



CHIANTI IL RISTORANTE

IL PANTHEON

ANTIPASTI

(Served Family-Style)

GRANDE ANTIPASTI

Calamaretti Fritti, Bruschetta Contadina and Mozzarella E Prosciutto

INSALATE O PASTA

(Served Individually)

Choice of Salad or Pasta Course. Please Select One.

ITALIANA

Housemade blend of arugula, radicchio, fennel, lemon juice, olive oil, shaved Ricotta Salata (V,G)

LATTUGHELLA INSALATE

Boston lettuce, crispy prosciutto, gorgonzola, white balsamic vinaigrette (G)

OR

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce, touch of milk

LA SCELTA

(Served Individually)

Select four options for your guests to choose from

CAPELLINI SALSA ARAGOSTA

Angel hair, shrimp in a lobster grappa reduction, touch of cream

PESCE DEL GIORNO

Fresh catch of the day (G)

BIANCOSTATO REALE

Braised boneless beef short rib, red wine, shallot, garlic, Italian herbs, crushed tomato

FILETTO

Beef tenderloin, choice of brandied green peppercorn sauce or gorgonzola fondue

BISTECCA DI MANZO

Hand cut prime NY strip steak grilled with extra virgin olive oil and Italian sea salt (G)

PORCINI

Hand cut bone in veal chop topped with porcini trifolati

MAGRETTO ALL' AMARENA

Seared duck breast, amarena cherry reduction

DOLCE

(Served Individually)

Please Select One

PROFITEROLES AL CIOCCOLATO

Puff pastry filled with vanilla cream covered in chocolate ganache (V)

SORBETTI E GELATI

Assortment of sorbet and gelato (V,G)

TIRAMISU

Chef selected tiramisù (V)

Some menu items are seasonal and may be subject to change



CHIANTI IL RISTORANTE

IL COLOSSEO

ANTIPASTI

(Served Family-Style)

PICCOLO ANTIPASTI

Calamaretti Fritti and Bruschetta Contadina

INSALATA

(Served Individually)

ITALIANA

Housemade blend of arugula, radicchio, fennel, lemon juice, olive oil, shaved Ricotta Salata (V,G)

LA SCELTA

(Served Individually)

Select three options for your guest to choose from

PESCE DEL GIORNO

Fresh catch of the day (G)

FILETTO

Beef tenderloin, choice of brandied green peppercorn sauce or gorgonzola fondue

BIANCOSTATO REALE

Braised boneless beef short rib, red wine, shallot, garlic, Italian herbs, crushed tomato

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

ORECCHIETTE ALLA NORMA

Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato

DOLCE

(Served Individually)

Please Select One

PROFITEROLES AL CIOCCOLATO

Puff pastry filled with vanilla cream covered in chocolate ganache (V)

SORBETTI E GELATI

Assortment of sorbet and gelato (V,G)

Some menu items are seasonal and may be subject to change



CHIANTI IL RISTORANTE

PALAZZO VECCHIO

LA TAVOLA

(Served Family-Style)

CIABATTA

Housemade Ciabatta Bread served with olive oil and honey

MOZZARELLA E PROSCIUTTO

Fresh mozzarella, parma prosciutto, arugula, lemon, crostini

INSALATE

(Served Individually)

Please Select One

ITALIANA

Housemade blend of arugula, radicchio, fennel, lemon juice, olive oil, shaved Ricotta Salata (V,G)

LATTUGHELLA INSALATE

Boston lettuce, crispy prosciutto, gorgonzola, white balsamic vinaigrette (G)

LA SCELTA

(Served Individually)

Select three options for your guest to choose from

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

CAPELLINI ALLA CHECCA

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

CAPELLINI SALSA ARAGOSTA

Angel hair, shrimp in a lobster grappa reduction, touch of cream

PENNE SENESI

Penne, wilted spinach "aglio e olio", gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds (V)

SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce, touch of milk

BIANCOSTATO REALE

Braised boneless beef short rib, red wine, shallot, garlic, Italian herbs, crushed tomato

DOLCE

(Served Individually)

