



Ingresso Stanza Del Chianti

All house specialties come with a homemade breadstick & soup du jour (+\$1), or salad. Split an entrée and both get a soup or salad (6).

Chianti Room Specialties

ITALIAN ENTRÈES

ITALIAN POT ROAST 25

Simmered with carrots in a traditional beef au jus & pomodoro sauce Served with a side of mixed vegetables and garlic smashed red potatoes

LASAGNA 24

Five layered meat lasagna homemade from scratch daily

CARBONARA 28

Fettucini, peas, and bacon tossed in our homemade carbonara sauce and topped with blackened shrimp or chicken.
*substitute for cheese tortellini (+3)

MANICOTTI 21

Hand rolled pasta stuffed with our spinach ricotta mix, baked with pomodoro sauce and mozzarella

CHEESE TORTELLINI 21

Three cheese tortellini with choice of any of our homemade sauces listed in the create your own section
* Add blackened or grilled chicken/shrimp 9/10

FONTINA SPINACH RAVIOLI 24

Ravioli stuffed with spinach and fontina, served in a gorgonzola cream sauce with caramelized onions.
* Add blackened or grilled chicken/shrimp 9/10

SPAGHETTI COMBO 21

Spaghetti tossed in pomodoro sauce topped with choice of meatballs, Italian sausage links or a combination of both
* Lunch portion - combination not available

CHICKEN PICCATA 26

Pan seared & covered in a lemon butter caper sauce
* Served with a side of mixed vegetables & picatta sauce over angel hair

CHICKEN MARSALA 26

Pan seared & smothered with our homemade sweet marsala sauce reduction
* Served with a side of mixed vegetables & marsala sauce over angel hair

PARMESAN - EGGPLANT/CHICKEN 23/26

Lightly seared in homemade Italian breadcrumbs, smothered in pomodoro sauce & blanketed with a blend of romano & mozzarella cheeses
* Served with a side of mixed vegetables & marinara sauce over spaghetti

STEAKS & SEAFOOD

Seafood Pescatore

31

A combination of seasonal shellfish, shrimp & calamari poached in a white wine or marinara over your choice of pasta (No substitutions)



RIB-EYE 35

12 oz. Rib-eye topped with house made rosemary red wine compound butter & served with garlic smashed red potatoes & broccoli
* Make it surf & turf - Add grilled/blackened shrimp 10

SHRIMP SCAMPI 26

Sautéed shrimp in a lemon butter white wine sauce over your choice of pasta

SHRIMP FRA DIABLO 26

Blackened shrimp served in a spicy marinara with your choice of pasta

CATCH OF THE DAY market price

Ask your server about our catch of the day



Available in lunch portions 15. Monday - Friday 11:30am - 3pm *Excluding certain holidays & special events