





CHIANTI IL RISTORANTE

Saratoga Restaurant Week December 1 - December 7 3 Courses for \$21.00

By joining our preferred guest program save 10% on bottles of wine up to \$100

ANTIPASTI

(choose one)

SEMPLICE

Field artisan greens, dried cherry tomatoes, sliced Montasio cheese, shaved fennel, walnuts, Chianti dressing (V-G)

CICHETTI

Ragú of eggplant atop grilled bread topped with ricotta salata (V)

ENDIVIA CON UOVO E GRANA

Flash roasted endive, farm egg and melted Grana Padano, truffle oil (V-G)

SECONDI

(choose one)

MEZZANINE ALLA VODKA

Penne with fresh tarragon and prosciutto in a pink vodka sauce

POLLO AI FUNGHI

Chicken cutlets, pan roasted with shitake mushroom, marsala, rosemary and garlic

SPUNTATURE DI MANZO

Slow roasted and smoked on the bone beef short ribs, maple and balsamic glaze

DOLCI

(choose one)

SPUMA DI RICOTTA

Ricotta, mascarpone and DZ Farm Honey mousse with berries compote and ladyfingers

TIRAMASU ALLA NUTELLEA

Classic tiramasu with a twist. Nutella custard, lady fingers, Frangelico

SUGGESTED AFTER DINNER DRINKS: \$9

Limoncello | Sambuca | Moscato

TOYS FOR TOGA

\$1 from each of Chianti's Saratoga Restaurant Week Menu sold will go to support the Toys for Toga program.







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ANTIPASTI

(choose one)

INSALATA

Mixed greens, dried cranberries, candied walnuts, goat cheese polenta crouton, honey balsamic vinaigrette (V)

ZUPPA

Butternut squash bisque, fried sage and parmigiano (V)

POLPETTE

Handrolled beef, pork and veal meatballs, woodfired with marinara and melted mozzarella

SECONDI

(choose one)

PENNE POMODORO

Penette pasta, sauteed garlic, extra virgin olive oil, crushed tomatoes (V)

ORCHIETTE

Orchiette, creamy basil pesto sauce, cherry tomatoes, diced mozzarella (V)

POLLO PICATTA

Sauteéd tender chicken breast, capers, lemon zest, light white wine butter sauce

SALSICCIA

Pan roasted sausage link, mashed lentils, balsamic reduction

DOLCI

(choose one)

AFFOGATO

Vanilla bean gelato, espresso, whipped cream, caramel drizzle

CANNOLI

2 cannoli with house made ricotta and rum filling, chocolate chips



\$1 from each of Forno Bistro's Saratoga Restaurant Week Menu sold will go to support the Toys for Toga program.







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PRIMER PLATOS

(choose one)

PATATAS BRAVAS

Fried potatoes, salsa brava, garlic aioli (V)

PIMIENTOS DEL PIQUILLO RELLENOS

Black bean and lentil stuffed piquillo peppers, Manchego, salsa verde (V-G)

PAN CON TOMATO

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

SEGUNDO PLATOS

(choose one)

TORTA DE BATATA DOLCE

Sweet potato quinoa cake, sumac yogurt, butterbean purée, sorrel, currants (V)

MEJILLONES CON CHORIZO

Mussels, Chorizo Bilbao, paprika, curry tomato broth, salsa verde (G-SF)

POLLO

Breaded chicken breast, butternut squash purée, roasted apple, Nueske bacon, delicata squash, cider glaze, sorrel

POSTRES

CHURROS

Apple filled churros with chocolate drizzle



\$1 from each of Boca Bistro's Saratoga Restaurant Week Menu sold will go to support the Toys for Toga program.