

CHIANTI IL RISTORANTE

# IL PANTHEON

## ANTIPASTI

SERVED FAMILY-STYLE

### GRANDE ANTIPASTI

Calamaretti Fritti, Bruschetta Contadina, and Mozzarella E Prosciutto

### BUFALA E DELIZIE

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

*\*Additional \$6 per person*

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## INSALATA O PASTA

Choice of Salad or Pasta Course. 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

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## 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

Prime NY strip steak grilled with evoo and Italian sea salt  
(Served Medium Rare) - \*\$10 upgrade applies

### PESCE DEL GIORNO

Fresh catch of the day +

### MAGRETTO ALL' AMARENA

Seared duck breast, amarena cherry reduction

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## DOLCI

SERVED INDIVIDUALLY, PLEASE SELECT ONE

### TIRAMISU

Chef-selected tiramisu

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

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## INSALATA

SERVED INDIVIDUALLY

### RUCOLA CARCIOFI E GRANA

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

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## 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

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## DOLCI

SERVED FAMILY-STYLE

### DOLCI DELLA CASA

A selection of house desserts

CHIANTI IL RISTORANTE  
**MILANO**

FOR THE TABLE

**CIABATTA**

Housemade Ciabatta Bread served with olive oil and honey

**MOZZARELLA E PROSCIUTTO**

Fresh mozzarella, parma prosciutto, arugula, lemon, crostini

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**INSALATA**

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

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**ENTREE**

SELECT THREE OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

**CAPELLINI ALLA CHECCA**

Angel hair, garlic, roasted cherry tomatoes, basil, olive oil

**MEZZANINE ALLA VODKA**

Penne pasta, fresh tarragon, prosciutto, vodka pink sauce

**PENNE SENESI**

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

**CAPELLINI SALSA ARAGOSTA**

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

**SPAGHETTI BOLOGNESE**

Thin spaghetti, filet bolognese sauce, touch of milk

**BIANCOSTATO REALE**

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

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**DOLCI**

PLEASE SELECT ONE

**TIRAMISU**

Chef-selected tiramisu

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

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## INSALATA

SERVED INDIVIDUALLY

### ITALIANA

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

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## 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

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## DOLCI

SERVED FAMILY-STYLE

### DOLCI DELLA CASA

A selection of house desserts

CHIANTI IL RISTORANTE

# PALAZZO FORTUNA

## FOR THE TABLE

### CIBATTA

Housemade Cibatta Bread served with olive oil and honey

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## INSALATA

### ITALIANA

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

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## ENTREE

SELECT THREE OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

### CAPELLINI ALLA CHECCA

Angel hair, garlic, roasted cherry tomatoes, basil, olive oil

### MEZZANINE ALLA VODKA

Penne pasta, fresh tarragon, prosciutto, vodka pink sauce

### PENNE SENESI

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

### PESCA DEL GIORNO

6oz fresg catch of the day with artichokes and arugula

### SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce, touch of milk

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## DOLCI

### TIRAMISU

Chef-selected tiramisu