



CHIANTI IL RISTORANTE

# IL PANTHEON

## ANTIPASTI

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Grande Antipasti Calamaretti Fritti, Bruschetta Contadina, and Mozzarella E Prosciutto

## INSALATA O PASTA

PLEASE SELECT ONE

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

Lattughella Insalate Boston lettuce, crispy prosciutto, gorgonzola, white balsamic vinaigrette

Mezzanine Alla Vodka Penne, fresh tarragon, prosciutto, vodka pink sauce

## ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

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Spaghetti Bolognese Thin spaghetti, filet bolognese sauce

Orecchiette Alla Norma Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato

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

Penne Senesi Penne with wilted spinach "aglio e olio," gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds

Biancostato Reale Braised boneless beef short rib, red wine, shallots, garlic, Italian herbs, crushed tomato

Bistecca Di Manzo Hand-cut prime NY strip steak grilled with extra virgin olive oil and Italian sea salt (served medium rare)

Costata di Maiale Grilled Durock pork rib chop, Madagascar green peppercorn and brandy sauce

Pesce Del Giorno Fresh catch of the day

Magretto All' Amarena Seared duck breast, amarena cherry reduction

## DOLCE

PLEASE SELECT ONE

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Tiramisu Chef-selected tiramisu

Panna Cotta Lemon flavored chilled cream custard with lemon marmalade topping



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

# PONTE VECCHIO

## ANTIPASTI

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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

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

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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)
Costata di Maiale	Grilled Durock pork rib chop, Madagascar green peppercorn and brandy sauce

## DOLCE

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Dolci Della Casa	A selection of house desserts
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C H I A N T I   I L   R I S T O R A N T E

# RIOMAGGIORE

## ANTIPASTI

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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

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

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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
Costata di Maiale	Grilled Durock pork rib chop, Madagascar green peppercorn and brandy sauce

## DOLCE

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Dolci Della Casa	A selection of house desserts
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CHIANTI IL RISTORANTE

# LAGO DI COMO

## AMUSE BOUCHE

AVAILABLE AT AN EXTRA CHARGE

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Caviar & Champagne      Caviar on crostini

## ANTIPASTI

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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

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

## ENTREE

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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

Costata di Maiale      Grilled Durock pork rib chop, Madagascar green peppercorn and brandy 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      Chef-selected catch of the day

## DOLCE

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Dolci Della Casa      A selection of house desserts