

CHIANTI CAFÉ & RESTAURANT

HOT APPETIZERS

Gamberi Al Pepperannata ~ 6 Prawns, Sundried and Fresh Tomato, Cream and Green Peppercorns	\$12
Gamberi Al Vino ~ 6 Prawns in Garlic Wine Sauce	\$12
Mozzarella In Carroza ~ Fried Breaded Cheese	\$10
Zucchini Fritti ~ Lightly breaded Zucchini Fried to a Golden Brown	\$9.5
Cozze Al Vino E Pomodoro ~ Fresh P.E.I. Mussels in a Wine and Tomato Sauce	\$12
Bruschetta ~ Tomato, Garlic and Basil served with Baked Herb Focaccia	\$7.5
Calamari Alla Romana ~ Lightly Breaded Fried Squids	\$14
Picanti Siciliana ~ Spicy Italian Sausage and onions in Zesty Tomato Sauce	\$11

COLD APPETIZERS

Olive Nere Al Aglio ~ Black Olives Marinated in Olive Oil and Garlic	\$6
Olive Con Formaggio ~ Black Olives Marinated in Olive Oil and Garlic and Topped with Blue Cheese	\$12
Salmone Affumicato ~ Smoked Salmon, Capers and Sour Cream	\$16.5

SOUPS

Zuppa Del Giorno ~ Our Homemade Soup of the Day	\$6
Zuppa Di Cipolla ~ Baked Onion Soup with Cheese	\$7.5
Zuppa Minestrone ~ A Zesty Blend of Fresh Garden Vegetables	\$5.5

TO SHARE

Italian Salad ~ Romaine Lettuce, Egg, Garden Vegetables, Anchovies and our own Homemade Italian Dressing	\$18 Per Couple
Antipasto for 2 ~ Calamari Alla Romana, Zucchini Fritti , Italian Cold Cuts & Cheese with Marinated Vegetables	\$24

Also available in platters for 4, 6 and 8
\$ 24 per couple
Ask your server for details

SALADS

Insalata Mista ~ Fresh Greens topped with Garden Vegetables with our Homemade Italian Dressing	\$9.5
	Starter Size \$5.5
Insalata Di Spinaci ~ Fresh Spinach topped with Mushrooms, Bacon and Parmesan Cheese	\$9.5
	Starter Size \$5.5
Insalata Di Cesare ~ Crisp Romaine, Croutons & Parmesan in Chianti's own Caesar Dressing	\$9.5
	Starter Size \$5.5

**Add a Chicken Breast or Baby Shrimp
to any Salad \$5.5**
Add Feta Cheese or Blue Cheese \$5.5

ASK YOUR SERVER ABOUT OUR DAILY FEATURES

MOST ITEMS CAN BE PREPARED IN ½ ORDERS ~ JUST ASK YOUR SERVER

PLEASE PRESENT ANY CONCERNS ABOUT FOOD ALLERGIES

OR INQUIRIES ABOUT OUR LOW-FAT DISHES TO YOUR SERVER
OUR MENU IS NOT CAST IN STONE
WE ARE MORE THAN HAPPY TO CATER TO YOUR CULINARY DESIRES

GST IS NOT INCLUDED IN MENU PRICES

CHIANTI'S PASTA CREATIONS

SPAGHETTI

Napoletana ~ In Tomato Sauce	\$13
Bolognese ~ Served with Freshly Simmered Meat Sauce	\$15
Con Polpetti ~ Served with Meat Balls and a Spicy Touch	\$17
Alla Carbonara ~ Prepared with Butter, Bacon, Eggs and Parmesan Cheese	\$16

LINGUINI

Vongole ~ Prepared with Baby Clams and Garlic Cream Sauce	\$16.5
Alla Marinara ~ Prepared with Baby Shrimps and Baby Clams in a Tomato Sauce	\$17.5
Mare E Monte ~ Scallops, Mushrooms, Peas, Garlic and Cream Sauce	\$17.5
Kitsilano ~ Spicy Italian Sausage, Mushrooms, Pepperoncini, Garlic in a Tomato Sauce	\$18
Primavera ~ Fresh Vegetables sautéed in a Garlic Tomato Sauce	\$14.5

TORTELLINI

Alla Panna ~ Veal filled Noodles in Creamy Parmesan Cheese Sauce	\$18
Alla Romanoff ~ Veal filled Noodles, Bacon and Mushrooms in Rose Sauce	\$18
Alla Marchese ~ Veal filled Noodles with Pepperoncini in a Cream Pesto Sauce	\$18

FETTUCCINE

Alfredo ~ Served with Creamy Parmesan Cheese Sauce	\$16
Supremo ~ With Scallops, Smoked Salmon, Curry, Cream, Garlic and Parmesan Sauce	\$18.5
Fiorentina ~ Spinach Noodles with diced Chicken Breast, Pesto, Garlic and Tomato Sauce	\$18.5
Chianti ~ Prepared with Prosciutto Ham, Mushrooms and Cheese Sauce	\$18.5
Du Chef ~ Prepared with Spinach Noodles, Smoked Salmon, Mushrooms, Cream and Pesto	\$18.5
Diabloe ~ Spinach Noodles, Chicken, Artichokes, Red Peppers and Spinach in a Spicy Pesto Cream Sauce	\$18.5

EVEN MORE PASTA

Gnocchi Pomodoro ~ Potato Dumplings in a Tomato Sauce	\$14.5
Gnocchi Al Pesto ~ Potato Dumplings and Peas in a Pesto Cream Sauce	\$16

