

Antipasti

Calamari	\$11
Lightly fried, served with our house pomodoro sauce, and basil aioli	
Calamari Arrabiata	\$13
Our classic calamari with a kick!	
Mozzarella Fritta	\$10
Whole milk battered mozzarella, served with Chianti's homemade pomodoro sauce	
Bruschetta Caprese	\$10
House crostini's, topped with pesto, diced plum tomatoes, olive oil and basil	
Antipasto Freddo(for two)	\$13
A classic Italian appetizer- selected meats, provolone cheese, and olives served over fresh romaine	
Caprese	\$10
Layers of whole milk mozzarella and tomato, drizzled with balsamic glaze and topped with fresh basil	
Italian Chicken Wings	\$13
Breaded and served with Chianti's pomodoro sauce	
Mussels Cooper	\$13
Blue chilean mussels sautéed in a white wine garlic sauce	

Zuppe - Soup

Italian Wedding	\$6
Homemade with onions, carrots, celery, meatball, spinach, and penne in a delicate stock.	
Chicken Noodle	\$6
Homemade with onions, carrots, celery, chicken, spinach and penne in delicate stock.	
Minestrone	\$6
Tortellini en brado	\$7
Cheese tortellini in a chicken, lemon broth with fresh spinach.	
Lobster Bisque	\$10

Salad

House Salad	\$7
Fresh romaine, cucumber, tomato, shredded mozzarella, and olive. Add Chicken \$6 / Add Shrimp \$7	
Caesar Salad	\$7
Add Chicken \$6 / Add Shrimp \$7	
Mediterranean Greek Salad	\$10
Red and green peppers, tomatoes, cucumbers, red onion, kalamata olives and feta cheese with our greek dressing. Add Chicken \$6 / Add Shrimp \$7	
Artichoke and Prosciutto Salad	\$13
Marinated artichoke hearts, fresh tomatoes, sun-dried tomatoes, prosciutto, and kalamata olives, served with honey mustard dressing on the side. Add Chicken \$6 / Add Shrimp \$7	
Salmon Candied Walnut and Gorgonzola Salad	\$23
Norwegian salmon atop romaine, cucumber, tomato, candied walnuts and gorgonzola. Served with our raspberry vinaigrette on the side	
Steak Salad	\$23
Tenderized Sirloin served sliced, over romaine, diced tomatoes, cucumbers and mozzarella. Tossed in our Chianti's Italian dressing	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

All Italian sandwiches come with fries or house salad.

Turkey Club	\$12
Oven roasted turkey breast, provolone, bacon, lettuce, tomato, and our basil aioli.	
Italian Club	\$12
Ham, salami, pepperoni, provolone cheese, with lettuce, tomato, and red onion, and our basil aioli.	
Meatball Parmesan	\$12
Chianti's all beef meatballs covered in mozzarella cheese	
Tuscan Burger	\$12
Fire grilled all beef burger with basil aioli, lettuce, tomato, and onion, with your choice of cheese.	
Chicken Parmesan	\$12
Breaded chicken breast smothered in Pomodoro and mozzarella	
Caprese Sandwich	\$12
Fresh mozzarella, tomato, and basil - drizzled with extra virgin olive oil and balsamic glaze.	
Eggplant Parmesan	\$12
Lightly fried with breading, smothered in our house pomodoro sauce, and topped with mozzarella.	

Lunch Specials

AVAILABLE EVERYDAY UNTIL 4 PM, SERVED WITH ANY FOUNTAIN BEVERAGE, SWEET OR UN-SWEETENED TEA.

