

Flat Breads

Our thin and crispy crust has become a
Chianti Grill favorite

Prosciutto Arugula \$9.99

Mediterranean \$8.99

Margarita \$7.99

Pollo \$8.99

Spicy Chicken \$8.99

Sausage Basil \$8.99

Cheese \$6.99

Pepperoni \$8.99

\$2 dollars off all flat breads
during Happy Hour.

Happy Hour Specials

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

Special pricing on all Beer, Wine & Spirits.



CHIANTI
GRILL™ WINE
FOOD



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www.ChiantiGrill.com

Rev 5.19.11

Appetizers

\$2.00 Off any appetizer during Happy Hour!

Bruschetta

Grilled bread topped with fresh tomatoes,
basil, garlic and olive oil. \$6.99

Stuffed Mushroom Caps

Filled with Italian sausage cooked with onions,
mushrooms, and spices. Drizzled with
parmesan cream sauce. \$7.99

Shrimp Aglio Ooglio

A bounty of shrimp baked in our signature spicy
Aglio Ooglio garlic and olive oil sauce.
Served with ciabatta bread. \$8.99

Spinach, Artichoke and Parmesan Ramekin

Rich, creamy and piping hot.
Served with toasted bread. \$8.99

Seared-Rare

Sushi Grade Ahi Tuna

Pan seared with our signature 12-pepper spice blend.
Served chilled with organic greens and
mango horseradish sauce. \$9.99

Frittura di Calamari

Delicate baby squid fried to perfection. Served with
horseradish sauce and marinara della nonna. \$10.99

Spicy Tender Tips

½ lb. of tenderloin tips blackened in
Cajun seasonings. Served with béarnaise
or creamy horseradish sauce. \$10.99

Walleye Fingers

Lightly battered Canadian Walleye fried to a
golden brown. Served with Tartar sauce. \$10.99

Bacon-Wrapped Scallops

Three large scallops grilled with smoked bacon
basted with a creamy ginger garlic sauce. \$11.99

Crab Claws

Delicious Crab Claws served with a side of butter.
Tasty and easy to eat! \$12.99

Martinis

Georgia Peach Martini

Southern Comfort, Pallini Peachello, Peach schnapps and lime juice. More charming than a Southern Belle. \$8.00

Pallini Limoncello Martini

Prairie Organic Vodka and Limoncello combined for a simple delight. \$9.25

Tiramisu Martini

Espresso, Kahlua, Bailey's Irish Cream, Sambuca and Chocolate liqueur. \$7.75

Pomegranate Martini

A sassy blend of Ketel One Citroen, pomegranate juice and Cointreau. \$8.00

Key Lime Pie Martini

Just like the Southern Florida treat. Stoli Vanil vodka, Malibu, sweet-n-sour, lime and cream with a graham cracker rim. \$7.75

Chianti Grill Sidecar Martini

Our version of the classic. Courvoiser, Cointreau, sweet-n-sour and lime juice with a sugar rim. \$8.75

St. Hendrick's Martini

A heavenly combination of Hendrick's gin, St. Germaine Elderflower liqueur, grapefruit and lime juice. \$9.75

Chocolate Covered Banana Martini

You'll go ape over this sweet treat. Stoli Vanil vodka, Crème de Cacao, Crème de Banana and Baily's Irish Cream. \$8.00

Chocotini

Stoli Vanil vodka, White Crème de Cacao and Frangelico. \$8.50

Dirty Ketel Martini

Ketel One vodka and olive juice and blue cheese stuffed olives. \$8.75

Chianti Grill Cosmopolitan

Ketel One Citroen, Cointreau, and a splash of cranberry juice with a twist. \$9.00

The Perfect 10 Martini

Tanqueray No. Ten neat with olives and a wave of dry vermouth... The perfect cocktail. \$9.50

Royal Flush Martini

Get lucky with this blend of Crown Royal, Peach and Raspberry schnapps and cranberry juice. \$7.00

Flirtini

Sets the mood. Stoli Razberi, pineapple juice and champagne. \$8.75

Satin Doll Martini

Opulent vodka, St. Germaine Elderflower liqueur and LaMarca Prosecco. \$8.75

Specialty Cocktails

Opulent Bootlegger

A refreshing mix of citrus and mint. Opulent vodka, lemon, lime, mint, limeade and lemonade. \$8.50

Chianti Grill Sangria

A fruit explosion made with Marietta Old Vine Red, cranberry, orange and pineapple juices and fresh fruit. \$7.75

DiSarita Margarita

A Cuervo Gold margarita topped with DiSaronno Amaretto. \$7.75

Pomegranate Lemonade

A refreshing mix of Stoli Bluberi, Cointreau, pomegranate juice and lemonade. \$7.75

Chianti Grill Bloody Mary

Absolut Peppar and our fabulous Bloody Mary mix. Served with an antipasto skewer & a beer chaser. \$7.75

Chianti Grill Long Island Iced Tea

A refreshing classic, only better. Jeremiah Weed Sweet Tea vodka, Bacardi limon, Tanqueray Rangpur and Triple Sec. \$8.75

Pomegranate Mojito

The Caribbean classic with a twist. Bacardi limon, pomegranate juice, mint and lime. \$8.00

Alfredo's Passion

Midori, Malibu rum and Strawberry schnapps with orange juice, pineapple and a dash of grenadine. \$7.00

Chianti Grill Cappuccino

DiSaronno Amaretto and Frangelico with Lavazza espresso. \$7.00

Midnight Espresso

Espresso, Stoli Vanil vodka, Kahlua, Frangelico and Bailey's Irish Cream. \$7.25

Italian Butterfly

Our favorite Nightcap. Bailey's Irish Cream, Frangelico and DiSaronno Amaretto. \$8.50



White Wine by the Glass

Prosecco, LaMarca.....	\$8.50	\$36
Evolution, Sokol Blosser	\$9.50	\$35
Riesling, Chateau Ste. Michelle	\$7.50	\$28
White Zinfandel, Sycamore Lane ..	\$5.50	\$19
Pinot Grigio, Benvolio	\$8.00	\$29
Pinot Grigio, Bolla.....	\$6.50	\$23
Sauvignon Blanc, Murphy Goode...	\$8.50	\$31
Sauvignon Blanc, Villa Maria "Private Bin" ...	\$9.50	\$35
Chardonnay, Redwood Creek.....	\$6.50	\$24
Chardonnay, Kendall Jackson "Vintner's Reserve" ..	\$10.00	\$37

"Take Flight with our Wine Flights Menu"

Red Wine by the Glass

Super Tuscan IGT, Prima Voce	\$9.00	\$33
Chianti, DaVinci	\$8.50	\$31
Chianti, Fontella	\$7.00	\$25
Chianti Classico, Villa Cafaggio	\$7.50	\$27
Carmenere, Calina	\$7.00	\$25
Barbera, Montevina	\$7.50	\$27
Merlot, Mainstreet Winery	\$8.00	\$29
Shiraz, McWilliams.....	\$7.50	\$27
Old Vine Red, Marietta Cellars	\$9.00	\$33
Zinfandel, Cline Cellars	\$8.50	\$31
Malbec, Punto Final	\$9.50	\$35
Pinot Noir, Jargon	\$8.50	\$31
Pinot Noir, Bella Glos "Meiomi" ..	\$12.00	\$51
Cabernet Sauvignon, Louis Martini "Sonoma".....	\$8.50	\$31
Cabernet Sauvignon, BV "Century Cellars" ...	\$6.50	\$24
Cabernet Sauvignon, Liberty School ...	\$10.00	\$37
Meritage, Sterling "Vintner's Collection"	\$9.00	\$33