

#### CHIANTI IL RISTORANTE

# HERE COMES THE SUN

3-Courses for \$19.00 and All Night Happy Hour\*

It's Daylight Savings Time which means we Spring Ahead by turning our clocks forward one hour. Sure you lost an hour of sleep, but don't get alarmed, it also means you're now one hour closer to Chianti's 3-course menu for \$19 and All Night Happy Hour. Let the sunshine, Let the sunshine in.

#### **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



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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



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### ANTIPASTI

(choose one)

#### CASA INSALATA

Artisan greens tossed in housemade white balsamic vinaigrette, topped with roasted tomatoes, caramelized shallots and shaved grana padano cheese (V-G)

Romaine lettuce tossed in housemade Caesar dressing, topped with roasted tomatoes, grana crisp (V-G)

#### BRUSCHETTA

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

### POLPETTE

Homemade meatballs, cooked in the wood fired oven with marinara, melted mozzarella and Grana Padano cheese

### ARANCINI

Housemade Italian fried rice balls filled with tomato and mozzarella with marinara sauce (V)

#### **SECONDI**

(choose one)

#### MARGHERITA PIZZA

Crushed tomato sauce, mozzarella cheese and fresh basil (V)

#### CALABRESE PIZZA

Crushed tomato sauce, mozzarella cheese and thinly sliced dried sausage, caramelized onions and Italian olives

#### **POMODORO**

Rigatoni pasta, garlic, extra virgin olive oil, basil, in a crushed tomato sauce (V)

Penne pasta, chicken, sundried tomatoes and fresh tarragon in a delicate tomato cream sauce

#### POLLO PANE

Tender breaded chicken breast, diced tomato, basil, arugula, melted mozzarella and fontina cheese

#### **NORMA**

Penne pasta, housemade sautéed sausage and eggplant in a crushed tomato sauce with fresh basil and melted mozzarella

#### DOLCI

(Choose one)

#### TIRAMISU

Mascarpone Cheese, Lady Fingers, Espresso, Cacao

#### ZEPPOLE

Italian sugar doughnuts served with a honey dipping sauce



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It's Daylight Savings Time which means we Spring Ahead by turning our clocks forward one hour. Sure you lost an hour of sleep, but don't get alarmed, it also means you're now one hour closer to Boca Bistro's 3-course menu for \$19 and All Night Happy Hour. Let the sunshine, Let the sunshine in.

## PRIMER PLATOS

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

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

# POSTRES

CREMA CATALANA

Caramelized creamy custard, notes of citrus and cinnamon

TORTA DE CHOCOLATE Flourless chocolate cake, saffron cream, spiced almond brittle