

CHIANTI

ANTIPASTO

Bruschetta Con Pomodoro

Homemade bread, tomato, garlic, basil and olive oil 10

Melanzane alla Parmigiana

Eggplant, Pomodoro, parmesan, mozzarella 12

Antipasto Misto

Chef's whim of mixed Assortito 18

Langoustini al Limone

Butterfly shrimp, garlic, butter, spinach, in white wine lemon sauce 22

Carpaccio di Salmone

Smoked Salmon Carpaccio, fresh lemon, capers, red onion, Julien tomato, on a bed of arugula 17

Beef Carpaccio*

Tenderloin beef fillet, topped with arugula, shaved parmigiana, drizzled with lemon vinaigrette dressing 19

Calamari Tirrenia

Sauteed calamari, with tomato, olives, garlic, capers, chili flakes 16

Cozze e Vongole

Mussels and clams, sauteed in garlic butter white wine sauce, with parsley 17

Zuppa Del Giorno

Daily special soup 8

INSALATA

Chianti Caesare*(Contains raw eggs)

Grilled Hearts of Romain, with house Caesar dressing, parmigiano and crushed croutons 11

Insalatina ala Chianti

Mixed greens, cherry tomato, shaved carrots, cucumber, with balsamic vinaigrette 12

Insalata Mediterraneo

Heirloom tomatoes, cucumbers, onions, kalamata olives, with balsamic dressing. Topped with feta cheese 12

Insalata di Barbaetole

Marinated Beets, with burrata cheese, arugula, topped with balsamic reduction and olive oil 14

Insalata di Pomodori

Heirloom tomato, burrata, basil, olive oil, balsamic reduction 14

Caprese Classico

Heirloom tomato, fresh mozzarella, basil, olive oil, balsamic reduction, topped with arugula 12

LA PASTE

Capellini alla Checca

Angel hair pasta, cherry tomato, basil, garlic, olive oil 16

Spaghetti alla Putanesca

White wine, anchovies, chili flakes, capers garlic, marinara and fresh herbs. 16

Spaghetti alla Carbonara

Panchetta, black pepper, eggs, cream sauce, zucchini and parmigiano 17

Penne Bolognese

Classic Bolognese sauce 19

Penne Salmone e Zuchine

Penne, smoked salmon, zucchini, in home-made cream sauce 21

Pappardelle alla Boscaiola

Panchetta, mushrooms, olives, and garlic, cooked in delicious Rosa sauce 18

Pappardelle pesto e Gamberetti

Home-made pesto, shrimp, garlic, in light cream sauce 22

Burata Ravioli alla Aurora

Burrata ravioli, in Chianti Rosa sauce 18

Gnocchi

Home made Gnocchi with (Choice of sauce: Pomodoro, Pesto, Rosa, Arrabiata sauce.) 16

Gnocchi al Taleggio Salsiccia e Rucola

Home made Gnocchi, with Taleggio brie cheese, in cream sauce, with arugula and Italian sausage 19

Linguini Frutti di Mare

Mussels, clams, shrimp, calamari, light tomato sauce, chili flakes, garlic and white wine. 26

Linguini Gorgonzola and Pistachio

Chef's special Gorgonzola sauce, with Sicilian pistachios 17

Cannelloni al Forno

Stuffed cannelloni shell, with ground beef, parmesan, garlic, ricotta cheese and spinach 19

Risotto con Funghi

Risotto, mushrooms, asparagus and parmigiano 17

Farfalle Salsiccia e Funghi

Bow tie pasta, sausage, mushrooms, olives, with heavy cream 18

PATTI FORTI

Main Course

Choice of veggies or pasta

Pollo Cacciatora

Chicken breast, garlic, mushrooms, onions, olives, and parsley, with touch of marinara 24

Pollo Saltimbocca

Chicken breast, prosciutto, mozzarella and sage in white wine 24

Pollo alla Gorgonzola

Chicken breast cooked in Gorgonzola sauce, with light cream 24

Pollo Marsala

Chicken Breast, with mushrooms, Marsala wine, with a touch of cream 24

Vitello Marsala

Veal, mushrooms, Marsala wine, with a touch of cream 26

Vitello Parmigiana

Veal, marinara, mozzarella and parmesan 26

Vitello Picata

Veal cooked in lemon juice, with capers, white wine and butter sauce 26

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk, may increase your risk of food borne illness

