

## ANTIPASTI

**BRUSCHETTA CONTADINA**  
House-made ciabatta bread topped with  
smashed oven-roasted tomatoes,  
shaved Grana Padano (V) 15

**CALAMARETTI FRITTI**  
Fried calamari,  
delicately spiced tomato sauce 18

**GAMBERONI AL  
LARDO CROCCANTE**  
Pan-seared shrimp wrapped with crispy  
pancetta, cannellini beans, salmoriglio (GF)  
21

**ZUPPA DI PESCE**  
Assorted seafood, delicately spiced  
tomato broth, crostini 25

**B&B**  
Whipped burrata, slow roasted beets,  
cilantro pesto, toasted salted pepitas (V, GF)  
19

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

**BUFALA CAPRESE**  
Imported mozzarella di bufala,  
heirloom tomatoes, prosciutto,  
basil oil (GF) 24

**SCAROLA, ALICI E FAGIOLI**  
Sautéed escarole, garlic and oil,  
gently salted Italian anchovies,  
cannellini beans, crostini 18

## PER IL TAVOLO

**TAGLIATA E RUGHETTA**  
Sliced 14oz grilled prime strip, arugula,  
radicchio salad, shaved Grana Padano,  
sea salt, olive oil (GF) 49

**SPUNTATURE DI LOMBATA**  
Sliced bavette of beef seared in duck fat,  
braised lentils, flash fried Shishito peppers,  
salmoriglio sauce (GF) 42

## INSALATE

*Add grilled chicken (8) or shrimp (9)*

**ERBE AMARE**  
Veronese & Castelfranco radicchio, arugula,  
ricotta salata, citrus vinaigrette (V, GF) 14

**ROMANA CACIO E PEPE**  
Romaine heart, sliced Grana Padano & pecorino cheese,  
cracked black pepper, white balsamic vinaigrette (V, GF) 15

**RUCOLA CARCIOFI E GRANA**  
Grilled artichokes, crisp arugula dressed with olive  
oil and lemon, shaved Grana Padano (V, GF) 15

**LATTUGHELLA**  
Boston lettuce, Gorgonzola, crispy prosciutto,  
white balsamic vinaigrette (GF) 15

**CESARE**  
Wedged romaine, crostini crumble, Grana  
Padano, house-crafted caesar dressing (V) 15

## CARPACCI

**CLASSICO**  
Thinly sliced filet, Grana Padano,  
arugula, lemon, capers (GF) 21

**DEL CHIANTI**  
Thinly sliced filet, Gorgonzola fondue,  
truffle oil (GF) 21

**MICHELANGELO**  
Thinly sliced pepper crusted filet,  
arugula, goat cheese, truffle salt (GF) 22

**GRANDE**  
Sharing portion, choose from  
Del Chianti or Classico (GF) 29

## PASTA

*Substitute gluten-free pasta (3)*

**CAPELLINI ALLA CHECCA**  
Angel hair, garlic, diced tomatoes,  
basil, olive oil (V) 22

**SPAGHETTI ORO DI CABRAS**  
Artisanal spaghetti, sautéed scallops,  
baby clams, white wine, garlic, oil,  
touch of spice, and "bottarga" seasoning 35

**PACCHERI CALABRESE**  
Artisanally crafted Paccheri noodles,  
house-made sausage, spicy Calabrian 'nduja,  
burrata, tomato 29

**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 (V) 24

**TAGLIATELLE BOLOGNESE**  
House-made fettuccine, beef bolognese ragu 26

**TOMARELLI CACIO E PEPE**  
House-made spaghetti, pecorino and  
Grana Padano fondue, black pepper (V) 25

**CAPELLINI SALSA ARAGOSTA**  
Angel hair with shrimp in a lobster grappa  
reduction, touch of cream 28

**ORECCHIETTE ALLA NORMA**  
Orecchiette, sautéed eggplant, sausage,  
mozzarella, crushed tomato 26

**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

## RISOTTO

**AMARONE**  
Veronese style, red wine,  
Grana Padano, shallots, seared scallops,  
crispy prosciutto (GF) 29

**MEDICI**  
Filet mignon bites, truffle oil,  
Grana Padano, rosemary (GF) 30

**CON FUNGHI**  
Medley of local, organically farm-raised  
mushrooms, Grana Padano (V, GF) 26

**TRADIZIONE**  
Braised radicchio, red wine, shallots,  
Gorgonzola, Grana Padano (V, GF) 27

## SECONDI

*Served with seasonal vegetables & 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

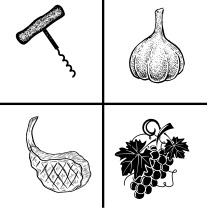
**BIANCOSTATO SAVOIA**  
Braised boneless beef short rib,  
mirepoix, red wine, Italian herbs,  
served with polenta & vegetable  
of the day (GF) 42

**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*

V - Vegetarian | GF - Gluten Free | Please notify us of any food allergies you may have.

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



# DINNER

