



CHIANTI IL RISTORANTE

Saratoga County Restaurant Week
March 21 - March 30 | 3 Courses for \$20.14

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

SPUNTATURE DI MAIALE

Chianti braised pork ribs with juniper, clove, and rustic tomato

DOLCI

(choose one)

TIRAMISÙ

Ladyfingers, espresso and mascarpone cheese

SORBETTI E GELATI

Assortment of sorbet and gelato

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



Saratoga County Restaurant Week
March 21 - March 30 | 3 Courses for \$20.14

ANTIPASTI
(choose one)

INSALATA MANDORLE
Mixed greens, toasted almonds, dried cranberries, gorgonzola,
honey balsamic

BRODO DI POLLO
Housemade chicken soup with Ditalini pasta

POLPETTE
Homemade meatballs, cooked in the wood fired oven
with marinara and melted mozzarella

SECONDI
(choose one)

PIZZA RUGHETTA
Crushed tomato sauce, arugula, cherry tomatoes,
mozzarella cheese, fresh basil, shaved parmesan

PENNE POMODORO
Tube pasta, garlic, extra virgin olive oil, basil,
in a crushed tomato sauce

CON PORCINI
Fusilli pasta, housemade sausage, wild mushrooms, fresh herbs
in a porcini cream sauce, with Grana Padano

SALTIMBOCCA ALLA POLLO
Pan-seared chicken breast, prosciutto, grana padano, fresh sage,
in a white wine sauce

DOLCI
(Choose one)

AFFOGATO
Vanilla gelato, espresso, whipped cream and caramel drizzle

BISCOTTI
White chocolate hazelnut biscotti, chocolate brownie biscotti

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





Saratoga County Restaurant Week
March 21 - March 30 | 3 Courses for \$20.14

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 spaghettini

DOLCI
(Choose one)

AFFOGATO
Vanilla gelato, espresso, whipped cream and caramel drizzle

ZEPPOLE
Italian sugar doughnuts served with honey

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





BOCA BISTRO

Saratoga County Restaurant Week
March 21 - March 30 | 3 Courses for \$20.14



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)

CHORIZO A LA SIDRA

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

CALAMARES FRITOS

Fried calamari, lemon, aioli

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)

PIMIENTOS DEL PIQUILLO RELLENOS

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

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

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