THE BOTTLE

Masseria Surani Primitivo Puglia		40
Barbera D’asti Le Orme Michele Chiarlo Piemonte		40
Cavaliere D’oro Chianti Riserva Gabbiano Toscana		50
Round Pond Kith&Kin Cabernet Sauvignon Napa		75
Cesari Amarone Della Valpolicella Classico Veneto		130
Tor Calvano Vino Nobile Di Montepulciano Tuscany		60
Donnafugata Sedara Nero D’avola Sicilia		45
Guido Alberto Tenuta San Guido Toscana		140
Le Volte Dell’orenellaia Tuscany		70
Gaja Ca’ marcanda Toscana		120
Barolo Michle Chiarlo Piemonte		120

CORKAGE FEE \$20.