

STARTERS

\$2.00 Off during Happy Hour!

BRUSCHETTA

Rustic grilled bread topped with fresh tomatoes, basil, garlic, olive oil and dusted with parmesan cheese. 9.50

SPINACH ARTICHOKE DIP

Rich, creamy and piping hot.
Served with crostini. 12.50

STUFFED MUSHROOMS

Filled with Italian sausage cooked with onions, mushrooms, and spices.
Drizzled with parmesan cream sauce. 12.50

TWICE BAKED BUFFALO WINGS

Plump juicy wings served with blue cheese and celery 12.95

SHRIMP "LOUIS PRIMA"

Cajun seasoned shrimp with spicy corn hash served over fried polenta. 13.95

FRITTURA DI CALAMARI

Delicate baby squid fried to perfection.
Served with creamy horseradish and marinara sauces. 13.95

Try it "Brooklyn Style"

A slightly spicier version topped with sweet and hot peppers. Add 1.50

SEARED-RARE AHI TUNA

Pan seared with our signature 12-pepper spice blend. Served chilled with organic greens and mango horseradish sauce. 13.95

SPICY TENDER TIPS

½ lb. of tenderloin tips blackened in Cajun seasonings. Served with béarnaise or creamy horseradish sauce. 14.50

CRAB CAKES

A generous amount of lump crab perfectly seasoned and served with remoulade sauce. 14.95

BACON-WRAPPED SCALLOPS

Three large scallops grilled with pecan wood smoked bacon and basted with a ginger garlic sauce. 16.95

FLAT BREADS

\$2.00 Off during Happy Hour!

MARGHERITA FLAT BREAD

Thin crispy pizza topped with a light tomato sauce, fresh mozzarella and fresh basil. 11.50

BASIL SAUSAGE FLAT BREAD

Thin crispy pizza topped with a light tomato sauce, sausage, chopped basil, crushed red pepper and mozzarella. 12.50

SPICY CHICKEN FLAT BREAD

Thin crispy pizza topped with a Cajun cream sauce, grilled chicken, pepperoncini, red onion and mozzarella. 12.50

MEDITERRANEAN FLAT BREAD

Thin crispy pizza topped with marinated Roma tomatoes, quattro formaggi, kalamata olives, roasted tomatoes, roasted red peppers and fresh basil. 12.50

PROSCIUTTO ARUGULA FLAT BREAD

Thin crispy pizza topped with garlic butter, mozzarella, parmesan, toasted pine nuts, arugula and shaved Prosciutto di Parma. 13.50

THAI CHICKEN FLAT BREAD

Thin crispy pizza topped with chicken, cabbage, carrots, peppers, red onion, mozzarella, chopped peanuts and Thai peanut sauce. Lightly drizzled with soy glaze. 13.50

PEPPERONI FLAT BREAD

10.50

HAPPY HOUR SPECIALS

Daily from 2:00 pm to 6:30 pm
and 9:00 pm to closing.

Special pricing on all Beer, Wine & Spirits.

SIGNATURE MARTINIS

CHIANTI GRILL COSMOPOLITAN

Ketel One Citroen, Solerno blood orange liqueur,
cranberry 9.95

BARREL AGED BEES KNEES

J. Carver Barrel Aged Gin, ⑤ Lemon Ginger liqueur,
honey syrup, fresh lemon 9.50

CHIANTI GRILL SIDE CAR

Courvoisier, Solerno blood orange liqueur,
sweet-n-sour, fresh lime juice, sugared rim 9.95

POMEGRANATE MARTINI

Ketel One Citroen, Solerno blood orange liqueur,
pomegranate juice 8.95

ROSEMARY LEMON MARTINI

Far North Syva Vodka, ⑤ Lemon Ginger liqueur,
simple syrup, fresh rosemary 8.50

BOULEVARDIER

J. Carver Bourbon, Campari, sweet vermouth,
orange peel 10.95

ST. HENDRICK'S

Hendrick's botanical gin, St. Germaine elderflower
liqueur, grapefruit and fresh lime juices 10.95

MINNY VESPER

Far North Navy Strength Gin and Syva Vodka,
Tattersall Americano liqueur, lemon twist 11.95

