

CHIANTI IL RISTORANTE

IL PANTHEON

ANTIPASTI

SERVED FAMILY-STYLE

GRANDE ANTIPASTI

Calamaretti Fritti, Bruschetta Contadina, and Mozzarella E Prosciutto

INSALATA O PASTA

SERVED INDIVIDUALLY, PLEASE SELECT ONE

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

SERVED INDIVIDUALLY, SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

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 sautéed 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) +

PESCE DEL GIORNO

Fresh catch of the day +

MAGRETTO ALL' AMARENA

Seared duck breast, amarena cherry reduction

DOLCI

SERVED INDIVIDUALLY, PLEASE SELECT ONE

TIRAMISU

Chef-selected tiramisu

PANNA COTTA

Lemon flavored chilled cream custard with lemon marmalade topping

+ Additional charge per order

CHIANTI IL RISTORANTE

PONTE VECCHIO

ANTIPASTI

SERVED FAMILY-STYLE

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

SERVED INDIVIDUALLY

ITALIANA

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

ENTREE

SERVED INDIVIDUALLY

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)

CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce

BIANCOSTATO REALE

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

DOLCI

SERVED FAMILY-STYLE

DOLCI DELLA CASA

A selection of house desserts

CHIANTI IL RISTORANTE

RIOMAGGIORE

ANTIPASTI

SERVED FAMILY-STYLE

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

SERVED INDIVIDUALLY

RUCOLA CARCIOFI E GRANA

Grilled artichokes, crisp arugula dressed with olive oil and lemon, shaved Grana Padano

ENTREE

SERVED INDIVIDUALLY

PASTA AL TARTUFO

Black truffle garlic and olive oil, finished with pecorino cheese

SEASONAL PREPARED FISH

Select from swordfish, salmon, cod, or halibut

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)

CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce

BIANCOSTATO REALE

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

DOLCI

SERVED FAMILY-STYLE

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

SERVED FAMILY-STYLE

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

SERVED INDIVIDUALLY

TRUFFLE RISOTTO

Italian rice, pecorino fondue, fresh black summer truffle

ENTREE

SERVED INDIVIDUALLY

CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce

SPAGHETTI ALLA CHITARRA

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

PACCHERI CALABRESE

Artisanal crafted Paccheri noodles, house-made sausage, spicy Calabrian 'nduja, burrata, tomato

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

DOLCI

SERVED FAMILY-STYLE

DOLCI DELLA CASA

A selection of house desserts