

# 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) 22

**VIGNAROLA DI  
CARCIOFI E GUANCIALE**  
Sauté of artichokes Roman-style,  
green garbanzos, shallots, guanciale,  
mint-parsley emulsion,  
fried egg “hat” 23

**ZUPPA DI PESCE**  
Assorted seafood, delicately spiced  
tomato broth, crostini 28

**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

## 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

**LATTUGHELLA**  
Boston lettuce, Gorgonzola, crispy prosciutto,  
white balsamic vinaigrette (GF) 16

**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

**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

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

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

**GRANDE**  
Sharing portion, choose from  
Del Chianti or Classico (GF) 32

# PASTA

*Substitute gluten-free pasta (3)*

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

**TAGLIOLINI RAGÙ DI MAIALE PICCANTE**  
Hand-made Tagliolini, pork shoulder ragù,  
Calabrian spice, crushed tomato,  
rosemary, pecorino 27

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

**TAGLIATELLE BOLOGNESE**  
Hand-made fettuccine, beef Bolognese ragù 26

**FREGOLA E BRASATO**  
Sardinian fregola, Spanish saffron,  
braised short rib, ricotta salata, scallion oil 26

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

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

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

**MEZZANINE ALLA VODKA**  
Penne, fresh tarragon, prosciutto,  
vodka pink sauce 24

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

**PENNE SENESI**  
Penne, sautéed spinach “aglio e olio,”  
Gorgonzola, crushed red pepper flakes,  
breadcrumbs, toasted almonds (V) 24

**SPAGHETTI AI FRUTTI DI MARE**  
Thin spaghetti, assorted seafood, olive oil,  
garlic, lightly spiced tomato sauce 36

V - Vegetarian | GF - Gluten Free | Please notify us of any food allergies you may have.  
CHIANTI IL RISTORANTE | 18 DIVISION ST. | SARATOGA SPRINGS | CHIANTIRISTORANTE.COM

# 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)  
31

**MEDICI**  
Filet mignon bites, truffle oil,  
Grana Padano, rosemary (GF) 31

**CON FUNGHI E CECI**  
Medley of oyster, porcini, honey mushrooms  
“Trifolati,” young garbanzos, Grana Padano  
(V, GF) 29

# SECONDI

*Served with seasonal vegetables & roasted potatoes*

**FILETTO ALLA ROSSINI**  
Beef tenderloin, “Funghi Trifolati,” marsala  
and black truffle sauce, foie gras (GF) 68

**FILETTO**  
Beef tenderloin, choice of  
brandied green peppercorn sauce or  
Gorgonzola fondue (GF) 55

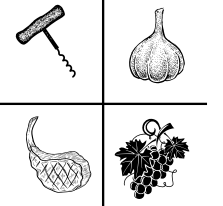
**COSTOLETTE DI AGNELLO**  
Colorado lamb chops,  
balsamic shallots agrodolce (GF) 52

**MAGRETTO ALL'AMARENA**  
Seared duck breast,  
amarena cherry reduction (GF) 43

**BIANCOSTATO SAVOIA**  
Braised boneless beef short rib,  
mirepoix, red wine, Italian herbs,  
served with polenta & vegetable  
of the day (GF) 43

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

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



# DINNER

