

## ANTIPASTI

### BRUSCHETTA CONTADINA

House-made ciabatta bread topped with smashed oven-roasted tomatoes, shaved Grana Padano 15

### CALAMARETTI FRITTI

Fried calamari, delicately spiced tomato sauce 18

### GAMBERONI AL LARDO CROCCANTE

Pan-seared shrimp wrapped with crispy pancetta, cannellini beans, salmoriglio 21

### ZUPPA DI PESCE

Assorted seafood, delicately spiced tomato broth, crostoni 25

### B&B

Whipped burrata, slow roasted beets, cilantro pesto, toasted salted pepitas 19

### ITAL-KOREAN BBQ

Chianti's own Bulgogi-style marinated beef, a la plancha, grilled polenta 22


### BUFALA E DELIZIE

Imported mozzarella di bufala, "Chianti caponata," prosciutto di parma 24

### SCAROLA, ALICI E FAGIOLI

Sautéed escarole, garlic and oil, gently salted Italian anchovies, cannellini beans, crostoni 18

### PROUDLY CELEBRATING OVER 25 YEARS OF SERVICE

Experience the flavors of tradition with our Chianti Classics. Dishes marked with  are original menu items created using the same recipes from when we first opened our doors over 25 years ago.

## INSALATE

*Add grilled chicken (7) or shrimp (9) to any salad*

### ITALIANA MODERNA

House-made blend of arugula, radicchio, toasted quinoa, shaved Ricotta Salata, lemon juice, olive oil 14

### RUCOLA CARCIOFI E GRANA

Grilled artichokes, crisp arugula dressed with olive oil and lemon, shaved Grana Padano 15

### LATTUGHELLA

Boston lettuce, gorgonzola, crispy prosciutto, white balsamic vinaigrette 15

### ROMANA CACIO E PEPE

Romaine heart, sliced Grana Padano & pecorino cheese, cracked black pepper, white balsamic vinaigrette 15

### CESARE

Wedged romaine, crostoni crumble, Grana Padano, house-crafted caesar dressing 15

## CARPACCI

### CLASSICO

Thinly sliced filet, Grana Padano, arugula, lemon, capers 21

### DEL CHIANTI

Thinly sliced filet, gorgonzola fondue, truffle oil 21

### MICHELANGELO

Thinly sliced pepper crusted filet, arugula, goat cheese, truffle salt 22

### GRANDE

Sharing portion, choose from Del Chianti or Classico 29

## SECONDI

*Served with seasonal vegetables and roasted potatoes*

### FILETTO

Beef tenderloin, choice of brandied green peppercorn sauce or gorgonzola fondue 52

### MAGRETTO ALL' AMARENA

Seared duck breast, amarena cherry reduction 39

### PESCE DEL GIORNO

Fresh catch of the day MP

### BIANCOSTATO REALE

Braised boneless beef short rib, red wine, shallot, garlic, Italian herbs, crushed tomato 42

### CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce 49

### DRY-AGED CHIANTI SELECT

Chianti's dry-aged steaks MP  
*Check with your server for availability*

## RISOTTO

### AMARONE

Veronese style, red wine, Grana Padano, shallots, seared scallops, crispy prosciutto 29

### MEDICI

Filet mignon bites, truffle oil, Grana Padano, rosemary 30

### CON FUNGHI

Medley of local, organically farm-raised mushrooms, Grana Padano 26

### CAPRESE

Burrata, diced tomatoes, extra virgin olive oil 26

Please notify us of any food allergies you may have.

CHIANTI IL RISTORANTE | 18 DIVISION STEET | SARATOGA SPRINGS | CHIANTIRISTORANTE.COM

## PASTA

### CAPELLINI ALLA CHECCA

Angel hair, garlic, diced tomatoes, basil, olive oil 21

### SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce 24

### MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce 24

### PENNE SENESI

Penne, sautéed spinach "aglio e olio," gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds 23

### PACCHERI CALABRESE

Artisanal crafted Paccheri noodles, house-made sausage, spicy Calabrian 'nduja, burrata, tomato 29

### SPAGHETTI ORO DI CABRAS

Artisanal spaghetti, sautéed scallops, baby clams, white wine, garlic, oil, touch of spice, and "bottarga" seasoning 35

### SPAGHETTI CACIO E PEPE

Artisanal spaghetti, pecorino and Grana Padano fondue, black pepper 24

### CAPELLINI SALSA ARAGOSTA

Angel hair with shrimp in a lobster grappa reduction, touch of cream 27

### ORECCHIETTE ALLA NORMA

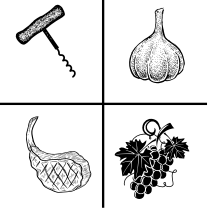
Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato 25

### SPAGHETTI AI FRUTTI DI MARE

Thin spaghetti, assorted seafood, olive oil, garlic, lightly spiced tomato sauce 35

### RAGU PORCHETTATO

Orecchiette, hand-cut pork shoulder and guanciale ragu, pecorino 26



# DINNER

