



Chianti South

Authentic Italian Cuisine



Antipasti

Insalata Caprese <i>Fresh mozzarella, sliced tomato, fresh basil, drizzled with olive oil and a balsamic reduction.</i>	9.95
Burrata Cheese <i>Fresh, cream filled mozzarella, olives, garlic, chili infused olive oil, gremolata and crostini. Served warm.</i>	11.95
Formaggio Di Capra <i>Goat cheese, artichokes, olives, roasted garlic and red peppers, capers and crostini. Served warm.</i>	12.95
Antipasto Misto <i>Imported prosciutto, Italian salami, melon, fresh mozzarella, grilled vegetables, olives, smoked fish and aged provolone.</i>	16.95
Prosciutto Di Parma E Melone <i>Imported Prosciutto di Parma, cantaloupe, honey and crostini.</i>	12.95
Vongole Casino <i>Six clams, with herb infused breadcrumb, olive oil and bacon.</i>	9.95
Gamberi Di Roccia <i>Fresh Gulf Coast rock shrimp, hand tossed, lightly breaded and fried. Lemon and garlic aioli dipping sauce.</i>	10.95
Cozze Chianti <i>Mussels sautéed and steamed with fresh basil, oregano, garlic, onion, cherry tomatoes, touch of cream.</i>	14.95
Calamari Fritte <i>Buttermilk soaked squid, hand breaded and golden fried.</i>	13.95
Banana Peppers <i>Stuffed with homemade sausage, baked in tomato sauce.</i>	12.95
Vongole Posillipo <i>A dozen clams, steamed in white wine, fresh basil, oregano, garlic and crushed tomato sauce.</i>	12.95



Salads

Arugula <i>Fresh mozzarella, radicchio, crispy prosciutto, cherry tomato vinaigrette & finished with a balsamic-honey drizzle.</i>	9.95
Wedge <i>Iceberg, crispy bacon, red onion, cherry tomatoes, homemade blue cheese dressing and a balsamic drizzle.</i>	9.95
Caesar <i>Fresh chopped Romaine, parmesan croutons and our famous Caesar dressing.</i>	5.95



House Specialties

Cotoletta Di Vitello <i>(Our signature Veal Chop)</i> <i>16-18 oz. Grilled to your liking and served with a Porcini mushroom and red wine sauce.</i>	38.95
Ossobucco Di Vitello <i>Veal hind shank, braised with red wine, veal stock, root vegetables with tagliatelle.</i>	32.95
Carre Di Agnello <i>Four rib rack of lamb, grilled to your liking and served over dijonaise sauce.</i>	37.95
Bistecca Al Ferri <i>16OZ. New York strip steak.</i>	27.95
<i>With sautéed mushrooms and onions.</i>	29.95

*House specialties served with chef's potato of the day. Sharing charge: \$6.00 (includes salad and side dish).
(Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase foodborne illnesses.)*



Pasta

Gnocchi <i>Potato dumplings served with a tomato-vegetable sauce, Kalamata olives.</i>	21.95
Ravioli Alla Rustica <i>Veal, prosciutto and Porcini mushroom filling, brown butter and sage sauce, Pecorino Romano cheese.</i>	25.95
Cavatelli <i>Small shells, tossed with a sauce of broccoli-rabe, garlic, butter and our homemade Italian sausage (crumbled).</i>	22.95
Farfalle <i>Bowtie pasta, shiitake and button mushroom sott'olio, asparagus, prosciutto, and fonduta (a light fontina cheese sauce).</i>	22.95
Tagliatelle <i>Crumbled Italian sausage, tomato cream sauce.</i>	21.95
Fettucini <i>With a classic Alfredo sauce made with our freshly grated Pecorino Romano cheese.</i>	21.95
Linguini Bolognese <i>Our traditional meat sauce.</i>	19.95
Tagliarini <i>Thin pasta, pancetta, peas, black pepper, Pecorino Romano cheese and cream sauce.</i>	22.95
Canelloni <i>Fresh pasta filled with a mixture of meat and herbs, and topped with a tomato-vegetables sauce.</i>	19.95
Lasagna Della Casa <i>Our homemade meat sauce, crumbled sausage, ricotta and provolone cheese.</i>	18.95



Seafood Specialties

Zuppa Di Pesce <i>Fresh lobster, shrimp, scallops, squid, mussels and clams, in a light tomato sauce over linguini.</i>	33.95
Gamberi E Capesante Fradiavola <i>Shrimp and scallops, spicy marinara sauce over linguini.</i>	26.95
Salmone Ripieno <i>Salmon stuffed with crabmeat and topped with lobster dill cream sauce over tagliarini.</i>	28.95
Cozze <i>Mussels over linguini (red or white).</i>	20.95
Linguini Alle Vongole <i>Linguini with clam sauce (red or white).</i>	20.95



Entrées

Scaloppine Di Vitello Alla Marsala <i>Veal medallions sautéed with mushrooms, Marsala wine sauce.</i>	24.95
Scaloppine Di Vitello Al Limone <i>Veal medallions sautéed with capers, lemon and white wine butter sauce.</i>	24.95
Cotoletta Di Vitello Parmigiana <i>Veal, thinly pounded, hand breaded, fried and topped with marinara and provolone cheese.</i>	24.95
Scaloppine Di Vitello Alla Margherita <i>Veal medallions, topped with fresh tomato, prosciutto, provolone cheese and baked.</i>	28.95
Pollo Alla Marsala <i>Chicken breast, sautéed with mushrooms, Marsala wine sauce.</i>	20.95
Pollo Alla Parmigiana <i>Chicken breast, hand breaded, fried and topped with marinara and provolone cheese.</i>	20.95
Melanzane Alla Parmigiana <i>Eggplant Parmigiana.</i>	18.95

Entrees served with chef's potato of the day. 20% gratuity may be added to parties of six or more.