Primi

Starters and Small Plates

MOZZARELLA MOONS 15
Four large moons fried to a light golden brown, served with pomodoro sauce

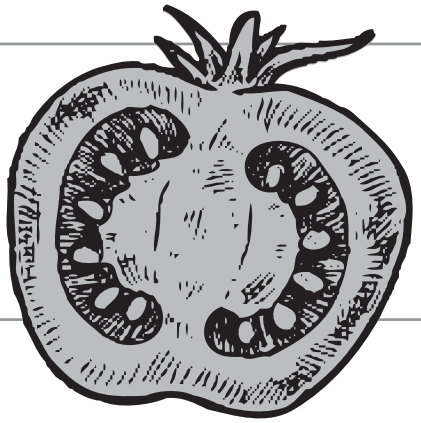
THE BIG THREE 18
Savory hand-crafted meatballs in pomodoro sauce, layered with ricotta, hot honey, and shaved Manchego & a crispy basil leaf.

CALAMARI 18
Breaded and fried rings & tentacles, served with a side of pomodoro
* Add banana peppers **2**

SKIN - ON FRENCH FRIES 7
Heaping basket of thick, crispy fries
*Toss in Italian seasoning & Parmesan **1**

BASKET OF BREADSTICKS 8
Five homemade breadsticks buttered & sprinkled with parmesan & Italian seasoning, served with rosemary & garlic infused virgin olive oil.
* Add pomodoro sauce **4**
* Add alfredo sauce **6**

CAPRESE SALAD 16 GF
Sliced vine ripe tomatoes interlaced with whole milk mozzarella, topped with fresh basil & drizzled with balsamic glaze & homemade Italian dressing. Served with a dollop of pesto & kalamata olives.



FEATURING…

Venetian Bruschetta **15**

Five toasted points with a blend of tomato, fresh basil, and garlic topped with melted whole milk mozzarella and balsamic glaze
***Add pesto base 2**

Insalata ed Suppa

Salads & Soups

*Add grilled or blackened chicken/shrimp to any salad **10/11***
*Add any item to your salad from our list of pizza toppings **2***

Dressing selection: housemade Italian, homemade honey mustard, ranch, fat free raspberry vinaigrette, and oil & vinegar

TUSCAN SALAD 16
Mixed field greens topped with candied pecans, craisins, goat cheese & fat free raspberry vinaigrette

HOUSE SALAD 10 GF
Mixed field greens topped with cucumbers, cherry tomatoes, carrots & choice of dressing
* Available as a side salad **6**

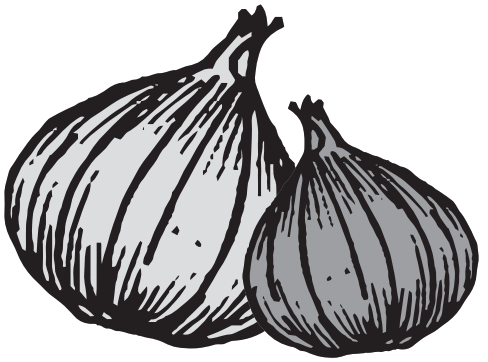
CAESAR SALAD 10
Romaine lettuce tossed with parmesan, croutons & caesar dressing
* Available as a side salad **6**

ANTIPASTO SALAD 25 GF
Mixed greens topped with prosciutto, spicy capicola, genoa salami, deli pepperoni, fontina, aged asiago, provolone, smoked gouda, gorgonzola, kalamata olives & sun dried tomatoes drizzled with our housemade Italian dressing.

MINESTRONE *cup* **6** / *bowl* **7** GF
housemade daily and stocked with the freshest vegetables

SOUP DU JOUR *cup* **7** / *bowl* **8**
New, delicious soup daily

SOUP AND SALAD COMBO 15
Bowl of soup accompanied by a house or caesar salad



Ingresso Stanza Del Chianti

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

Chianti Room Specialties

ITALIAN ENTRÈES

LASAGNA 26
Five layered meat lasagna housemade from scratch

CARBONARA 30
Fettuccine, peas, and bacon tossed in our housemade carbonara sauce and topped with blackened shrimp or chicken.
*substitute for cheese tortellini (+3)

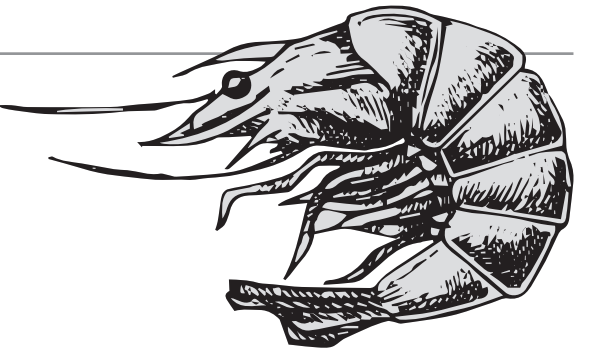
MANICOTTI 25
Hand rolled pasta stuffed with our spinach ricotta mix, baked with pomodoro sauce and mozzarella

CHICKEN FETTUCCINE ALFREDO 28
Blackened or grilled chicken with fettuccine noodles tossed in our creamy housemade alfredo sauce
*substitute for cheese tortellini (+3)
*substitute shrimp (+1)

SPAGHETTI COMBO 25
Spaghetti tossed in pomodoro sauce topped with choice of meatballs, Italian sausage links or a combination of both

