

# 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 25

Five layered meat lasagna homemade from scratch daily

#### CARBONARA 29

Fettucini, peas, and bacon tossed in our homemade carbonara sauce and topped with blackened shrimp or chicken.

\*substitute for cheese tortellini (+3)

#### MANICOTTI 22

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 25

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 23

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 27

Pan seared & covered in a lemon butter caper sauce

\* Served with a side of mixed vegetables & piccata sauce over angel hair

#### CHICKEN MARSALA 27

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 24/27

Lightly seared in homemade Italian breadcrumbs, smothered in pomodoro sauce & blanketed with a blend of romano & mozzarella cheeses

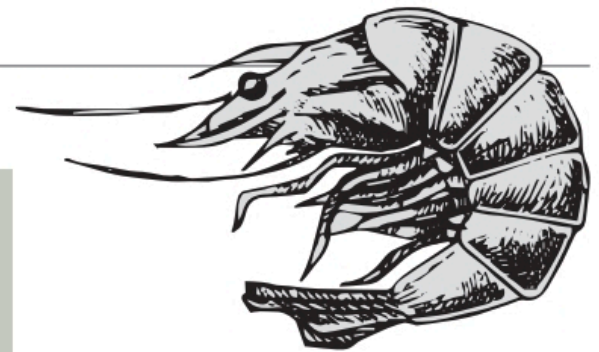
\* Served with a side of mixed vegetables & marinara sauce over spaghetti

### 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 housemade rosemary red wine compound butter & served with garlic smashed red potatoes & broccoli

\* Make it surf & turf - Add grilled/blackened shrimp 10

#### SHRIMP SCAMPI 27

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

#### RED DRUM 28

Blackened or Pan Seared Red Drum topped with housemade lemon herb compound butter served with garlic smashed red potatoes & mixed vegetables

#### 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