CHIANTI
IL RISTORANTE
EST. 1998



Chianti il Ristorante | 18 Division Street | Saratoga Springs, NY

DINNER

ANTIPASTI

Bruschetta Contadina
House-made ciabatta bread topped with smashed oven-roasted tomatoes, shaved Grana Padano (V) 17

Calamaretti Fritti
Fried calamari, delicately spiced tomato sauce 19

Gamberoni al Lardo Croccante
Pan-seared shrimp wrapped with crispy pancetta, cannellini beans, salmoriglio (GF) 23

Zuppa di Pesce
Assorted seafood, delicately spiced tomato broth, crostoni 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 24

Bufala e Salumi
Mozzarella di bufala, domestic and imported dry-cured meats, roasted artichokes, arugula (GF) 26

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) 32

INSALATE

Add grilled chicken (8) or shrimp (9)

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

Cesare
Wedged romaine, crostini crumble, Grana Padano, house-crafted caesar dressing (V) 16

Variegata Dolce Amara
Veronese & Castelfranco radicchio, greek yogurt and goat cheese dressing, black mission fig balsamic and mustard condiment, crushed pistachio (V, GF) 17

Romana Cacio e Pepe
Romaine heart, sliced Grana Padano & pecorino cheese, cracked black pepper, white balsamic vinaigrette (V, GF) 16

Rucola Carciofi e Grana
Grilled artichokes, crisp arugula dressed with olive oil and lemon, shaved Grana Padano (V, GF) 16

SAPORI DELLA TRADIZIONE

Spaghetti Aglio Dolce e Mollica
Thin spaghetti, red pepper flakes, parsley, anchovy seasoned breadcrumbs 22

Pasta e Patate Napoletana
Stewed potatoes, with classic sofrito, Grana Padano, scamorza, mixed pasta, rosemary infused oil, crispy pancetta 22

PASTA

Substitute gluten-free pasta (3)

Capellini alla Checca
Capellini, garlic, diced tomatoes, basil, olive oil (V) 25

Spaghetti Oro di Cabras
Artisanal spaghetti, sautéed scallops, baby clams, white wine, garlic, oil, touch of spice, and "bottarga" seasoning 36

Fregola e Brasato
Sardinian fregola, Spanish saffron, braised short rib, scamorza, scallion oil 27

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 25

Penne Senesi
Penne, sautéed spinach "aglio e olio," Gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds (V) 25

Tagliolini Ragù di Maiale Piccante
Hand-made Tagliolini, pork shoulder ragù, Calabrian spice, crushed tomato, rosemary, pecorino 28

Tagliatelle Bolognese
Hand-made fettuccine, traditional Northern Italian beef Bolognese 27

Tonnarelli Cacio e Pepe
Hand-made spaghetti, pecorino and Grana Padano fondue, black pepper (V) 26

Aragosta 998
Capellini, lobster reduction pink sauce, minced lobster meat, shrimp 34

Orecchiette alla Norma
Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato, crushed red pepper 26

Spaghetti ai Frutti di Mare
Thin spaghetti, assorted seafood, olive oil, garlic, lightly spiced tomato sauce 37

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) 34

Medici
Filet mignon bites, truffle oil, Grana Padano, rosemary (GF) 32

Con Funghi e Zucca
Medley of oyster, porcini, honey mushrooms "Trifolati," roasted butternut purée, Grana Padano (V, GF) 30

Fiore di Carciofo
Roasted artichokes, Grana Padano, sharp Gorgonzola (V, GF) 31

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

Agnello ai Fichi e Porto
Colorado lamb chops, black mission figs and port reduction sauce (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

Nocette Di Maiale
Two Pork tender medallions, porcini, and mixed mushroom trifolati, marsala, mustard cream (GF) 39

Pesce Del Giorno
Fresh catch of the day (GF) MP

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