



CHIANTI IL RISTORANTE

IL COLOSSEO

ANTIPASTI

(Served Family-Style)

PICCOLO ANTIPASTI

Calamaretti Fritti and Bruschetta Contadina (V)

INSALATA

(Served Individually)

ITALIANA

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

LA SCELTA

(Served Individually)

Select three options for your guest to choose from

CAPELLINI ALLA CHECCA

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

PENNE SENESI

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

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

ORECCHIETTE ALLA NORMA

Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato

PESCE DEL GIORNO

Fresh catch of the day (GF)

BISTECCA DI MANZO

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

BIANCOSTATO REALE

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

DOLCE

(Served Individually)

TIRAMISU

Artisinal prepped tiramisu (V)

Some menu items are seasonal and may be subject to change



CHIANTI IL RISTORANTE

IL PANTHEON

ANTIPASTI

(Served Family-Style)

GRANDE ANTIPASTI

Calamaretti Fritti, Bruschetta Contadina (V) and Mozzarella E Prosciutto

INSALATE O PASTA

(Served Individually)

Please Select One.

ITALIANA

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

LATTUGHELLA INSALATE

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

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

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

SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce, touch of milk

ORECCHIETTE ALLA NORMA

Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato

PESCE DEL GIORNO

Fresh catch of the day (GF)

BIANCOSTATO REALE

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

BISTECCA DI MANZO

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

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

PANNA COTTA

Lemon flavored chilled cream custard with lemon marmalade topping (V,GF)

TIRAMISU

Artisinal prepped tiramisu (V)

Some menu items are seasonal and may be subject to change