

## Starters

### *Spicy Tender Tips*

1/2 lb. of tenderloin tips blackened in Cajun seasonings. Served with béarnaise or creamy horseradish sauce. \$10.99

### *Frittura di Calamari*

Delicate baby squid fried to perfection. Served with marinara della nonna and horseradish sauce. \$9.99

### *Mozzarella Caprese*

Fresh Mozzarella and beefsteak tomatoes with extra virgin olive oil, balsamic, salt and pepper. \$8.99

### *Bacon-Wrapped Scallops*

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

### *Seared-Rare*

### *Sushi Grade Ahi Tuna*

Served chilled with organic greens and mango horseradish sauce. \$9.99

### *Crab Claws*

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

### *Bruschetta*

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

### *Spinach, Artichoke and Parmesan Ramekin*

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



## 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



**CHIANTI**  
**GRILL**™ **WINE**  
**FOOD**

# Al Forno

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

## Seafood Cannelloni

Shrimp, scallops and crab 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

## Spinach Ravioli

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

## Cappellini al Fresco

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

## Spaghetti w/ Meatballs

\$13.99

## Spaghetti w/ Italian Sausage

\$14.99

## Cappellini ai Gamberetti

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

## Seafood Linguini

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

## 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

## Gnocchi alla Crema di Campagna

Small pasta dumplings, sautéed chicken, minced portabella, asparagus, and parmesan cream sauce.

\$14.99

## Shrimp & Lobster Linguini

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



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## Seafood

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

### Mojo Grilled Tiger Prawns

Rich, succulent grilled prawns basted with a light sauce of olive oil, lobster broth, garlic and smoked chipotle. Served with mojo risotto. \$23.99

### 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

Five jumbo scallops grilled with smoked bacon basted with a ginger garlic sauce. Served with choice of side. \$22.99

### Salmon Taormina

Grilled fresh Norwegian Salmon topped with sautéed artichoke, fresh tomato, basil, and white wine with lemon. Served with choice of side. \$21.99

### Crab Claws

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

## Steaks

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

### "Filet Mignon"

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

### "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

### New York Strip

The legendary steak house classic. Best balance of tenderness and full flavor. 14 oz. \$24.99

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



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## House Specialties

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

### *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

### *Spiedini di Filetto*

Grilled skewers of beef tenderloin topped with our balsamic reduction sauce. Served with porcini risotto. \$21.99

### *Lobster Ravioli*

Sumptuous jumbo pasta pillows with sautéed lobster, asparagus and fresh tomato in a light brandy cream sauce. \$22.99

### *Lobster Oscar Filet*

A tender 8 oz. filet laid on a bed of asparagus spears and topped with lobster and béarnaise. Served with choice of side. \$29.99

## Pollo and Veal

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*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

### *Veal Parmigiana*

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

### *Chicken Sorrento*

Fresh chicken with capers, tomatoes and artichokes sautéed in lemon-basil white wine cream sauce. \$15.99

### *Veal Sorrento*

Tender veal with capers, tomatoes and artichokes sautéed in lemon-basil white wine cream sauce. \$17.99

### *Chicken Parmigiana*

Parmesan breaded and baked with tomato sauce and mozzarella cheese. \$16.99

### *Veal Marsala*

Portabella mushrooms in a Marsala cream sauce. \$18.99



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