



CHIANTI IL RISTORANTE

WALKING IN A  
**Winter Wonderland**  
3 Courses for \$19.00

**ANTIPASTI**  
(choose one)

**SEMPLICE**

Field salad, artisanal greens served with cherry tomatoes, Grana Padano and our Chianti dressing (V/G)

**ROMANA AL SALTO**

Pan-seared romaine, garlic oil, anchovy, finished with shaved pecorino, and thin crostini

**BRUSCHETTA DELLA CASA**

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

**COCCIO**

Calamari, garlic and herbs sautéed in a delicately spiced tomato broth with a side of crostini (G)

**ASPARAGI UOVA E PROSCIUTTO**

Oven-roasted asparagus with fried egg, prosciutto and truffle salt (G)

**SECONDI**  
(choose one)

**CAPELLINI ALLA CHECCA**

Angel hair with garlic, roasted cherry tomatoes, basil and olive oil (V)

**MEZZANINE ALLA VODKA**

Penne with fresh tarragon and prosciutto in a vodka pink sauce

**PENNE SENESI**

Penne with sautéed spinach "aglio e olio", gorgonzola, breadcrumbs and toasted almonds (V)

**PENNE ALLA NORMA**

Penne with sautéed eggplant, sausage, mozzarella and crushed tomato

**SALSICCIA ARROSTO**

Grilled sausage with caramelized shallots and balsamic glaze (G)

**POLLO ALLA VERONESE**

All natural french cut 8oz chicken breast pan roasted with garlic, rosemary, white wine, a touch of spice, and dusted with fennel seed

**DOLCI**  
(Choose one)

**TIRAMISU**

Ladyfingers, espresso and mascarpone cheese

**SORBETTI E GELATI**

Assortment of sorbet and gelato (G)

\*Ask for Today's Selection

\*Not available for take-out. Cannot be combined with any other offers, promotions or discounts. No substitutions.



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**INSALATA MISTA DEL FORNO**  
Artisan greens, house white balsamic vinaigrette,  
oven roasted cherry tomatoes, shaved grana

**INSALATA CESARE**  
Romaine hearts, caesar dressing topped with roasted tomatoes,  
anchovies, and garnished with a grana padano crisp

**BRUSCHETTA**  
Wood-fired Italian bread with diced tomatoes, extra virgin  
olive oil, garlic, fresh basil

**AFFETATI MISTI**  
Chef selections of meats and cheeses with accompaniments

**ARANCINI**  
Housemade tomato and mozzarella fried rice balls, marinara sauce

**SECONDI**  
(choose one)

**QUATTRO FORMAGGI FOCCACIE**  
Wood-fired focaccia bread stuffed with mozzarella,  
parmigiano, fontina and gorgonzola

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

**MEZZANINE OTERO**  
Penne pasta, chicken, sundried tomatoes and fresh  
tarragon in a delicate pink sauce

**PENNE TOSCANE**  
Penne pasta, house made sausage, roasted eggplant in a crushed  
tomato sauce, with fresh basil and melted mozzarella

**DOLCI**  
(Choose one)

**TIRAMISU**  
Mascarpone cheese, sponge cake, espresso, cacao

**ZEPPOLE**  
Italian sugar doughnuts with chocolate hazelnut whipped cream



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**ANTIPASTI**

(choose one)

**ZUPPA DEL GIORNO**

Soup of the Day

**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

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# BOCA BISTRO

## WALKING IN A **Winter Wonderland** 3 Courses for \$19.00



### 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

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