



C H I A N T I I L R I S T O R A N T E

PONTE VECCHIO

ANTIPASTI

Della Nona Bruschetta	House-made ciabatta topped with crispy pancetta & diced beets, whipped burrata and pepitas
Ital-Korean BBQ	Chianti's own Bulgogi-style marinated beef, a la plancha, grilled polenta
Calamaretti Fritti	Fried calamari, delicately spiced tomato sauce
Gamberoni Al Lardo Croccante	Pan-seared shrimp wrapped with crispy pancetta, cannellini beans, salmoriglio

INSALATA

Italiana	House-made blend of arugula, radicchio, roasted quinoa, lemon juice, olive oil, shaved Ricotta Salata
----------	---

ENTREE

Orecchiette Alla Norma	Orecchiette, sauteed eggplant, sausage, mozzarella, crushed tomato
Pesce Del Giorno	Fresh catch of the day
Penne Senesi	Penne with wilted spinach "aglio e olio," gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds
Bistecca Di Manzo	Hand-cut prime NY strip steak grilled with extra virgin olive oil and Italian sea salt (served medium rare)
Pork Rib Chop	Pepe verde sauce

DOLCE

Dolci Della Casa	A selection of house desserts
------------------	-------------------------------



CHIANTI IL RISTORANTE

RIOMAGGIORE

ANTIPASTI

Piatto Di Frutti Di Mare	Seafood board featuring grilled octopus and calamari, pan-seared shrimp wrapped with crispy pancetta, and pan-seared scallops
Ital-Korean BBQ	Chianti's own Bulgogi-style marinated beef, a la plancha, grilled polenta

INSALATA

Festa Di Legumi	Medley of green and yellow chickpeas, lentils, quinoa, beets, parsley tabbouleh dressing, Ricotta Salata
-----------------	--

ENTREE

Pasta Al Tartufo	Black truffle garlic and olive oil, finished with pecorino cheese
Bistecca Di Manzo	Hand-cut prime NY strip steak grilled with extra virgin olive oil and Italian sea salt (served medium rare)
Penne Senesi	Penne with wilted spinach "aglio e olio," gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds
Seasonal Prepared Fish	Select from swordfish, salmon, cod, or halibut
Pork Rib Chop	Pepe verde sauce

DOLCE

Dolci Della Casa	A selection of house desserts
------------------	-------------------------------



CHIANTI IL RISTORANTE

LAGO DI COMO

AMUSE BOUCHE

AVAILABLE AT AN EXTRA CHARGE

Caviar & Champagne Caviar on crostini

ANTIPASTI

Seared Scallops Seared scallops, sardinian fregola, lobster stock, green peas

Pulpo a la Gallega Grilled Octopus, spanish paprika, garlic, potatoes crisped a la plancha

Burrata "Cecil Verdi" warm green garbanzo beans, prosciutto di parma

Beef Tagliata Sliced grilled 13 oz prime strip steak, crumbled gorgonzola, arugula

MID COURSE

Truffle Risotto Italian rice, pecorino fondue, fresh black summer truffle

ENTREE

Spaghetti Alla Chitarra Hand-crafted imported noodles, black summer truffle sauce, pecorino cheese

Garganelli Garganelli "egg noodles," rendered guanciale, red wine-shallot fondue, house-made sausage, cheddar, rosemary

Pork Rib Chop Pepe verde sauce

Cacio e Pepe Tonnarelli, parmesan, cracked black pepper

Filetto 8 oz black angus tenderloin, crema di porcini sauce, fresh black truffle

Seasonal Prepared Fish Select from swordfish, salmon, cod, or halibut

DOLCE

Dolci Della Casa A selection of house desserts