

# CHIANTI GRILL™ WINE FOOD

*Welcome to The Chianti Grill!*

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A company driven by quality – in product, in service and in value.

We strive for quality and authenticity of the food.

We continually evolve our large and well rounded wine list.

We have an excellent staff to accommodate your every need.

We continue to increase our service to the community.

*We are honored that you chose the Chianti Grill.*

*While in our home, relax and let us take care of your needs.*

Thank You for your patronage.

Our Locations:

**Chianti Grill of Burnsville**

14296 Plymouth Avenue

Burnsville, MN 55337

p. 952.892.7555

f. 952.435.3187



**Chianti Grill of Roseville**

2050 Snelling Avenue North

Roseville, MN 55113

p. 651.644.2808

f. 651.644.2711

[www.ChiantiGrill.com](http://www.ChiantiGrill.com)

## Starters

### 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 marinara della nonna and horseradish sauce. \$10.99

### Spicy Tender Tips

1/2 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 ginger garlic sauce. \$11.99

### Crab Claws

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



## Flat Breads

### Prosciutto Arugula Flat Bread

Thin crispy pizza topped with garlic butter, mozzarella, parmesan, toasted pine nuts, arugula and shaved prosciutto di Parma. \$9.99

### Mediterranean Flat Bread

Thin crispy pizza topped with marinated tomatoes, quattro formaggi, kalamata olives, sun-dried tomatoes, roasted red peppers & fresh basil. \$8.99

### Margarita Flat Bread

Thin crispy pizza topped with a light tomato sauce, fresh mozzarella and fresh basil. \$7.99

### Pollo Flat Bread

Thin crispy pizza topped with grilled chicken, garlic mushrooms, marinated Roma tomatoes and quattro formaggi. \$8.99

### Spicy Chicken Flat Bread

Thin crispy pizza topped with a Cajun cream sauce, grilled chicken, pepperoncini, red onion and mozzarella. \$8.99

### Sausage Basil Flat Bread

Thin crispy pizza topped with a light tomato sauce, sausage, chopped basil, crushed red pepper and mozzarella. \$8.99



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# Al Forno

Served with House Salad and fresh-baked bread. Substitute Caesar or Balsamic-Gorgonzola Salad \$1.49

## Seafood Cannelloni

Shrimp, scallops and other seafood delicacies baked in rolled sheets of pasta and smothered with sherry cream sauce. \$15.99

## Lasagne Bolognese

Our seven layer lasagna filled with meat sauce, creamy bechamel and cheeses. \$14.99

## Mostaccioli

Hearty Italian sausage, mushrooms, onion, garlic and spices tossed with penne and tomato sauce baked with mozzarella. \$13.99

## Manicotti

A blend of three cheeses in rolled sheets of pasta baked with tomato sauce and mozzarella. \$13.99

# Pasta

Served with House Salad and fresh-baked bread. Substitute Caesar or Balsamic-Gorgonzola Salad \$1.49

## Tortellini "Straw and Hay"

Cheese and meat filled tortellini, smoked ham, sweet baby peas and fresh mushrooms in parmesan cream sauce. \$14.99

## Penne Toscana

Italian sausage, portabellas, oven-roasted Roma tomatoes and fresh basil tossed in spicy vodka sauce. \$14.99

## Cappellini al Fresco

Angel hair pasta tossed with fresh tomatoes, fresh basil, garlic and olive oil. \$11.99

## Spinach Ravioli

Pasta pillows stuffed with spinach, portabella mushrooms and cheese. Choice of a pesto-gorgonzola cream sauce or Marinara della Nonna. \$14.99

## Spicy Chicken Penne

Basil pesto and parmesan cream sauce topped with sun-dried tomatoes, roasted red peppers & Cajun-spiced chicken breast. \$14.99

## Chicken Cappellini

Our Cappellini al Fresco topped with a marinated and grilled chicken breast. \$14.99

## Fettuccine Alfredo with Chicken & Fresh Vegetables

A Chianti Grill favorite. \$14.99

## Cappellini ai Gamberetti

Angel hair pasta with tender sautéed shrimp, basil, marinated tomatoes, garlic and olive oil. \$14.99

## Shrimp & Lobster Linguini

Rich, sumptuous lobster and plump shrimp tossed with asparagus in a brandy cream sauce. \$19.99

## Lobster Ravioli

Sumptuous jumbo pasta pillows with sautéed lobster, asparagus and fresh tomato in a light brandy cream sauce. \$23.99

## Salmon Pappardelle

Sautéed salmon, sun-dried tomatoes and fresh spinach leaves tossed with rosemary pappardelle pasta and a light basil pesto cream sauce. \$18.99

