



CHIANTI IL RISTORANTE

Saratoga Restaurant Week December 6 - December 12
3 Courses for \$20.00

ANTIPASTI

(choose one)

RAPE GIALLE MELE CAPRINO

Roasted golden beets, crispy apple, orange juice and goat cheese (V/G)

BRUSCHETTA DELLA CASA

Tuscan Italian bread topped with fresh diced tomatoes, basil, garlic and extra virgin olive oil

SEMPLICE

Field salad, artisan greens served with grape tomatoes and Grana Padano served with our Chianti dressing

SECONDI

(choose one)

MEZZANINE ALLA VODKA

Penne with fresh tarragon and prosciutto in a vodka pink sauce

POLLO CON PEPERONATA

All natural chicken breast and wing pan roasted with charred bell pepper and shallots

COSTA BRASATA

Boneless beef short rib, braised with red wine herbs and tomato served with grilled polenta and spinach

DOLCI

(choose one)

TIRAMISÙ

Ladyfingers, espresso and mascarpone cheese

SORBETTI E GELATI

Assortment of sorbet and gelato

CHIANTI RISTORANTE | 18 DIVISION ST | SARATOGA SPRINGS, NY | 518.580.0025
CONTACT@CHIANTIRISTORANTE.COM | WWW.CHIANTIRISTORANTE.COM



SARATOGA RESTAURANT WEEK
3 COURSES FOR \$20.00 | DECEMBER 6 - DECEMBER 12

ANTIPASTI
(choose one)

INSALATA MISTA

Artisan greens tossed in our house white balsamic vinaigrette topped with oven roasted tomatoes and shaved Grana Padano

CAPRESE CROSTINI

Sliced roma tomatoes, fresh mozzarella, toasted bread, basil, and balsamic reduction

ARANCINI

Housemade tomato and mozzarella fried rice balls, marinara sauce

COBB SALAD

Chopped romaine, diced tomatoes, fresh mozzarella, hardboiled egg, crispy prosciutto, and basil vinaigrette

SECONDI
(choose one)

MARGHERITA PIZZA

Crushed tomato sauce, mozzarella cheese and fresh basil

PENNE POMODORO

Tube pasta, garlic, extra virgin olive oil, basil and crushed tomato sauce

MEZZANINE OTERO

Tube pasta, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce

RUSTICO

French cut chicken breast, olive oil, roasted garlic, fresh herbs, capers, roasted tomatoes, with a light white wine sauce

POLLO PANATO

Tender breaded chicken breast topped with mozzarella and fontina cheese and thinly sliced prosciutto

DOLCI
(choose one)

CITRUS OLIVE OIL CAKE

Citrus olive oil cake with blood orange gastrique and candied blood orange peels

TIRAMISU

Mascarpone cheese, sponge cake, espresso, cacao

BISCOTTI PLATE

Selection of housemade Tuscan biscotti



BOCA BISTRO

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PRIMER PLATOS

(choose one)

PAN CON TOMATE

Grilled farm bread rubbed with tomato and garlic, olive oil (V)

PATATAS BRAVAS

Confit, fried potatoes, salsa brava, and garlic aioli (V)

ENSALADA MIXTA

Artisinal mixed greens, piquillo pepper, idiazabal, sherry vinaigrette (V-G)

FABADA ASTURIANA

White bean and chorizo stew, neuske bacon, smoked paprika (G)

PIMIENTOS DEL PIQUILLO RELLENOS

Black bean and lentil stuffed piquillo pepper, Mahon, salsa verde (V-G)

CHORIZO A LA SIDRA

Chorizo braised in hard cider, garlic and herbs, grilled farm bread, salsa verde

SEGUNDO PLATOS

(choose one)

LONGANIZA

Grilled pork sausage, romesco, tomato

COCIDO DE POLLO

All natural Coleman ranch chicken, braised with chorizo, garbanzo beans, bell pepper, salsa verde

FIDEO CHORIZO

Fideo pasta, chorizo, clams, green pepper, cauliflower, saffron cream, aioli

MEJILLONES CON CHORIZO

Mussels with chorizo, cava, paprika, tomato broth, salsa verde (G)

CALAMARES FRITOS

Fried calamari, lemon, aioli

BISTEC

Steak medallions, salsa verde, arugula, lemon, extra virgin olive oil

POSTRES

(Choose one)

CREMA CATALANA

Caramelized creamy custard, notes of citrus and cinnamon

TORTA DE CHOCOLATE

Flourless chocolate cake, saffron cream, spiced almond brittle

BOCA BISTRO | 384 BROADWAY | SARATOGA SPRINGS, NY | 518-682-8200
WWW.BOCABISTRO.COM



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PAPPA AL POMODORO

Tomato soup garnished with Grana Padano

MELANZANE

Eggplant involtini with ricotta, basil, and crushed tomato sauce

BALSAMICO INSALATA

Arugula, honey balsamic vinaigrette, toasted almonds, ricotta salata and pickled red onion

SECONDI

(choose one)

MARGHERITA PIZZA

Crushed tomato sauce, mozzarella cheese and fresh basil

PENNETTE POMODORO

Penne pasta, garlic, extra virgin olive oil, in a crushed tomato sauce, fresh basil

POLLO NOCE

Pan-roasted chicken breast with walnut and rosemary cream

FUNGHI PIZZE

Roasted crimini mushrooms, caramelized onions, fontina, and mozzarella cheese with white sauce

PASTA PUTTANESCA

Sautéed garlic, kalamata olives, capers, and anchovy in a crushed tomato sauce with cappellini

DOLCI

(Choose one)

AFFOGATO

Vanilla gelato, espresso, whipped cream and caramel drizzle

ZEPPOLE

Italian sugar doughnuts served with honey

PASTA PANE | 18 PARK AVENUE | CLIFTON PARK, NY 12065 | 518.371.5762 |
CONTACT@PASTAPANE.COM | WWW.PASTAPANE.COM