

CHIANTI IL RISTORANTE

# IL PANTHEON

## ANTIPASTI

### GRANDE ANTIPASTI

Calamaretti Fritti, Bruschetta Contadina, and Mozzarella E Prosciutto

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## INSALATA O PASTA

PLEASE SELECT ONE

### ITALIANA

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

### LATTUGHELLA INSALATE

Boston lettuce, crispy prosciutto, gorgonzola, white balsamic vinaigrette

### MEZZANINE ALLA VODKA

Penne, fresh tarragon, prosciutto, vodka pink sauce

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## ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

### SPAGHETTI BOLOGNESE

Thin spaghetti, filet bolognese sauce

### ORECCHIETTE ALLA NORMA

Orecchiette, sautéed eggplant, sausage, mozzarella, crushed tomato

### CAPELLINI SALSA ARAGOSTA

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

### PENNE SENESI

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

### BIANCOSTATO REALE

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

### BISTECCA DI MANZO

Hand-cut prime NY strip steak grilled with extra virgin olive oil and Italian sea salt (served medium rare) +

### PESCE DEL GIORNO

Fresh catch of the day +

### MAGRETTO ALL' AMARENA

Seared duck breast, amarena cherry reduction

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## DOLCI

PLEASE SELECT ONE

### TIRAMISU

Chef-selected tiramisu

### PANNA COTTA

Lemon flavored chilled cream custard with lemon marmalade topping

+ Additional charge per order

CHIANTI IL RISTORANTE

# RIOMAGGIORE

## ANTIPASTI

### PIATTO DI FRUTTI DI MARE

Seafood board featuring grilled octopus and calamari, pan-seared shrimp wrapped with crispy pancetta, and pan-seared scallops

### ITAL-KOREAN BBQ

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

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## INSALATA

### FESTA DI LEGUMI

Medley of green and yellow chickpeas, lentils, quinoa, beets, parsley tabbouleh dressing, Ricotta Salata

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## ENTREE

### PASTA AL TARTUFO

Black truffle garlic and olive oil, finished with pecorino cheese

### SEASONAL PREPARED FISH

Select from swordfish, salmon, cod, or halibut

### PENNE SENESI

Penne with wilted spinach "aglio e olio," gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds

### BISTECCA DI MANZO

Hand-cut prime NY strip steak grilled with extra virgin olive oil and Italian sea salt (served medium rare)

### CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce

### BIANCOSTATO REALE

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

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## DOLCI

### DOLCI DELLA CASA

A selection of house desserts

CHIANTI IL RISTORANTE

# PONTE VECCHIO

## ANTIPASTI

### DELLA NONA BRUSCHETTA

House-made ciabatta topped with crispy pancetta & diced beets, whipped burrata and pepitas

### ITAL-KOREAN BBQ

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

### CALAMARETTI FRITTI

Fried calamari, delicately spiced tomato sauce

### GAMBERONI AL LARDO CROCCANTE

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

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## INSALATA

### ITALIANA

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

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## ENTREE

### ORECCHIETTE ALLA NORMA

Orecchiette, sauteed eggplant, sausage, mozzarella, crushed tomato

### PESCE DEL GIORNO

Fresh catch of the day

### PENNE SENESI

Penne with wilted spinach "aglio e olio," gorgonzola, crushed red pepper flakes, breadcrumbs, toasted almonds

### BISTECCA DI MANZO

Hand-cut prime NY strip steak grilled with extra virgin olive oil and Italian sea salt (served medium rare)

### CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce

### BIANCOSTATO REALE

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

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## DOLCI

### DOLCI DELLA CASA

A selection of house desserts

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# LAGO DI COMO

## AMUSE BOUCHE

AVAILABLE AT AN EXTRA CHARGE

### CAVIAR & CHAMPAGNE

Caviar on crostini

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## ANTIPASTI

### SEARED SCALLOPS

Seared scallops, sardinian fregola, lobster stock, green peas

### PULPO A LA GALLEGA

Grilled Octopus, spanish paprika, garlic, potatoes crisped a la plancha

### BURRATA

"Cecil Verdi" warm green garbanzo beans, prosciutto di parma

### BEEF TAGLIATA

Sliced grilled 13 oz prime strip steak, crumbled gorgonzola, arugula

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## MID COURSE

### TRUFFLE RISOTTO

Italian rice, pecorino fondue, fresh black summer truffle

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## ENTREE

### CARRE DI AGNELLO

Australian rack of lamb, balsamic shallots agrodolce

### SPAGHETTI ALLA CHITARRA

Hand-crafted imported noodles, black summer truffle sauce, pecorino cheese

### PACCHERI CALABRESE

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

### CACIO E PEPE

Tonnarelli, parmesan, cracked black pepper

### FILETTO

8 oz black angus tenderloin, crema di porcini sauce, fresh black truffle

### SEASONAL PREPARED FISH

Chef-selected catch of the day

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## DOLCI

### DOLCI DELLA CASA

A selection of house desserts