

IL PANTHEON

Plated Meal

ANTIPASTI

Served Family Style

Grande Antipasti

Calamari Fritti, Bruschetta Contadina and Mozzarella E Prosciutto

Bufala Caprese 🍷 +

Imported mozzarella di bufala, heirloom tomatoes, prosciutto, basil oil
*Additional \$6 per person to add

INSALATA O PASTA

Served Individually
Please Choose One

Italiana 🍷

Housemade blend of arugula, radicchio, toasted quinoa, lemon juice, olive oil, shaved Grana Padano

Lattughella 🍷

Boston lettuce, crispy prosciutto, gorgonzola, white balsamic vinaigrette

Mezzanine Alla Vodka

Penne, fresh tarragon, prosciutto, vodka pink sauce

ENTREE

Served Individually
Please Choose Four

*We ask at least one option be a pasta

Orecchiette Alla Norma

Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato

Penne Senesi

Penne, wilted spinach "aglio e olio", gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds

Spaghetti Bolognese

Spaghetti, filet bolognese sauce, touch of milk

Bistecca Di Manzo 🍷 +

Prime NY strip steak grilled with evoo and Italian sea salt
(Served Medium Rare - \$10 upcharge applies)

Capellini Salsa Aragosta

Angel hair, shrimp in a lobster grappa reduction, touch of cream

Agnello ai Fichi e Porto 🍷

Colorado lamb chops, black mission figs and port reduction sauce

Biancostato Savoia 🍷

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

Magretto All' Amarena 🍷

Seared duck breast, amarena cherry reduction

Pesce del Giorno 🍷 +

Chef selected fish of the day

DESSERT

Served Individually

Tiramisu

House made



CHIANTI
IL RISTORANTE

🍷 Gluten free (gluten free pasta available)
+ Additional charge per order

PONTE VECCHIO

Plated Meal

ANTIPASTI

Served Family Style

Della Nonna Bruschetta

House-made ciabatta topped with
crispy pancetta and roasted beets,
whipped burrata and pepitas

Calamaretti Fritti

Fried calamari, delicately spiced
tomato sauce

Ital-Korean BBQ

Chianti's own Bulgogi-style marinated
beef a la plancha, grilled polenta

Gamberoni Al Lardo Croccante

Pan-seared shrimp wrapped with
crispy pancetta, cannellini beans,
salmorigilio

INSALATA

Served Individually

Italiana

Housemade blend of arugula,
radicchio, toasted quinoa, lemon juice,
olive oil, shaved Grana Padano cheese

ENTREE

Served Individually

Orecchiette Alla Norma

Orecchiette, sautéed eggplant,
sausage, mozzarella, crushed tomato

Penne Senesi

Penne, wilted spinach "aglio e olio",
gorgonzola, crushed red pepper
flakes, breadcrumbs, toasted almonds

Spaghetti Bolognese

Spaghetti, filet bolognese sauce,
touch of milk

Bistecca Di Manzo

Prime NY strip steak grilled with evoo
and Italian sea salt
(Served Medium Rare - \$10 upcharge
applies)

Agnello ai Fichi e Porto

Colorado lamb chops, black mission
figs and port reduction sauce

Pesce del Giorno

Chef-selected fish of the day

DESSERT

Served Family Style

Dolci Della Casa

Cannolis and Profiteroles



RIO MAGGIORE

Plated Meal

ANTIPASTI

Served Family Style

Piatto di Frutti di Mare

Seafood board featuring grilled octopus and fried calamari, pan seared shrimp wrapped with crispy pancetta and pan-seared scallops

Tagliata E Rughetta

Sliced 14oz grilled prime strip, arugula, radicchio salad, served with crumbled Gorgonzola and olive oil

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

Spaghetti al Tartufo

Black truffle garlic and olive oil, finished with pecorino cheese

Bistecca Di Manzo

Prime NY strip steak grilled with evoo and Italian sea salt
(Served Medium Rare - \$10 upcharge applies)

Penne Senesi

Penne, wilted spinach "aglio e olio", gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds

Agnello ai Fichi e Porto

Colorado lamb chops, black mission figs and port reduction sauce

Seasonal Prepared Fresh Catch

Please select one: Swordfish, Salmon, Cod or Halibut

Biancostato Savoia

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

DESSERT

Served Family Style

Dolci Della Casa

Cannolis and Profiteroles

LAGO DI COMO

Plated Meal

ANTIPASTI

Served Family Style

Seared Scallops

Sardinian Fregola, lobster stock, mire poix, prosciutto di parma

Pulpo a la Gallega

Grilled octopus, Spanish paprika and garlic served with potatoes crisped a la plancha

Burrata

Chianti caponata with artichokes

Beef Tagliata

Sliced and grilled 13 oz Prime Strip Steak, crumbled Gorgonzola, arugula

MIDCOURSE

Served Individually

Truffle Risotto

Italian rice, pecorino fondue, fresh black truffle

ENTREE

Served Individually

Spaghetti alla Chitarra

Hand-crafted imported noodles, black truffle sauce, pecorino cheese

Agnello ai Fichi e Porto ⑤

Colorado lamb chops, black mission figs and port reduction sauce

Seasonal Prepared Fresh Catch +

Chef selected

Paccheri Calabrese

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

Filetto ⑤

8oz black angus tenderloin, crema di porcini sauce, fresh black truffle

Cacio e Pepe

Tonnarelli, Parmesan and cracked black pepper

DESSERT

Served Family Style

Dolci Della Casa

Cannolis and Profiteroles