

# HALLOWEEN AT CHIANTI RISTORANTE

**\$19**  
**3-course**  
**MENU**

**ALL-NIGHT**  
**HAPPY HOUR**

Carve out some time for yourself on Halloween Night for a quiet...almost too quiet...dinner at Chianti Ristorante.  
Three-Course Menu for \$19.00 | All-Night Happy Hour



## ANTIPASTI (choose one)

### SEMPLICE

Field salad, artisanal greens served with cherry tomatoes, Grana Padano and our Chianti dressing (V/G)

### ROMANA AL SALTO

Pan-seared romaine, garlic oil, anchovy, finished with shaved pecorino, and thin crostini

### BRUSCHETTA DELLA CASA

Tuscan Italian bread topped with fresh diced tomatoes, basil, garlic and extra virgin olive oil (V)

### COCCIO

Calamari, garlic and herbs sautéed in a delicately spiced tomato broth with a side of crostini (G)

### ASPARAGI UOVA E PROSCIUTTO

Oven-roasted asparagus with fried egg, prosciutto and truffle salt (G)

## SECONDI (choose one)

### CAPELLINI ALLA CHECCA

Angel hair with garlic, roasted cherry tomatoes, basil and olive oil (V)

### MEZZANINE ALLA VODKA

Penne with fresh tarragon and prosciutto in a vodka pink sauce

### PENNE SENESI

Penne with sautéed spinach "aglio e olio", gorgonzola, breadcrumbs and toasted almonds (V)

### PENNE ALLA NORMA

Penne with sautéed eggplant, sausage, mozzarella and crushed tomato

### SALSICCIA ARROSTO

Grilled sausage with caramelized shallots and balsamic glaze (G)

### POLLO ALLA VERONESE

All natural french cut 8oz chicken breast pan roasted with garlic, rosemary, white wine, a touch of spice, and dusted with fennel seed

## DOLCI (Choose one)

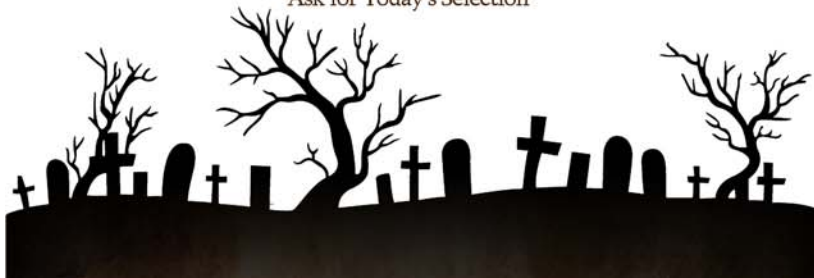
### TIRAMISU

Ladyfingers, espresso and mascarpone cheese

### SORBETTI E GELATI

Assortment of sorbet and gelato (G)

\*Ask for Today's Selection



# HALLOWEEN AT FORNO BISTRO

**\$19**  
**3-course**  
**MENU**

**ALL-NIGHT**  
**HAPPY HOUR**

Carve out some time for yourself on Halloween Night for a quiet...almost too quiet...dinner at Forno Bistro.  
Three-Course Menu for \$19.00 | All-Night Happy Hour



## ANTIPASTI (choose one)

**INSALATA MISTA DEL FORNO**  
Artisan greens, house white balsamic vinaigrette,  
oven roasted cherry tomatoes, shaved grana

**INSALATA CESARE**  
Romaine hearts, caesar dressing topped with roasted tomatoes,  
anchovies, and garnished with a grana padano crisp

**BRUSCHETTA**  
Wood-fired Italian bread with diced tomatoes, extra virgin  
olive oil, garlic, fresh basil

**AFFETATI MISTI**  
Chef selections of meats and cheeses with accompaniments

**ARANCINI**  
Housemade tomato and mozzarella fried rice balls, marinara sauce

## SECONDI (choose one)

**QUATTRO FORMAGGI FOCCACIE**  
Wood-fired focaccia bread stuffed with mozzarella,  
parmigiano, fontina and gorgonzola

**MARGHERITA PIZZA**  
Crushed tomato sauce, mozzarella cheese and fresh basil

**PENNETTE POMODORO**  
Penne pasta, garlic, extra virgin olive oil, in a crushed tomato sauce,  
fresh basil

**POLLO PANATO**  
Tender breaded chicken breast topped with mozzarella, fontina  
cheese and thinly sliced prosciutto

**MEZZANINE OTERO**  
Penne pasta, chicken, sundried tomatoes and fresh  
tarragon in a delicate pink sauce

**PENNE TOSCANE**  
Penne pasta, house made sausage, roasted eggplant in a crushed  
tomato sauce, with fresh basil and melted mozzarella

## DOLCI (Choose one)

**TIRAMISU**  
Mascarpone cheese, sponge cake, espresso, cacao

**ZEPPOLE**  
Italian sugar doughnuts with chocolate hazelnut whipped cream



# HALLOWEEN

## AT BOCA BISTRO

**\$19**  
**3-course**  
**MENU**

**ALL-NIGHT**  
**HAPPY HOUR**

Carve out some time for yourself on Halloween Night for a quiet...almost too quiet...dinner at Boca Bistro.

Three-Course Menu for \$19.00 | All-Night Happy Hour



### PRIMER PLATOS

(choose one)

#### PAN CON TOMATE

Grilled farm bread rubbed with tomato and garlic, olive oil (V)

#### PATATAS BRAVAS

Confit, fried potatoes, salsa brava, and garlic aioli (V)

#### ENSALADA MIXTA

Artisinal mixed greens, piquillo pepper, idiazabal, sherry vinaigrette (V-G)

#### FABADA ASTURIANA

White bean and chorizo stew, neuske bacon, smoked paprika (G)

#### PIMIENTOS DEL PIQUILLO RELLENOS

Black bean and lentil stuffed piquillo pepper, Mahon, salsa verde (V-G)

#### CHORIZO A LA SIDRA

Chorizo braised in hard cider, garlic and herbs, grilled farm bread, salsa verde

### SEGUNDO PLATOS

(choose one)

#### LONGANIZA

Grilled pork sausage, romesco, tomato

#### COCIDO DE POLLO

All natural Coleman ranch chicken, braised with chorizo, garbanzo beans, bell pepper, salsa verde

#### FIDEO CHORIZO

Fideo pasta, chorizo, clams, green pepper, cauliflower, saffron cream, aioli

#### MEJILLONES CON CHORIZO

Mussels with chorizo, cava, paprika, tomato broth, salsa verde (G)

#### CALAMARES FRITOS

Fried calamari, lemon, aioli

#### BISTEC

Steak medallions, salsa verde, arugula, lemon, extra virgin olive oil

### POSTRES

(Choose one)

#### CREMA CATALANA

Caramelized creamy custard, notes of citrus and cinnamon

#### TORTA DE CHOCOLATE

Flourless chocolate cake, saffron cream, spiced almond brittle

