



CHIANTI IL RISTORANTE

Saratoga County Restaurant Week
March 20 - March 29 | 3 Courses for \$20.15

ANTIPASTI

(choose one)

UVETTA E SPINACI

Crispy fresh spinach with poached green pear vinaigrette, bourbon soaked raisins, smoked blue cheese and walnuts (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

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ANTIPASTI
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ZUPPA DI LENTICCHIE
Lentil, chorizo, tomato broth, swiss chard

INSALATA RICCIA
Frisse, caramelized onion vinaigrette, sliced raddish, almonds,
romano cheese

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

SECONDI
(choose one)

CALZONE RIPIENO
Wood-fired foccaccia bread stuffed with broccoli, smoked
mozzarella, caramelized onion, prosciutto, served with marinara

RIGATONI ALLA CREMA
Sautéed chicken, shallots, and fresh herbs, roasted red pepper
cream sauce, arugula and rigatoni

SALSICCIA E UVA
Sweet sausage link, white grapes, garlic, rosemary,
white wine sauce

DOLCI
(Choose one)

AFFOGATO
Vanilla gelato, espresso, whipped cream and caramel drizzle

DOLCETTI DI MANDORLE
Almond scones with vanilla icing

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





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ANTIPASTI

(choose one)

ZUCCA E FAGIOLI

Roasted butternut squash and white bean soup with Grana Padano cheese

PANE CON FICO E FORMAGGIO

Grilled bread with fig jam, goat cheese and arugula

INSALATA IN STAGIONE

Artisan greens, ricotta salata, pickled golden beets, toasted pepitas and roasted garlic vinaigrette

SECONDI

(choose one)

RAVIOLI DI ZUCCA AL BALSAMICO

Butternut squash ravioli with sage brown butter and balsamic reduction

PATATA E PIZZE

Yukon gold potatoes, caramelized onions, ricotta and mozzarella cheese with white herb sauce

POLLO ALLA TRAPANESE

Grilled chicken breast with tomato coriander caponata

DOLCI

(Choose one)

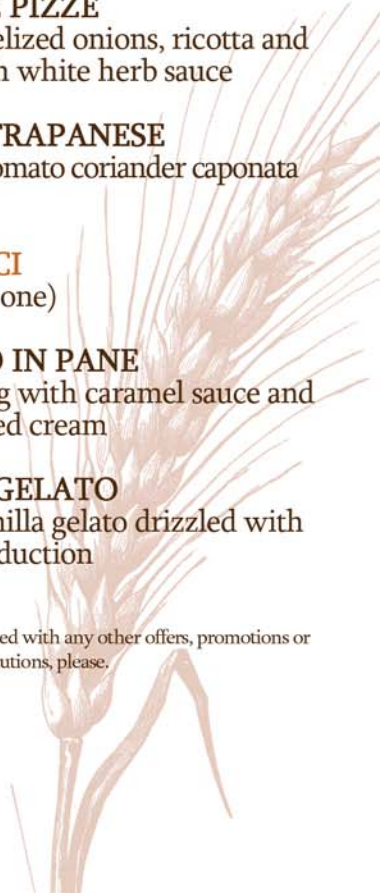
CARAMELLO IN PANE

Warm brioche bread pudding with caramel sauce and fresh whipped cream

PERE CON GELATO

Poached pear filled with vanilla gelato drizzled with balsamic reduction

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BOCA BISTRO

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PRIMER PLATOS

(choose one)

PAN CON TOMATE

Grilled farm bread, pan sauce, cherry tomatoes, olive oil, marinated olives (V)

PATATAS BRAVAS

Fried potatoes, salsa brava, garlic aioli (V)

ENSALADA MIXTA

Boston bibb lettuce, cherry tomatoes, shaved 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 & herbs, grilled farm bread, salsa verde

CALAMARES FRITOS

Fried calamari, lemon, aioli

SEGUNDO PLATOS

(choose one)

LONGANIZA

Grilled pork sausage, romesco, tomato (G)

POLLO

Braised chicken thigh, escalivada, corn cake, salsa verde

FIDEO

Fideo pasta, Chorizo Bilbao, littleneck clams, bell peppers, cauliflower, saffron cream, aioli

MEJILLONES CON CHORIZO

Mussels with Chorizo Bilbao and butter beans, paprika, curry, tomato broth, salsa verde (G)

PIMIENTOS DEL PIQUILLO RELLENOS

Braised beef barbacoa stuffed piquillo pepper, Manchego, salsa verde (G)

POSTRES

(Choose one)

CREMA CATALANA

Caramelized creamy custard, notes of citrus and cinnamon

TORTA DE CHOCOLATE

Flourless chocolate cake, saffron cream, spiced almond brittle