

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

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

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

DOLCI

PLEASE SELECT ONE

TIRAMISU

Chef-selected tiramisu

CHIANTI IL RISTORANTE

PALAZZO FORTUNA

FOR THE TABLE

CIBATTA

Housemade Cibatta Bread served with olive oil and honey

INSALATA

ITALIANA

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

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

DOLCI

TIRAMISU

Chef-selected tiramisu