Pizza for me!	\$10.99
Any 12 " pizza with up to 5 toppings	
Italian Sandwich for me!	\$10.99
Any sandwich or burger; fries or salad	
Spaghetti Bolognese	\$10.99
Spaghetti with our homemade bolognese sauce	
Four Cheese Baked Ziti	\$10.99
A true Chianti indulgence, covered in mozzarella cheese	
Penne alla Vodka	\$10.99
Our own vodka pink sauce with red onion and pancetta	
Chicken Alfredo	\$10.99
Our creamy homemade Alfredo sauce served over linguine	
Spaghetti with Meatball	\$10.99
Spaghetti pomodoro with an all beef meatball	
Buffalo Chicken Tenders with Fries	\$13.99
Four chicken tenders with fries	
Soup and Salad	\$10.99
Any of our soup selections, with a side salad + Lobster Bisque + \$3.00	

Entrée

Served with fresh baked garlic knots.

+ Add a house or caesar salad for \$ 4

Italian Sausage, Peppers and Onions 19

Mild sausage sautéed with onions, red and green peppers, and Filetto di Pomodoro. Served with linguine.

Chicken Francese 18

Lightly battered, with a zesty lemon butter sauce. Served with linguine

Chicken Alfredo 20

A true indulgence, grilled chicken strips, linguine, sautéed in garlic and our homemade alfredo sauce. (Shrimp Alfredo 22)

Chicken con Broccoli 17

Chicken sautéed with linguine and broccoli, in a very "light" lemon butter sauce.

Parmigiana; Chicken, Eggplant, Veal Chicken 18 / Eggplant 18 / Veal 21

Parmesan crusted with linguine, melted mozzarella cheese.

Eggplant Rollatini 19

Fresh breaded eggplant strips with parmesan and ricotta cheese.

Covered in our Filetto di Pomodoro sauce and mozzarella then baked to perfection.

Marsala Chicken 18 / Veal 21

Sautéed chicken in a marsala wine reduction with fresh cut mushrooms, served over linguine pasta.

Piccata Chicken 18 / Veal 21 / Salmon 24

White wine caper butter sauce. Served over linguine.

Shrimp Scampi 22

Six shrimp perched on top of linguine pasta in a white wine lemon butter scampi sauce.

Linguine in Clam Sauce 19

Baby clams in a white wine sauce. Served with linguine.

Salmon Roma 24

Grilled salmon steak, served over linguine pasta with a tomato brandy sauce.

Filet Mignon Parmesan 27

Butterflied, pounded and breaded, smothered in pomodoro and mozzarella, and baked to perfection. Served over our mushroom alfredo linguine.

Filet Mignon 27

Cooked to perfection, roasted potatoes and sautéed garlic broccoli, topped with garlic butter.

Tenderized Grilled Sirloin 25

Served with roasted potatoes and sautéed garlic broccoli, topped with garlic butter.

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Pasta

SERVED WITH OUR FRESH OVEN BAKED GARLIC KNOTS
ADD A SIDE SALAD FOR \$ 4

Spaghetti Pomodoro	12
Spaghetti pasta sautéed with our homemade Filetto di Pomodoro sauce, topped with basil.	
Lobster Ravioli	23
Lobster ravioli tossed in a decadent pink sherry cream sauce	
Linguine Garlic and Oil	13
Linguine pasta sautéed with extra virgin olive oil and diced garlic.	
Spaghetti Pomodoro with Meatballs	16
An Italian classic! Spaghetti sautéed in our pomodoro sauce, topped with two of our homemade all beef meatballs.	
Spaghetti Bolognese	16
Spaghetti sautéed with our own all beef homemade bolognese sauce	
Cheese Ravioli	15
Cheese filled ravioli pillows, topped with our pomodoro and melted mozzarella	
Penne alla Vodka	17
Our homemade vodka sauce prepared with red onion and pancetta.	
Linguine Puttanesca	16
A savory tart dish filled with an abundance of roasted eggplant, onions, and olives. Served with linguine.	
4 Cheese Baked Ziti	15
A true Chianti indulgence, GF pasta covered in mozzarella cheese and baked to perfection.	
Lasagna	16
A Chianti favorite! Layers of lasagna, ricotta, mozzarella, sausage, pepperoni and beef	

ADD CHICKEN BREAST + \$6; ADD 5 SHRIMP + \$7

Kids Meals

UNDER THE AGE OF 12 PLEASE!