## Gnocchi alla Crema di Campagna

Small pasta dumplings, sautéed chicken, portabella, asparagus, and parmesan cream sauce. \$14.99

## Spaghetti

### w/ Meatballs

\$13.99

## Seafood Linguini

Al dente linguini tossed with scallops, shrimp, clams, artichokes in a light red pescatore sauce. \$18.99

# Steaks

All Entrées served with House Salad, fresh-baked bread and choice of side.  
Substitute Caesar or Balsamic-Gorgonzola Salad \$1.49

## Michelangelo's Tenderloin Medallions

A true work of art! Two 4-ounce grilled tenderloins topped with Chianti wine reduction and melted gorgonzola. \$26.99

### "Filet Mignon"

8 oz. Center cut tenderloin.  
Tender as a Mother's love. \$23.99

### Center-Cut Sirloin

A classic 12 oz. cut from the heart of the sirloin. \$18.99

### "Butcher's Secret" Sirloin

They like to keep these tasty cuts for themselves. 16 oz. \$20.99

### Ribeye

Fully marbled for exceptional flavor and juiciness. 16 oz. \$25.99

### Blackened Ribeye

16 oz. ribeye pan seared with Cajun spices. Topped with a dollop of blue cheese butter and caramelized onions. \$28.99

### Sirloin Balsamico

12 oz. center-cut sirloin smothered with sautéed portabellas and balsamic cream. \$20.99



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All our steaks are aged a minimum of 28 days for maximum flavor and tenderness.

We recommend no more than medium temperature on all our steaks.

## Steak Toppers & Accompaniments

Sautéed Portabellas ..... \$1.99  
Melted Bleu Cheese..... \$1.99  
Portabellas with White Truffle Oil..... \$2.50  
Béarnaise..... \$1.99  
Caramelized Onions..... \$1.99

Lobster Oscar..... \$9.99  
Balsamic Foresta Sauce ..... \$3.50  
Walleye Impanato Filet..... \$6.99  
Bacon Wrapped Scallops ..... \$9.99  
Crab Claws..... \$11.99

## *Pollo and Veal*

*Served with House Salad, fresh-baked bread and choice of side. Substitute a Caesar or Balsamic-Gorgonzola Salad \$1.49*

### *Chicken Marsala*

Portabella mushrooms in a Marsala cream sauce. *\$16.99*

### *Chicken Sorrento*

Fresh chicken with capers, tomatoes and artichokes sautéed in lemon-basil white wine cream sauce. *\$16.99*

### *Chicken Parmigiana*

Parmesan breaded and baked with tomato sauce and mozzarella cheese. *\$17.99*

### *Chicken Saltimbocca*

Boneless breasts of chicken stuffed with prosciutto and provolone topped with sherry cream. *\$18.99*

### *Veal Parmigiana*

Parmesan breaded and baked with tomato sauce and mozzarella. *\$19.99*

### *Veal Sorrento*

Tender veal with capers, tomatoes and artichokes sautéed in lemon-basil white wine cream sauce. *\$18.99*

### *Veal Marsala*

Portabella mushrooms in a Marsala cream sauce. *\$18.99*

## *Seafood*

*All Entrées served with House Salad and fresh-baked bread. Substitute Caesar or Balsamic-Gorgonzola Salad \$1.49*

### *Walleye Impanato*

Flaky Canadian Walleye baked with parmesan, garlic and pine nut bread crumbs. Finished with a lemon-basil cream sauce. Served with choice of side. *\$21.99*

### *Bacon Wrapped Scallops*

Jumbo scallops grilled with smoked bacon basted with a creamy ginger garlic sauce. Served with choice of side. *\$22.99*

### *Crab Claws*

Delicious Crab Claws served with a side of butter. Tasty and easy to eat! Served with choice of side. *\$26.99*

### *Salmon Sophia*

Cajun seared Norwegian salmon filet topped with sautéed shrimp, oven-roasted Roma tomatoes, fresh basil and sherry cream. Served with choice of side. *\$24.99*

### *Shrimp Scampi*

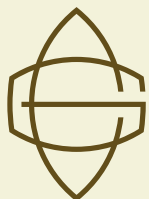
Large succulent shrimp sautéed with olive oil, garlic and portabellas. Served with linguini Aglio Ooglio. *\$23.99*

### *Cashew Encrusted Sea Bass*

Always a crowd favorite. Topped with our caramel rum sauce. Served with choice of side *\$26.99*

### *Zuppa di Pesce*

Shrimp, scallops, salmon, asparagus and portabella mushrooms sautéed with Lemoncello simmered in fresh tomato basil broth. Served with garlic roasted bread. *\$20.99*



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