Costolette D'Angelo al Forno

Rack of Lamb, on a bed of polenta, with white wine butter
mint sauce 34

Filletto al Pistachio * (Can be under cooked)

9 oz. premium beef fillet, with Gorgonzola and Sicilian
pistachios 36

Filletto al Pepe Verde* (Can be undercooked)

9 oz. premium grilled beef fillet, cooked in cognac, with
mustard cream sauce, and fresh peppercorns 36

Rib Eye Steak * (Can be undercooked)

14 oz. steak, with wild mushrooms in creamy truffle sauce 38

Salmone alla Pizzaiola

Salmon, in pizzaiola sauce, with seasonal veggies 26

Branzino

Grilled sea bass, with veggies 35

NAPOLITANA STYLE PIZZA

12" pizza on a hand-tossed crust

Margherita Pizza

Pomodoro, basil, fresh mozzarella 12

Pizza Pepperoni

Pomodoro, pepperoni, mozzarella 14

Pizza Susanna

Olive oil, mozzarella, prosciutto, arugula, topped with truffle
oil 17

Pizza Emilina

Pomodoro, mozzarella, topped with arugula, fresh
parmesan, grana padano, prosciutto cotto and olive oil (after
baking) 16

Pizza Biancaneve

Mozzarella, Italian sausage, mushrooms, olives, garlic and
oregano 15

Pizza Ferrari

Pomodoro, salami picante, chili flakes, fire roasted peppers,
and parmesan 16

Pizza Toscana

Pomodoro, mozzarella, gorgonzola, pepperoni, olives, onions,
and oregano (Spicy) 16

Pizza Maialona

Pomodoro, mozzarella, pepperoni, ham, sausage and salami 17

Pizza Fiorentina

Pomodoro, mozzarella, gorgonzola, and prosciutto 15

Calzone Napoletano

Pomodoro, mozzarella, ham and basil. Side of prosciutto and
arugula, Topped with olive oil and parmesan 16

Pizza Prosciutto e Funghi

Pomodoro, mozzarella, prosciutto cotto, mushrooms and basil
14

Pizza Contadina

Pomodoro, mozzarella, salami, sausage, olives and onions 15

DOLCE & GELATO

Tiramisu

Home made 10

Casatta

Traditional Sicilian semifreddo, zabaione with a heart of
chocolate gelato with candied fruit 11

Peach Ripieno

Peach sorbetto, served in a natural fruit shell 11

Lemon Ripieno

Sicilian Lemon sorbetto, in a natural fruit shell, topped with
Limoncello liquor 10

Cheese Cake

Home Made 10

Gelato

Chocolate, Vanilla. Pistachio 7

Limonchello Flute

Lemon gelato, swirled with Limonchello sauce 11

Torta Della Nonna * (Contains Nuts)

Pastry cream with a hint of lemon, on a base of shortcrust
pastry, covered with pine nuts, almonds, and powdered sugar
10

Spumoni Bomba

Strawberry, pistachio and chocolate gelato, covered in
chocolate and drizzled with white chocolate 10

Mini chocolate Gluten Free Vanilla Cake

Alternating layers of gluten free chocolate and vanilla creams
topped with shaved chocolate 10

Limonchello Mascarpone cake

Alternating layers of sponge cake and lemon infused
mascarpone cream 10

Blanca

A hazelnut cookie base topped with a layer of hazelnut crunch
and chocolate sponge cake filled and topped with vanilla
flavored cream studded with chocolate chips and coated in a
white chocolate miroir 10

Cassitina

layer of sponge cake topped with ricotta cream all enclosed in
a layer of marzipan, icing and candied fruit 10

CAFFE'

Cappuccino 5

Latte 5

Espresso 4

Affogato

Espresso, vanilla gelato 10

KIDS MENU

Includes soft drink or scoop of ice-cream

Cheese pizza 7

Pepperoni 9

Penne & Butter 7

Spaghetti Marinara 8

Penne Alfredo 9

GLUTEN FREE PENNEPASTA IS AVAILABLE!

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