

ANTIPASTI

BRUSCHETTA CONTADINA

House-made ciabatta bread topped with smashed oven-roasted tomatoes, shaved Grana Padano 15

CALAMARETTI FRITTI

Fried calamari, delicately spiced tomato sauce 18

GAMBERONI AL LARDO CROCCANTE

Pan-seared shrimp wrapped with crispy pancetta, cannellini beans, salmoriglio 21

ZUPPA DI PESCE

Assorted seafood, delicately spiced tomato broth, crostoni 25

B&B

Whipped burrata, slow roasted beets, cilantro pesto, toasted salted pepitas 19

ITAL-KOREAN BBQ

Chianti's own Bulgogi-style marinated beef, a la plancha, grilled polenta 22


BUFALA CAPRESE

Imported mozzarella di bufala, heirloom tomatoes, basil oil, garlic chips, prosciutto 24

SCAROLA, ALICI E FAGIOLI

Sautéed escarole, garlic and oil, gently salted Italian anchovies, cannellini beans, crostoni 18

PROUDLY CELEBRATING OVER 25 YEARS OF SERVICE

Experience the flavors of tradition with our Chianti Classics. Dishes marked with  are original menu items created using the same recipes from when we first opened our doors over 25 years ago.

INSALATE

Add grilled chicken (7) or shrimp (9) to any salad

ITALIANA MODERNA

House-made blend of arugula, radicchio, toasted quinoa, shaved Ricotta Salata, lemon juice, olive oil 14

RUCOLA CARCIOFI E GRANA

Grilled artichokes, crisp arugula dressed with olive oil and lemon, shaved Grana Padano 15

LATTUGHELLA

Boston lettuce, gorgonzola, crispy prosciutto, white balsamic vinaigrette 15

ROMANA CACIO E PEPE

Romaine heart, sliced Grana Padano & pecorino cheese, cracked black pepper, white balsamic vinaigrette 15

CESARE

Wedged romaine, crostoni crumble, Grana Padano, house-crafted caesar dressing 15

CARPACCI

CLASSICO

Thinly sliced filet, Grana Padano, arugula, lemon, capers 21

DEL CHIANTI

Thinly sliced filet, gorgonzola fondue, truffle oil 21

MICHELANGELO

Thinly sliced pepper crusted filet, arugula, goat cheese, truffle salt 22

GRANDE

Sharing portion, choose from Del Chianti or Classico 29

SECONDI

Served with seasonal vegetables and roasted potatoes

FILETTO

Beef tenderloin, choice of brandied green peppercorn sauce or gorgonzola fondue 48

MAGRETTO ALL' AMARENA

Seared duck breast, amarena cherry reduction 39

PESCE DEL GIORNO

Fresh catch of the day MP

BIANCOSTATO REALE

Braised boneless beef short rib, red wine, shallot, garlic, Italian herbs, crushed tomato 42

CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce 49

DRY-AGED CHIANTI SELECT

Chianti's dry-aged steaks MP
Check with your server for availability

RISOTTO

AMARONE

Veronese style, red wine, Grana Padano, shallots, seared scallops, crispy prosciutto 29

MEDICI

Filet mignon bites, truffle oil, Grana Padano, rosemary 29

CON FUNGHI

Medley of local, organically farm-raised mushrooms, Grana Padano 26

CAPRESE

Burrata, diced tomatoes, toasted seasoned bread crumbs, extra virgin olive oil 25

PASTA

CAPELLINI ALLA CHECCA

Angel hair, garlic, diced tomatoes, basil, olive oil 21

SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce 24

MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce 23

PENNE SENESI

Penne, sautéed spinach "aglio e olio," gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds 23

PACCHERI CALABRESE

Artisanal crafted Paccheri noodles, house-made sausage, spicy Calabrian 'nduja, burrata, tomato 29

SPAGHETTI ORO DI CABRAS

Artisanal spaghetti, sautéed scallops, baby clams, white wine, garlic, oil, touch of spice, and "bottarga" seasoning 35

SPAGHETTI CACIO E PEPE

Artisanal spaghetti, pecorino and Grana Padano fondue, black pepper 24

CAPELLINI SALSA ARAGOSTA

Angel hair with shrimp in a lobster grappa reduction, touch of cream 27

ORECCHIETTE ALLA NORMA

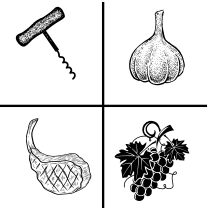
Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato 25

SPAGHETTI AI FRUTTI DI MARE

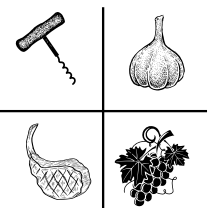
Thin spaghetti, assorted seafood, olive oil, garlic, lightly spiced tomato sauce 35

RAGU PORCHETTATO

Orecchiette, hand-cut pork shoulder and guanciale ragu, pecorino 26



DINNER



Please notify us of any food allergies you may have.