

ANTIPASTI

CALAMARI FRITTI \$17.95

(FRIED CALAMARI)

Flour-dusted, deep-fried calamari, served with our signature marinara and tartar sauce

COZZE AL VINO BIANCO \$15.95

(MUSSELS IN WHITE WINE)

PEI Mussels sautéed with garlic, fresh tomato, fine herbs, and white wine

SALSICCIA PEPPERONI E CIPOLLE \$10.95

(SAUSAGE WITH PEPPERS & ONIONS)

Spicy sautéed sausage with peppers and onions

BRUSCHETTA \$12.95

Oven flatbread with marinated tomatoes and balsamic reduction

LUMACHE IN CREMA D'AGLIO \$13.95

(ESCARGOT)

Sautéed escargot in white wine, garlic, and butter, finished with bread crumbs and parsley

CAROACCIO DI MANZO \$15.95

(BEEF CARPACCIO)

Raw, thin sliced beef, topped with fresh arugula, capers, onions, shaved Parmesan, and EVOO

MELENZANE ALLA PARMIGIANA \$9.95

(EGGPLANT PARMESAN)

Fried eggplant with our signature marinara, melted mozzarella, and parmesan

INSALATA

! CLASSIC CAESAR \$11.95

Crisp romaine hearts, tossed in house-made dressing, croûtons, and shaved parmesan

**Contains raw eggs*

SPINACI \$12.95

Organic baby spinach, tender beets, candied walnuts, goat cheese, and balsamic vinaigrette

CHIANTI SALAD \$10.95

Mixed greens, cucumbers, cherry tomatoes, kalamata olives, and red onions, with balsamic vinaigrette

CAPRESE \$16.95

Sliced ripe tomato and fresh mozzarella, finished with basil pesto, balsamic reduction, and EVOO

PERE E GORGONZOLA \$12.95

Mixed greens tossed in house vinaigrette with pears, candied walnuts, and gorgonzola cheese

COLD PLATES

! NATALIA SALAD \$24.95

(SALMON AND ARUGULA)

Grilled salmon over a bed of arugula, marinated artichoke, and goat cheese with oil lemon dressing

ANTIPASTO CHIANTI \$13.95

(CHIANTI APPETIZER PLATTER)

Assortment of caponata, grilled eggplant, marinated artichoke, and roasted red bell peppers

ANTIPASTO MISTO \$24.95

(APPETIZER PLATTER)

Imported Italian cured meats and cheeses, with marinated grilled vegetables

**Perfect for sharing*

PROSCIUTTO E MOZZARELLA \$19.95

Board with prosciutto, mozzarella, and arugula garnish

SIDES

SIDE OF PASTA \$8.95

Choice of spaghetti or rigatoni, with Bolognese or marinara

RAPINI \$10.95

Sautéed rapini in garlic and olive oil

VEGETABLE OR POTATO OF THE DAY \$7.95

Side order of vegetable or potato of the day

SIDE OF SPINACH \$9.95

Baby spinach sautéed in garlic and olive oil

! CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Chianti
RISTORANTE ITALIANO

PASTA

SPAGHETTI CON POLPETTE \$19.95

(SPAGHETTI & MEATBALLS)

Our signature meatballs with slow-cooked Bolognese sauce over spaghetti

PARMIGIANA DI MELENZANE \$19.95

(EGGPLANT PARMESAN)

Fried eggplant layered with marinara and mozzarella, then baked and served with rigatoni

RIGATONI SALSICCIA E RAPINI \$22.95

(RIGATONI WITH SAUCE & RAPINI)

Spicy Italian sausage and rapini with roasted garlic, EVOO, cherry tomatoes, and cheese

LASAGNA BOLOGNESE \$20.95

Hand-rolled pasta, layered with spinach, bechamel, ricotta, and mozzarella, in Bolognese sauce

GNOCCHI AL GORGONZOLA \$21.95

Hand-crafted potato pasta with imported gorgonzola and cream

TORTELLONI ALLA ROMANA \$21.95

Cheese tortelloni tossed with crispy prosciutto, green peas and onions, in parmesan cream sauce

FETTUCCINE ALLESANDRO \$24.95

Sautéed shrimp, sun-dried tomatoes, spinach and garlic in olive oil and white wine sauce

FETTUCCINE ALLE VONGOLE \$24.95

Sautéed whole and chopped clams, tossed with white wine sauce, fresh herbs, and garlic

FETTUCCINE SHRIMP FRA DIAVOLO \$27.95

Pan-seared jumbo shrimp, fresh tomatoes, and spicy tomato sauce over fettuccine

SHRIMP SCAMPI \$30.95

5 large shrimp in white wine sauce with garlic and lemon over spaghetti

CAPELINI PESCATORE \$32.95

Sautéed shrimp, clams, mussels, calamari, and fish over angel hair in a light tomato sauce

PAPPARDELLE OLGA \$31.95

5 shrimp and asparagus, pan-seared and tossed in vodka sauce over our ribbon pasta

PAPPARDELLE ALLA BOLOGNESE \$20.95

Hand-made egg pasta tossed in our signature Bolognese sauce

SPAGHETTI AGLIO OLIO \$19.95

Garlic roasted in olive oil with red chili flakes, fresh basil, and cherry tomatoes over spaghetti

SPAGHETTI ALLA CARBONARA \$22.95

Spaghetti tossed with crispy pancetta in creme sauce with egg yolk and parmesan

PESCE

Served with potato and vegetables of the day

! SALMON PICCATA \$28.95

Sautéed Atlantic salmon fillet in lemon butter sauce with capers

CACCIUCCO ALLA MEDDITERANEA \$32.95

Italian fish stew with mussels, clams, shrimp, calamari, and white fish in light tomato sauce

SOGLIOLA CAPRI \$27.95

Filet of Sole sautéed with cherry tomatoes, garlic, kalamata olives, and capers

! MIXEDSEAFOOD GRILL \$30.95

Grilled 8oz salmon and 3 shrimp

CARNE

Served with potato and vegetables of the day

VEAL SALTIMBOCCA \$29.95

Pan-seared veal, layered with prosciutto, fresh sage, and sharp provolone with white wine sauce

! BISTECCA DI MAIALE \$26.95

(PAN-ROASTED PORK CHOP)

14oz rib chop, par-roasted with sautéed peppers and onions

**cooked to order*

! AGNELLO SCOTTADITO \$34.95

(LAMB CHOPS)

Lamb chops grilled in balsamic reduction

MARSALA

CHICKEN \$26.95 | VEAL \$28.95

Tender medallions of chicken or veal sautéed with sliced mushrooms, finished in rich marsala sauce

PICCATA

CHICKEN \$26.95 | VEAL \$28.95

Flour dusted and sautéed choice of meat with silky lemon butter sauce and capers

PARMESAN

CHICKEN \$26.95 | VEAL \$28.95

Breaded and fried choice of meat, topped with parmesan cheese, baked and served with pasta marinara

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