

ANTIPASTI

BRUSCHETTA CONTADINA
House-made ciabatta bread topped with
smashed oven-roasted tomatoes,
shaved Grana Padano (V) 16

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, crostoni 26

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 23

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, crostoni 18

PREFERRED GUEST PROGRAM

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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) 16

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) 22

DEL CHIANTI
Thinly sliced filet, Gorgonzola fondue,
truffle oil (GF) 22

MICHELANGELO
Thinly sliced pepper crusted filet,
arugula, goat cheese, truffle salt (GF) 24

GRANDE
Sharing portion, choose from
Del Chianti or Classico (GF) 30

PASTA

Substitute gluten-free pasta (3)

CAPELLINI ALLA CHECCA
Angel hair, garlic, diced tomatoes,
basil, olive oil (V) 24

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 fettucine, beef Bolognese ragù 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

Our risotto is prepared in the traditional Italian
style and may take up to 40 minutes.

AMARONE
Seared scallops, veronese style, red wine,
Grana Padano, shallots, crispy prosciutto (GF)
29

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

CON FUNGHI
Medley of oyster, porcini, honey mushrooms
“Trifolati,” Grana Padano (V, GF) 28

SECONDI

Served with seasonal vegetables & roasted potatoes

FILETTO
Beef tenderloin, choice of
brandied green peppercorn sauce or
Gorgonzola fondue (GF) 53

MAGRETTO ALL’ AMARENA
Seared duck breast,
amarena cherry reduction (GF) 42

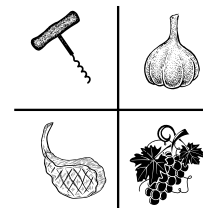
BIANCOSTATO SAVOIA
Braised boneless beef short rib,
mirepoix, red wine, Italian herbs,
served with polenta & vegetable
of the day (GF) 42

MAIALINO CASERECCIO
Center-cut pork tenderloin, pan-roasted,
coated with butcher spices, rosemary, sage,
garlic, nutmeg, white wine glaze (GF) 38

COSTOLETTE DI AGNELLO
Colorado lamb chops,
balsamic shallots agrodolce (GF) 51

PESCE DEL GIORNO
Fresh catch of the day (GF) MP

DRY-AGED CHIANTI SELECT
Chianti's dry-aged steaks MP
Check with your server for availability



DINNER

