



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 ENTRÉES

BRAISED SHORT RIB 29

Slow braised short rib served on a bed of brown butter tossed gnocchi & pepperoncini and a side of fried spinach

LASAGNA 26

Five layered meat lasagna homemade from scratch daily

CARBONARA 30

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

MANICOTTI 23

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

CHEESE TORTELLINI 23

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 26

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 25

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 28

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

CHICKEN MARSALA 28

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 25/28

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

33

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

RIB-EYE 37

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

SHRIMP SCAMPI 29

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

SALMON RISOTTO 32

Blackened or Pan Seared Salmon topped with a tarragon champagne sauce & served with risotto and mixed vegetables

CATCH OF THE DAY market price

Ask your server about our catch of the day

