



CHIANTI IL RISTORANTE

VETERANS DAY

AT CHIANTI RISTORANTE

\$19.18

★ ★ ★ ★ 3-COURSE MENU ★ ★ ★ ★

Celebrated on November 11 every year, Veterans Day honors men and women who have served in the U.S. armed forces. The date marks the anniversary of the end of World War I -- which ended on the 11th hour, of the 11th day, of the 11th month of 1918. In observance of Veteran's Day on November 11 we are offering a Three-Course Menu for \$19.18

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 fresh 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

*Not available for take-out. Cannot be combined with any other offers, promotions or discounts. No substitutions.



VETERANS DAY

AT FORNO BISTRO

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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



VETERANS DAY

AT PASTA PANE

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ANTIPASTI

(choose one)

PAPPA AL POMODORO

Tomato soup garnished with Grana Padano

MELANZANE

Eggplant involtini with ricotta, basil, and crushed tomato sauce

BALSAMICO INSALATA

Arugula, honey balsamic vinaigrette, toasted almonds, ricotta salata and pickled red onion

SECONDI

(choose one)

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 NOCE

Pan-roasted chicken breast with walnut and rosemary cream

FUNGHI PIZZE

Roasted crimini mushrooms, caramelized onions, fontina, and mozzarella cheese with white sauce

PASTA PUTTANESCA

Sautéed garlic, kalamata olives, capers, and anchovy in a crushed tomato sauce with cappellini

DOLCI

(Choose one)

AFFOGATO

Vanilla gelato, espresso, whipped cream and caramel drizzle

ZEPPOLE

Italian sugar doughnuts served with honey

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BOCA
BISTRO

VETERANS DAY

AT BOCA BISTRO

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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