

CHIANTI IL RISTORANTE
MILANO

FOR THE TABLE

MOZZARELLA E PROSCIUTTO

Fresh mozzarella, parma prosciutto, arugula, lemon, crostini

INSALATA

PLEASE SELECT ONE

ITALIANA

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

LATTUGHELLA

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 SAVOIA

Braised boneless beef short rib, mirepoix, red wine, Italian herbs

DOLCI

PLEASE SELECT ONE

TIRAMISU

Chef-selected tiramisu

CHIANTI IL RISTORANTE IL PANTHEON

ANTIPASTI

SERVED FAMILY-STYLE

GRANDE ANTIPASTI

Calamaretti Fritti, Bruschetta Contadina, and Mozzarella E Prosciutto

BUFALA CAPRESE

Imported mozzarella di bufala, heirloom tomatoes, prosciutto, basil oil

**Additional \$6 per person*

INSALATA O PASTA

CHOICE OF SALAD OR PASTA COURSE. PLEASE SELECT ONE

ITALIANA

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

LATTUGHELLA

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 SAVOIA

Braised boneless beef short rib, mirepoix, red wine, Italian herbs

BISTECCA DI MANZO

Prime NY strip steak grilled with evo 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

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, lemon juice, olive oil, shaved Ricotta Salata

ENTREE

SERVED INDIVIDUALLY

ORECCHIETTE ALLA NORMA

Orecchiette, sauteed eggplant, sausage, mozzarella, crushed tomato

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 SAVOIA

Braised boneless beef short rib, mirepoix, red wine, Italian herbs, served with polenta & seasonal vegetables

PESCE DEL GIORNO

Fresh catch of the day

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

SPUNTATURE DI LOMBATA

Sliced bavette of beef seared in duck fat, braised lentils, flash fried Shishito peppers, salmoriglio sauce

BUFALA CAPRESE

Imported mozzarella di bufala, heirloom tomatoes, prosciutto, basil oil

**Additional \$6 per person*

INSALATA

SERVED INDIVIDUALLY

ROMANA CACIO E PEPE

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

ENTREE

SERVED INDIVIDUALLY

PASTA AL TARTUFO

Artisanal spaghetti, 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

CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce

BIANCOSTATO SAVOIA

Braised boneless beef short rib, mirepoix, red wine, Italian herbs, served with polenta & seasonal vegetables

BISTECCA DI MANZO

Prime NY strip steak grilled with evoo and Italian sea salt

(Searved Medium Rare)

DOLCI

SERVED FAMILY-STYLE

DOLCI DELLA CASA

A selection of house desserts

CHIANTI IL RISTORANTE

LAGO DI COMO

ANTIPASTI

SERVED FAMILY-STYLE

SEARED SCALLOPS

Seared scallops, sardinian fregola, lobster stock, mire poix

PULPO A LA GALLEGA

Grilled Octopus, spanish paprika, garlic, potatoes crisped a la plancha

BURRATA

Chianti caponata with artichokes

BEEF TAGLIATA

Sliced grilled 14 oz prime strip steak, radicchio, arugula, crumbled gorgonzola, salt, olive oil

MID COURSE

SERVED INDIVIDUALLY

TRUFFLE RISOTTO

Italian rice, pecorino fondue, black truffle

ENTREE

SERVED INDIVIDUALLY

CARRÉ DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce

SPAGHETTI AL TARTUFO

Homemade hand-crafted noodles, black truffle sauce, pecorino cheese

PACCHERI CALABRESE

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

CACIO E PEPE

Homemade hand-crafted noodles, parmesan, cracked black pepper

FILETTO

8 oz Black Angus tenderloin, crema di porcini sauce, black truffle

SEASONAL PREPARED FISH

Chef-selected catch of the day

DOLCI

SERVED FAMILY-STYLE

DOLCI DELLA CASA

A selection of house desserts

CHIANTI IL RISTORANTE

PALAZZO FORTUNA

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

SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce, touch of milk

PESCE DEL GIORNO +

6oz fresh catch of the day with artichokes and arugula

DOLCI

SERVED INDIVIDUALLY

TIRAMISU

Chef-selected tiramisu