

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