DIRTY KETEL MARTINI

Ketel One vodka, olive juice and
blue cheese stuffed olives. 9.95

SPECIALTY COCKTAILS

MINNESOTA MULE

Prairie Organic Vodka, ⑤ Lemon Ginger liqueur, Cock-N-Bull ginger beer, fresh lime 10.95

INFUSED BRANDY OLD FASHIONED

Copper & Kings brandy that as been slowly steeped with fresh oranges and dark cherries mixed with simple syrup, cherry bark vanilla bitters, Luxardo cherries and orange peel 10.95

ITALIAN LEMONADE

Vanilla vodka and our House-made Limoncello with a touch of cream and lemonade 8.95

CHIANTI GRILL SANGRIA

A refreshing concoction of wine, brandy, simple syrup and fresh, seasonal fruits 8.50

RED MOON OVER MANHATTAN

J. Carver Bourbon, Marietta Old Vine Red, simple syrup, Luxardo cherries 9.50

DARK-N-STOMY IN MINNESOTA

Far North Alander Spiced Rum, ⑤ Lemon Ginger liqueur, Cock-N-Bull ginger beer, fresh lime 10.95

LOW DOWN

Tattersall Vodka, Grapefruit Crème and Cranberry liqueurs, simple syrup, fresh lemon 10.95

CHIANTI GRILL BLOODY MARY

Hot and spicy blend of UV Sriracha Vodka and our House-made bloody mix. Served with a skewer of treats and a beer chaser 8.95

ROTATING RYE MANHATTAN

Our Bartender's favorite Rye whiskey selection masterfully blended with Tattersall Amaro and Italiano liqueurs 11.95

WHITE WINE BY THE GLASS

MOSCATO , Centorri	\$8.50
RIESLING , Dr. Loosen "Dr. L"	\$9.50
PINOT GRIGIO , Bella Sera.....	\$7.50
PINOT GRIGIO , Chloe	\$8.95
SAUVIGNON BLANC , Nobile.....	\$9.50
SAUVIGNON BLANC , Murphy Goode.....	\$8.50
ROSE , St. Supery	\$8.95
PROSECCO , LaMarca	\$8.50
CHARDONNAY , Matchbook.....	\$8.95
CHARDONNAY , Kendall Jackson "Vintner's Reserve"	\$10.95

RED WINE BY THE GLASS

CHIANTI , Fontella.....	\$6.95
CHIANTI , DaVinci.....	\$8.95
CHIANTI CLASSICO , Villa Cafaggio	\$10.95
PINOT NOIR , Jargon.....	\$8.95
PINOT NOIR , La Crema "Monterey"	\$12.50
MERLOT , Skyfall	\$8.95
OLD VINE RED , Marietta.....	\$9.50
ZINFANDEL , Cline Cellars.....	\$8.95
MALBEC , Piattelli.....	\$10.95
CABERNET SAUVIGNON , Chateau Souverain	\$8.50
CABERNET SAUVIGNON , Rodney Strong	\$9.95

DESSERTS

MOLTEN LAVA CAKE	6.95
HOUSE MADE TIRAMISU	5.95
MILE HIGH CARROT CAKE (serves 2-4)	11.50
COLOSSAL CHOCOLATE CAKE (serves 2-4) ...	10.50
HOUSE-MADE VANILLA BEAN CRÈME BRULEE	5.95
STRAWBERRY LACE CHEESECAKE	7.95
SEBASTIAN JOE'S ICE CREAM <i>Ask for today's selections</i>	4.50
TURTLE CHEESECAKE	7.95

AFTER GLOWS

MIDNIGHT ESPRESSO Espresso, Vanilla vodka, Bailey's, Kahlua and Frangelico over ice	8.25
ITALIAN BLIZZARD Bailey's, Frangelico and Amaretto DiSaronno blended with ice cream	8.95
ITALIAN ESPRESSO	3.45
LATTE OR CAPPUCINO	4.25
HOUSE-MADE LIMONCELLO	6.50
SAMBUCA ROMANO	7.75

FINE PORT WINES

RAMOS PINTO Ruby	6.95
RAMOS PINTO Tawny.....	6.95
RAMOS PINTO Collector.....	7.95

SINGLE MALT HIGHLAND SCOTCH

DALMORE 12 year	12.95
DALMORE 15 year	17.95
DALMORE 18 year	26.95