

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.

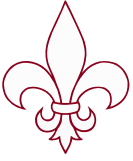
Biancaneve - med (12") \$22/lg (16") \$26

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