Kids Pizza 8"	10
Our kids pizza, either cheese or pepperoni.	
Macaroni and Cheese	10
Hearty macaroni smothered in cheddar cheese	
Chicken Tenders with Fries	\$10
Spaghetti and Meatball	10
Kids spaghetti with pomodoro sauce, and one meatball.	

SERVED WITH OUR FRESH OVEN BAKED GARLIC KNOTS
ADD A SIDE SALAD FOR 2.99

Brick Oven Pizza

AWARD WINNING THIN CRUST NY STYLE PIZZA!

SMALL 12"/ LARGE 16"

- Cheese Pizza** 13 / 16
Fresh plum tomato, 100% whole milk mozzarella
- Pepperoni Pizza** 14 / 18
Fresh plum tomato sauce, 100% whole milk mozzarella, pepperoni.
- Sausage Pizza** 14 / 18
Fresh plum tomato sauce, 100% whole milk mozzarella, mild sausage
- Supreme Pizza** 16 / 20
Cheese, mushrooms, mild sausage, red and green peppers, and pepperoni.
- Pizza Bianca** 13 / 18
Garlic ricotta sauce, topped with mozzarella cheese
- Basil Margherita** 15/ 20
Whole milk mozzarella, tomato sauce dollops, basil confetti
- Chicken Mediterranean Pizza** 18 / 24
Chicken strips, red and green peppers, tomatoes, cucumbers, red onion, kalamata olives, feta cheese
- Veggie Delight** 16 / 23
Mushroom, red onion, green and red peppers, black olives, spinach
- Chianti Big Meat Pizza** 18 / 25
Sausage, pepperoni, meatball, salami, ham, 100% whole milk mozzarella
- Chianti's Calzone or Stromboli** 15
Three toppings complimentary
- Additional Toppings** 1.99 / 2.99
Anchovies, Artichoke, Basil, Tomatoes, Onions, Mushrooms, Olives, Peppers, Roasted Eggplant, Spinach, Banana Peppers, Hot Peppers, Pineapple, Pepperoni, Ham, Salami, Beef, Sausage, Mozzarella, Cheddar, Feta, Ricotta.

Chianti's Gluten Friendly Options

CHIANTI'S IS A RESTAURANT THAT PRODUCES GLUTEN. WE OFFER SEVERAL GLUTEN FREE OPTIONS WHICH WE CALL "GLUTEN FRIENDLY." WE TAKE EXTRA STEPS TO ENSURE THAT YOUR PRODUCTS ARE PREPARED SEPARATELY FROM GLUTEN ITEMS, BUT CANNOT GUARANTEE 100% GLUTEN FREE. GLUTEN IS IN THE AIR, OUR COOKING EQUIPMENT, OVENS, AND GRILLS WHICH COOK GLUTEN PRODUCTS. GUESTS THAT ARE EXTREMELY ALLERGIC TO GLUTEN SHOULD NOT DINE IN A FACILITY THAT PRODUCES GLUTEN. PLEASE ASK TO SPEAK WITH A MANAGER IF YOU HAVE ANY QUESTIONS.

Appetizers & Soups

- GF Bruschetta Caprese** \$13
GF toast points brushed with pesto and served with a mixture of diced tomato, mozzarella cheese, garlic, fresh basil, and olives.
- Caprese** \$11
Fresh mozzarella, tomato, and basil - drizzled with extra virgin olive oil and balsamic glaze.
- Antipasto Freddo(for two)** \$13
A classic Italian appetizer- selected meats, provolone cheese, and olives served over fresh romaine
- Mussels Cooper** \$13
Blue chilean mussels sautéed in a white wine garlic sauce
- Chicken Noodle** \$8
Homemade with onions, carrots, celery, chicken, and gluten free pasta in a delicate stock.

