



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.



WALKING IN A
Winter Wonderland
3 Courses for \$19.00

ANTIPASTI
(choose one)

INSALATA MISTA DEL FORNO

Field salad, organic greens, house white balsamic vinaigrette,
oven roasted cherry tomatoes, shaved grana

MOZZARELLA CAPRESE

Field salad, organic greens, house white balsamic vinaigrette,
tomatoes, fresh mozzarella, olives and basil

AFFETATI MISTI

Chef selections of meats and cheeses with accompaniments

ARANCINI

Homemade tomato and mozzarella fried rice balls, marinara sauce

SECONDI
(choose one)

QUATTRO FORMAGGI FOCCACCIE

Wood-fired focaccie bread stuffed with mozzarella, parmigiano,
fontina and gorgonzola

MARGHERITA PIZZA

Crushed tomato sauce, mozzarella cheese and fresh basil

PENNETTE POMODORO

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

POLLO PANATO

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

MEZZANINE OTERO

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

DOLCI
(Choose one)

TIRAMISU

Ladyfingers, espresso and mascarpone cheese

ZEPPOLE

Italian sugar doughnuts served with a honey dipping sauce



WALKING IN A
WiNTER WONDERLAND
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ANTIPASTI
(choose one)

CASA INSALATA

Artisan greens tossed in housemade white balsamic vinaigrette, topped with roasted tomatoes, caramelized shallots and shaved grana padano cheese (V-G)

CESARE

Romaine lettuce tossed in housemade Caesar dressing, topped with roasted tomatoes, grana crisp (V-G)

BRUSCHETTA

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

POLPETTE

Homemade meatballs, cooked in the wood fired oven with marinara, melted mozzarella and Grana Padano cheese

ARANCINI

Housemade Italian fried rice balls filled with tomato and mozzarella with marinara sauce (V)

SECONDI
(choose one)

MARGHERITA PIZZA

Crushed tomato sauce, mozzarella cheese and fresh basil (V)

CALABRESE PIZZA

Crushed tomato sauce, mozzarella cheese and thinly sliced dried sausage, caramelized onions and Italian olives

POMODORO

Rigatoni pasta, garlic, extra virgin olive oil, basil, in a crushed tomato sauce (V)

OTERO

Penne pasta, chicken, sundried tomatoes and fresh tarragon in a delicate tomato cream sauce

POLLO PANE

Tender breaded chicken breast, diced tomato, basil, arugula, melted mozzarella and fontina cheese

NORMA

Penne pasta, housemade sautéed sausage and eggplant in a crushed tomato sauce with fresh basil and melted mozzarella

DOLCI
(Choose one)

TIRAMISU

Mascarpone Cheese, Lady Fingers, Espresso, Cacao

ZEPPOLE

Italian sugar doughnuts served with a honey dipping sauce

*Not available at the Bar or for take-out. Dining room only. Entire party must be present and sat by 5:30pm. Cannot be combined with any other offers, promotions or discounts. Pasta Pane Management reserves the right to discontinue this promotion at any time.



WALKING IN A
WinTeR WoNDeRLAND
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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