

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.

ZUPPA DEL GIORNO \$7/CUP • \$10/BOWL

Soup of the day
Ask Server.

INSALATA 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.

ANTIPASTO MISTO \$18

Combination of grilled vegetables, bruschetta, meats mozzarella and marinated homemade olives.

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

ADD GRILLED CHICKEN \$7

ADD GRILLED SHRIMP \$8

SAPORI \$13

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

LA MARINA 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, basil and E.V. olive oil.

RUSTICA \$15

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

PASTA

LINGUINI RUSTICA \$24

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

SPAGHETTI BOLOGNESE \$24

Our traditional, slow cooked ground beef sauce.
Homemade meatballs add \$6

LINGUINE PESCATORA \$27

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

AGNOLOTTI TARTUFATI \$24

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

RAVIOLI BOSCAIOLI \$24

Beef ravioli, wild mushrooms, Marsla 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 \$23

Egg noodle pasta in a creamy parmesan cheese sauce.
add chicken or shrimp - \$6

ZITI AL FORNO \$23

Large tube pasta baked with ricotta, Parmesan and mozzarella cheese in a tomato sauce.
add sausage or meatballs - \$5

LASAGNA \$24

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

PAPPARDELLE MARA E MONTI \$27

Extra wide egg noodles, clams, shrimp, wild mushrooms, fresh spinach in a white wine sauce.

ORECCHIETTE AMATRICIANA \$24

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

PENNE VODKA \$22

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

SPAGHETTI CARBONARA \$24

Pasta with Guanciale (Italian bacon) in a creamy parmigiano sauce with egg yolk and black pepper.

SPAGHETTI CACIO E PEPE \$22

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

PENNE ARRABBIATA \$22

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

FETTUCCINE PESTO \$23

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

PENNE ALLA NORMA \$24

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

LINGUINE AL SALMONE \$25

Noodle pasta with smokes salmon, diced zucchini, red bell peppers & shallots in white wine cream sauce.

HOMEMADE GNOCCHI

GNOCCHI BOLOGNESE \$25

Traditional homemade meat sauce. Best in town!

GNOCCHI PESTO \$24

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

GNOCCHI QUATTRO FORMAGGI \$24

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

GNOCCHI VODKA \$24

Creamy pink sauce with shallots and capers.

GNOCCHI ARRABBIATA \$23

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

GNOCCHI BOSCAIOLA \$23

Wild Mushrooms, Marsala wine, garlic & cream sauce.

GNOCCHI ALLA NORMA \$24

Tomatoe sauce, eggplant, garlic & melted fresh mozzarella cheese.

SECONDI

POLLO MARSALA \$26

Sautéed chicken breast with marsala wine, mushrooms and shallots.
Served with mashed potatoes and 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 skewered vegetables and rosemary roasted potatoes.

POLLO LIMONE \$25

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

POLLO PARMIGIANA \$26

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

VITELLO MILANESE \$34

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

VITELLO ALLA PRINCIPESSA \$34

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

LOMBATINA EMILIANA \$32

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

AGNELLO AL PORTO \$39

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 vegetable skewers and rosemary roasted potatoes.

GAMBERONI AL VERDE \$32

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

PESCE DEL GIORNO

Special fresh fish of the day.
Ask Server.

NY STYLE PIZZA

SUBSTITUTE GLUTEN-FREE CRUST FOR \$3.00

Med Cheese \$14 Large Cheese \$16

	Med. 12"	Lg. 16"
Cheese & Tomato Sauce	17.	19.
Toppings	4.	5.
<ul style="list-style-type: none"> • Pepperoni • Sausage • Salami • Meatballs • Anchovy • Chicken • Prosciutto • Canadian bacon 	<ul style="list-style-type: none"> • Pineapple • Onions • Olives • Eggplant • Garlic • Pesto • Capers • Basil 	<ul style="list-style-type: none"> • Mushrooms • Green peppers • Kalamata olives • Sun-dried tomatoes • Goat cheese • Feta cheese • Smoked mozzarella

Calzone 17.
Filled with ricotta cheese & tomato sauce • ADD \$1 PER FILLING

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

Tomato sauce, mozzarella cheese, basil and sliced tomatoes.

Della Casa - med (12") \$24/lg (16") \$28

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

Vegetarian - med (12") \$23/lg (16") \$28

Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant

Diavola - med (12") \$24/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.

SPLIT DISHES - \$2