

# 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 \$16

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.

### CAPRESE \$15

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

### 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 \$16

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 \$16

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.

### 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

SPLIT DISHES - \$3. CORKAGE FEE \$25.

# PASTA

## LINGUINI RUSTICA \$24

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

## SPAGHETTI BOLOGNESE \$24

Our traditional, slow cooked meat sauce.

## TONNARELLI PESCATORA \$28

Homemade square spaghetti 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 BOSCAIOLA \$24

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

## FARFALLE ALLA CARRETTIERA \$24

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

## LINGUINE ALLE VONGOLE \$25

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

## FETTUCCINE ALFREDO \$22

Fresh homemade pasta in a creamy parmesan cheese sauce.

## ZITI AL FORNO \$23

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

## LASAGNA \$24

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 \$24

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

## FARFALLE VODKA \$22

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

## TONNARELLI CARBONARA \$24

Homemade square spaghetti with Guanciale (imported 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

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

## PENNE ALLA NORMA \$23

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

## LINGUINE AL SALMONE \$25

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 \$25

Our traditional, slow cooked 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

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

# SECONDI

## POLLO MARSALA \$27

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

## ROLLATINO DI POLLO \$28

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 LIMONE \$26

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

## POLLO PARMIGIANA \$27

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

## VITELLO MILANESE \$32

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

## VITELLO ALLA PRINCIPESSA \$32

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

## LOMBATINA EMILIANA \$30

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 \$36

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

## SALMONE PEPATO \$31

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

## FILETTO DI SOGLIOLA \$29

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

# NY STYLE PIZZA

**Medium Cheese 12"**  
**Large Cheese 16"**

**\$16**  
**\$20**

**Med. 12"    Lg. 16"**  
**\$2.            \$3.**

## Toppings

- 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") \$18/lg (16") \$23

Tomato sauce, mozzarella cheese, basil and sliced tomatoes.

## Della Casa - med (12") \$23/lg (16") \$27

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

## Vegetarian - med (12") \$21/lg (16") \$25

Tomato sauce, mozzarella cheese, zucchini, asparagus and eggplant

**SUBSTITUTE GLUTEN-FREE CRUST FOR \$3.00**

## Diavola - med (12") \$23/lg (16") \$27

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

## Quattro Formaggi - med (12") \$23/lg (16") \$27

Ricotta, gorgonzola, goat & mozzarella cheese.

## Quattro Stagioni - med (12") \$23/lg (16") \$27

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

## Pollo e Pesto - med (12") \$23/lg (16") \$27

Chicken breast sundried tomato, pesto sauce & mozzarella cheese.

## Hawaiiana - med (12") \$23/lg (16") \$27

Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.

## Biancaneve - med (12") \$23/lg (16") \$27

Spinach, garlic, ricotta, & mozzarella cheese.

## Calzone - Baked or Fried \$18

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

SPLIT DISHES - \$3. CORKAGE FEE \$25.