Fusilli Al Pacifico ~ Smoked Salmon, Onions, Peas, Sun Dried Tomatoes and Olive Oil	\$18.5
Fusilli Giardiniera Con Pollo ~ Fresh Garden Vegetables, diced Chicken Breast, Pesto in Cream Sauce	\$18.5
Ravioli Alla Napoletana ~ Cheese filled Ravioli in a Tomato and Garlic Sauce	\$15
Ravioli Alla Bolognese ~ Cheese filled Ravioli with Meat Sauce	\$17
Ravioli Alla Gorgonzola ~ Cheese filled Ravioli with Blue Cheese Cream Sauce	\$17
Cannelloni ~ Rolled Pasta stuffed with Veal, Vegetables, topped with Mozzarella then baked in Tomato Sauce	\$17
Lasagna Al Forno ~ Layers and Layers of Baked Pasta topped with Cheese and covered with Meat Sauce	\$17
Lasagna Giardiniera ~ Layers and Layers of Baked Pasta with Fresh Garden Vegetables and Cheese	\$16.5
Penne Alla Gigi ~ Spicy Italian Sausage, Onion, Sun Dried Tomatoes, Garlic and Spicy Tomato Sauce	\$18.5
Penne Alla Campesino ~ Diced Chicken Breast, Sun Dried Tomatoes, Pineapples and Curry Cream Sauce	\$18.5
Penne Alla Pollo ~ Diced Chicken Breast, Fresh Tomatoes, Peas and Garlic in a Pesto Olive Oil Sauce	\$18.5
Penne Mediterraneo ~ Spicy Italian Sausage, Feta Cheese, Red Pepper, Black Olives, Spinach and Rose Sauce	\$18.5

Whole Wheat or Gluten Free Pasta Add \$2

Add Extra of any of the following for only \$5.5

Chicken Breast Baby Shrimp Jumbo Shrimp Baby Clams Feta Cheese
 Italian Sausage Smoked Salmon Scallops Fresh Mussels Blue Cheese

HALF PORTIONS OF PASTA FOR \$10

SPORTS SIZE ADD \$6

SEAFOOD

Served with Zucchini, Carrots and Potatoes ~ Except when served with Pasta

Substitute Vegetables with your choice of any Pasta Creation \$5

Modigliani ~ Prawns, Scallops, Mussels, Peas, Prairie Fire Hot Sauce, Fresh Tomatoes, Cream, Curry and Wine. Served over Linguini	\$27.5
Cioppino Al Chianti ~ Squid, Prawns, Scallops, Clams, Mussels, Tomato Sauce, Pesto, White Wine, Garlic, and Olive Oil served over Linguini	\$27.5
Sogliola Al Limone ~ Filet of Sole in Lemon Butter Sauce	\$18.5
Sogliola Alla Italiana ~ Sole Fillet in a Tomato, Pesto, Wine and Garlic Sauce	\$18.5
Sogliola Con Frutti Di Mare ~ Sole Fillet topped with Scallops, Prawns, and Fresh Tomatoes. Served in a Pesto Cream Sauce	\$23.5
Gamberi Al Aglio ~ Prawns in Fresh Garlic and Rose Sauce over Linguini Noodles	\$21.5
Gamberi Con Salsiccia ~ Prawns, Spicy Italian Sausage, Feta Cheese, Black Olives, Red Pepper and Spinach with Rose Sauce over Fettuccini	\$24

CHICKEN

Served with Zucchini, Carrots and Potatoes ~ Except when served with Pasta

Substitute Vegetables with your choice of any Pasta Creation \$5

Pollo Pescatore ~ Chicken Breast topped with Prawns and Scallops in Rose Sauce. Served with Fettuccini Solario	\$24
Pollo Alla Parmigiana ~ Breaded Chicken, Cheese, Capicola Ham, Tomato Sauce and served with Spaghetti Napoletana	\$21.5
Pollo Con Asparagi ~ Chicken Breast topped with Asparagus and Fresh Tomato in a garlic cream sauce	\$21.5
Pollo Al Pomodoro ~ Chicken Breast, Onions, Mushrooms, Garlic and Tomato Sauce. Served with Fettuccini Solario	\$21.5
Pollo Boscaiola ~ Chicken with Mushrooms, Onions, Parsley, Wine, Olive Oil and Garlic. Served with Fettuccini Solario	\$21.5
Petti Di Pollo Alla Milanese ~ Breaded Chicken Breast served with Fresh Lemon	\$18.5
Petti Di Pollo Con Funghi ~ Chicken Breast with Fresh Mushroom Cream Sauce	\$21.5

VEAL

**Served with Zucchini, Carrots and Potatoes ~ Except when served with Pasta
Substitute Vegetables with your choice of any Pasta Creation \$5**

Vitello Con Funghi ~ Medallions of Veal with Fresh Mushroom Cream Sauce	\$21.5
Scaloppine Alla Milanese ~ Breaded Veal Fried to a Golden Brown and served with Lemon	\$20
Scaloppine Con Gamberi ~ A Combination of Veal and Prawns Topped with Rose Sauce	\$24
Vitello Alla Parmigiana ~ Breaded Veal topped with Capicola Ham and Cheese served with Spaghetti	\$21.5
Combinazione Della Casa ~ A Combination of Cannelloni, Fettuccine Alfredo and Veal Parmigiana	\$24

**MOST ITEMS CAN BE PREPARED IN ½ ORDERS
JUST ASK YOUR SERVER**

GST IS NOT INCLUDED IN MENU PRICES