Salads

- House Salad** \$7
Fresh romaine, cucumber, tomato, shredded mozzarella, and olive. Add Chicken \$6 / Add Shrimp \$7
- Steak Salad** \$23
Tenderized Sirloin served sliced, over romaine, diced tomatoes, cucumbers and mozzarella. Tossed in our Chianti's Italian dressing
- Salmon Candied Walnut and Gorgonzola Salad** \$23
Norwegian salmon atop romaine, cucumber, tomato, candied walnuts and gorgonzola. Served with our raspberry vinaigrette on the side
- Mediterranean Greek Salad** \$10
Red and green peppers, tomatoes, cucumbers, red onion, kalamata olives and feta cheese with our greek dressing. Add Chicken \$6 / Add Shrimp \$7
- Artichoke and Prosciutto Salad** \$13
Marinated artichoke hearts, fresh tomatoes, sun-dried tomatoes, prosciutto, and kalamata olives, served with honey mustard dressing on the side. Add Chicken \$6 / Add Shrimp \$7

Gluten Friendly Pizza (small only)

Gluten Friendly (Rice Flour) pizza crust. Choose from any of our specialty pizzas. (Cooked on a protective pan) + \$3 to any specialty pizza

Gluten Free Custom Pizza \$20
Create your own pizza with up to 5 toppings.

Vegetable Toppings

Mushroom, Artichoke, Basil, Tomato, Onions, Olives, Red Bell Pepper, Green Bell Pepper, Roasted Eggplant, Spinach, Banana Peppers, Cherry Peppers, Pineapple

Protein & Cheese Toppings

Pepperoni, Ham, Salami, Beef, Chicken, and Sausage. Feta, Cheddar, and Ricotta

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Entrée and Pasta Options

Grilled Chicken Parmigiana	\$22
Grilled chicken breast topped with Filetto di Pomodoro sauce, melted mozzarella, and served with gluten free pasta.	
Grilled Chicken con Broccoli	\$18
Grilled chicken sautéed with gluten free pasta and broccoli, in a very light lemon butter sauce.	
Italian Sausage with Peppers and Onions	\$21
Mild sausage sautéed with onions, bell peppers, and Filetto di Pomodoro. Served with Gluten Free pasta.	
Grilled Salmon Roma	\$27
Grilled Salmon steak, served over gluten free pasta with a tomato brandy sauce.	
Pasta Pomodoro	\$16
Gluten Free pasta sautéed with our homemade Filetto di Pomodoro sauce	
GF Piccata	Chicken 22 / Salmon 27
White wine caper butter sauce served with Gluten Free pasta	
Grilled Chicken Marsala	\$20
Grilled chicken in a marsala wine reduction with fresh cut mushrooms, served over Gluten Free pasta.	
4 Cheese Baked Ziti	\$15
A true Chianti indulgence, GF pasta covered in mozzarella cheese and baked to perfection.	
Sautéed Shrimp Scampi	\$22
Six shrimp perched on top of gluten free pasta in a white wine lemon butter scampi sauce.	
Penne alla Vodka	\$19
Our homemade vodka sauce prepared with red onion and pancetta. Served with Gluten Free pasta.	
Pasta Bolognese	\$18
GF pasta sautéed with our own all beed homemade bolognese sauce.	
GF Pasta Garlic and Oil	\$14
Gluten Free pasta sautéed with extra virgin olive oil and diced garlic.	
Tenderized Grilled Sirloin	\$25
Served with roasted potatoes and sautéed garlic broccoli, topped with garlic butter.	
Filet Mignon	\$27
Cooked to perfection, roasted potatoes and sautéed garlic broccoli, topped with garlic butter.	

Sides

Sautéed Spinach	\$7
Sautéed Broccoli	\$7
Red Bliss Potato	\$7
Roasted Vegetables- Small	\$7
Roasted Vegetables-Large	\$10
Italian Sausage 6oz	\$9
Macaroni and Cheese	\$12

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