Please Select One

PROFITEROLES AL CIOCCOLATO

Puff pastry filled with vanilla cream covered in chocolate ganache (V)

SORBETTI E GELATI

Assortment of sorbet and gelato (V,G)

TIRAMISU

Chef selected tiramisu (V)

Some menu items are seasonal and may be subject to change



CHIANTI IL RISTORANTE

PALAZZO FORTUNY

LA TAVOLA

(Served Family-Style)

CIABATTA

Housemade Ciabatta Bread served with olive oil and honey

INSALATE

(Served Individually)

ITALIANA

Housemade blend of arugula, radicchio, fennel, lemon juice, olive oil, shaved Ricotta Salata (V,G)

LA SCELTA

(Served Individually)

Select three options for your guest to choose from

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

CAPELLINI ALLA CHECCA

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

PENNE SENESI

Penne, wilted spinach "aglio e olio", gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds (V)

SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce, touch of milk

LATTUGHELLA INSALATE

Grilled chicken, Boston lettuce, crispy prosciutto, gorgonzola, white balsamic vinaigrette (G)

DOLCE

(Served Individually)

Please Select One

PROFITEROLES AL CIOCCOLATO

Puff pastry filled with vanilla cream covered in chocolate ganache (V)

SORBETTI E GELATI

Assortment of sorbet and gelato (V,G)

Some menu items are seasonal and may be subject to change



CHIANTI IL RISTORANTE

PONTE GRAZIE

LA TAVOLA

(Served Family-Style)

ITALIAN SCONES

Housemade Italian Scones (V)

SALUMI E FORMAGGI

Chef's selection of assorted Italian meat, cheese and olives (G)

LA SCELTA

(Served Individually)

Select four options for your guest to choose from

TOAST FRANCESE

Housemade Ciabatta, cinnamon sugar, maple syrup, fresh seasonal berries (V)

ITALIAN FRITTATA

Cotto ham, formaggio cheese, seasonal vegetables (G)

AVOCADO CROSTINI

Smashed avocado, egg mimosa, chive garnish on housemade Ciabatta bread (V)

UOVA AFFOGATE AL POMODORO

Baked eggs in a stew of beans and crushed tomatoes (V,G)

POLPETTE AL POLLO LIMON

Chicken meatball skewers served with lemon crema

LATTUGHELLA INSALATE

Grilled chicken, Boston lettuce, crispy prosciutto, gorgonzola, white balsamic vinaigrette (G)

PENNE SENESI

Penne, wilted spinach "aglio e olio", gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds (V)

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

DOLCE

(Served Individually)

Please Select One

PROFITEROLES AL CIOCCOLATO

Puff pastry filled with vanilla cream covered in chocolate ganache (V)

SORBETTI E GELATI

Assortment of sorbet and gelato (V,G)

TIRAMISU

Chef selected tiramisù (V)

*Some menu items are seasonal and may be subject to change
*This menu is only available on the weekends**



CHIANTI IL RISTORANTE

PONTE MILVIO

LA TAVOLA

(Served Family-Style)

ITALIAN SCONES

Housemade Italian Scones (V)

LA SCELTA

(Served Individually)

Select three options for your guest to choose from

TOAST FRANCESE

Housemade Ciabatta, cinnamon sugar, maple syrup, fresh seasonal berries (V)

ITALIAN FRITTATA

Cotto ham, formaggio cheese, seasonal vegetables (G)

AVOCADO CROSTINI

Smashed avocado, egg mimosa, chive garnish on housemade Ciabatta (V)

LATTUGHELLA INSALATE

Grilled chicken, Boston lettuce, crispy prosciutto, gorgonzola, white balsamic vinaigrette (G)

PENNE SENESI

Penne, wilted spinach "aglio e olio", gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds (V)

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

DOLCE

(Served Individually)

Please Select One

PROFITEROLES AL CIOCCOLATO

Puff pastry filled with vanilla cream covered in chocolate ganache (V)

SORBETTI E GELATI

Assortment of sorbet and gelato (V,G)

*Some menu items are seasonal and may be subject to change
*This menu is only available on the weekends**