PARMESAN - EGGPLANT/CHICKEN 25/28
Lightly seared in housemade 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

PENNE ALLA VODKA 28
Penne noodles tossed in our creamy housemade vodka sauce with blackened or grilled chicken
*substitute for cheese tortellini (+3)
*substitute shrimp (+1)



STEAKS & SEAFOOD

Weekend Rib-Eye (GF) 45

12 oz. Rib-eye topped with housemade rosemary red wine compound butter & served with garlic smashed red potatoes & broccoli(Ask server about weekday availability)
* Make it surf & turf - Add grilled/blackened shrimp +**11**

CATCH OF THE DAY market price
Ask your server about our catch of the day

SHRIMP SCAMPI 32
Sautéed shrimp in a lemon butter white wine sauce over your choice of pasta
*substitute for cheese tortellini (+3)

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.

Pizza al Forno a Legna

Brick Oven Pizza

TOPPINGS

CHEESES
aged asiago, feta, fontina, goat, gorgonzola, mozzarella, provolone, ricotta, smoked cheddar, smoked gouda, whole milk mozzarella

MEATS
anchovies, bacon, canadian bacon, capicola, italian sausage, pepperoni, prosciutto, salami, meatballs

VEGGIES
banana peppers, bell peppers, black olives, broccoli, garlic, jalapeños, mushrooms, onions, pineapple, spinach, sun dried tomatoes, tomato slices

10" INDIVIDUAL PIZZA 15
ADDITIONAL TOPPINGS (WHOLE ONLY) **2.5**

10" GLUTEN FREE 17 (GF)
ADDITIONAL TOPPINGS (WHOLE ONLY) **2.5**
**NOT DISCOUNTED DURING HAPPY HOUR*

16" PIZZA (8 SLICES) 20
ADDITIONAL TOPPINGS HALF/WHOLE **2.5/4**

CALZONES 18
RICOTTA, MOZZARELLA & SIDE OF POMODORO SAUCE. ADDITIONAL TOPPINGS **2.5**

MAKE ANY 10" SPECIALTY PIE A CALZONE **+3**

SPECIALTY PIES 10"/16"

PIZZA OF THE MONTH 19/29
Ask your server about our pizza of the month

GARBAGE CAN 20/30
Pepperoni, sausage, onions, mushrooms, bell peppers, black olives & mozzarella

ROASTED VEGGIE 18/27
Onions, bell peppers, mushroom, garlic & mozzarella

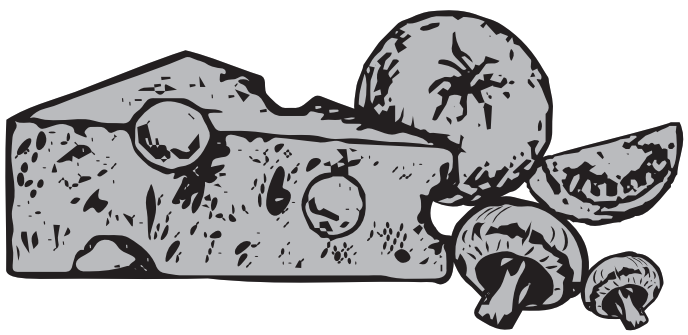
THREE LITTLE PIGS 19/29
Sliced sausage, bacon, canadian bacon, smoked cheddar & mozzarella

SWEET DATIL'RONI 19/29
A red sauce base topped with mozzarella, cup n' char pepperoni, and ricotta. Drizzled with hot datil honey and finished with fresh basil

GODFATHERS 18/27
Prosciutto, scallions, garlic & mozzarella on a ricotta base

MARGHERITA 18/27
tomato sauce base with fresh whole milk mozzarella & topped with fresh basil then drizzled with infused extra virgin olive oil

WHITE PIE 18/27
Fontina, romano, mozzarella & fresh spinach on a ricotta base



Dulci

Desserts

CANNOLIS **1 FOR 6 / 2 FOR 10**
Giant chocolate encrusted cannoli, stuffed with sweet ricotta chocolate chip cream & drizzled with chocolate and caramel

HOUSEMADE CHOCOLATE CHEESECAKE **14**
Chocolate cheesecake served with raspberry compote & whipped cream

HOUSEMADE TIRAMISU **14**
Lady fingers dipped in a blend of MADI rum & espresso. Layered with sweetened mascarpone and chocolate shavings

Bibite

Beverages

SOFT DRINKS **4.5**
Coke, Diet Coke,Coke Zero, Barq's Root Beer, Sprite, Orange Fanta, Minute Maid Lemonade, Mr. Pibb

CHINA MIST FRESH BREWED ICED TEA **4.5**

FRESHLY GROUND 100% LAVAZZA ITALIAN COFFEE 4

AQUA PANNA NATURAL & PELLEGRINO SPARKLING BOTTLED WATER **5**

Kids Menu

includes a fountain drink or tea
substitute milk/juice (+$1**)*

PICK A PASTA **13**
Choose from spaghetti, penne, or cheese tortellini **(+1)** & pomodoro, alfredo, or butter sauce with a meatball

CHICKEN TENDERS **13**
Two large chicken tenders served with fries & ketchup

KIDS MOZZARELLA MOONS **13**
Two mozzarella moons served with fries & pomodoro sauce

KIDS PERSONAL PIZZA **13**
Cheese pizza with first topping included.
*Additional toppings **(+1)**