

PRICES SUBJECT TO CHANGE

CHIANTI CAFÉ & RESTAURANT

HOT APPETIZERS

Gamberi Al Pepperannata ~ 6 Prawns, Sundried and Fresh Tomato, Cream and Green Peppercorns	\$11
Gamberi Al Vino ~ 6 Prawns in Garlic Wine Sauce	\$11
Mozzarella In Carroza ~ Fried Breaded Cheese	\$9
Zucchini Fritti ~ Lightly breaded Zucchini Fried to a Golden Brown	\$8.5
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	\$6.5
Calamari Alla Romana ~ Lightly Breaded Fried Squids	\$12
Picanti Siciliana ~ Spicy Italian Sausage and onions in Zesty Tomato Sauce	\$10

COLD APPETIZERS

Olive Nere Al Aglio ~ Black Olives Marinated in Olive Oil and Garlic	\$5
Olive Con Formaggio ~ Black Olives Marinated in Olive Oil and Garlic and Topped with Blue Cheese	\$10
Salmone Affumicato ~ Smoked Salmon, Capers and Sour Cream	\$14.5

SOUPS

Zuppa Del Giorno ~ Our Homemade Soup of the Day	\$5.5
Zuppa Di Cipolla ~ Baked Onion Soup with Cheese	\$6.5
Zuppa Minestrone ~ A Zesty Blend of Fresh Garden Vegetables	\$5

TO SHARE

Italian Salad ~ Romaine Lettuce, Egg, Garden Vegetables, Anchovies and our own Homemade Italian Dressing	\$16 Per Couple
Antipasto for 2 ~ Calamari Alla Romana, Zucchini Fritti , Italian Cold Cuts & Cheese with Marinated Vegetables	\$22

Also available in platters for 4, 6 and 8
\$ 22 per couple
Ask your server for details

SALADS

Insalata Mista ~ Fresh Greens topped with Garden Vegetables with our Homemade Italian Dressing	\$8.5
	Starter Size \$5
Insalata Di Spinaci ~ Fresh Spinach topped with Mushrooms, Bacon and Parmesan Cheese	\$8.5
	Starter Size \$5
Insalata Di Cesare ~ Crisp Romaine, Croutons & Parmesan in Chianti's own Caesar Dressing	\$8.5
	Starter Size \$5
Insalata Verde ~ Organic Spring Mix Greens topped with Citrus Ginger Vinaigrette	\$8.5
	Starter Size \$5

**Add a Chicken Breast or Baby Shrimp
to any Salad \$5
Add Feta Cheese or Blue Cheese \$4.5**

ASK YOUR SERVER ABOUT OUR DAILY FEATURES

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

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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	\$12
Bolognese ~ Served with Freshly Simmered Meat Sauce	\$14
Con Polpetti ~ Served with Meat Balls and a Spicy Touch	\$15.5
Alla Carbonara ~ Prepared with Butter, Bacon, Eggs and Parmesan Cheese	\$15

LINGUINI

Vongole ~ Prepared with Baby Clams and Garlic Cream Sauce	\$15.5
Alla Marinara ~ Prepared with Baby Shrimps and Baby Clams in a Tomato Sauce	\$16
Mare E Monte ~ Scallops, Mushrooms, Peas, Garlic and Cream Sauce	\$16.5
Kitsilano ~ Spicy Italian Sausage, Mushrooms, Pepperoncini, Garlic in a Tomato Sauce	\$16.95
Primavera ~ Fresh Vegetables sautéed in a Garlic Tomato Sauce	\$13.5

TORTELLINI

Alla Panna ~ Veal filled Noodles in Creamy Parmesan Cheese Sauce	\$16.5
Alla Romanoff ~ Veal filled Noodles, Bacon and Mushrooms in Rose Sauce	\$16.5
Alla Marchese ~ Veal filled Noodles with Pepperoncini in a Cream Pesto Sauce	\$16.5

FETTUCCINE

Alfredo ~ Served with Creamy Parmesan Cheese Sauce	\$14
Supremo ~ With Scallops, Smoked Salmon, Curry, Cream, Garlic and Parmesan Sauce	\$16.95
Fiorentina ~ Spinach Noodles with diced Chicken Breast, Pesto, Garlic and Tomato Sauce	\$16.95
Chianti ~ Prepared with Prosciutto Ham, Mushrooms and Cheese Sauce	\$16.95
Du Chef ~ Prepared with Spinach Noodles, Smoked Salmon, Mushrooms, Cream and Pesto	\$16.95
Diabloe ~ Spinach Noodles, Chicken, Artichokes, Red Peppers and Spinach in a Spicy Pesto Cream Sauce	\$16.95

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EVEN MORE PASTA

Gnocchi Pomodoro ~ Potato Dumplings in a Tomato Sauce	\$13.5
Gnocchi Al Pesto ~ Potato Dumplings and Peas in a Pesto Cream Sauce	\$15
Fusilli Al Pacifico ~ Smoked Salmon, Onions, Peas, Sun Dried Tomatoes and Olive Oil	\$16.95
Fusilli Giardiniera Con Pollo ~ Fresh Garden Vegetables, diced Chicken Breast, Pesto in Cream Sauce	\$16.95
Ravioli Alla Napoletana ~ Cheese filled Ravioli in a Tomato and Garlic Sauce	\$14
Ravioli Alla Bolognese ~ Cheese filled Ravioli with Meat Sauce	\$15.5
Ravioli Alla Gorgonzola ~ Cheese filled Ravioli with Blue Cheese Cream Sauce	\$16
Cannelloni ~ Rolled Pasta stuffed with Veal, Vegetables, topped with Mozzarella then baked in Tomato Sauce	\$15.5
Lasagna Al Forno ~ Layers and Layers of Baked Pasta topped with Cheese and covered with Meat Sauce	\$15.5
Lasagna Giardiniera ~ Layers and Layers of Baked Pasta with Fresh Garden Vegetables and Cheese	\$15
Penne Alla Gigi ~ Spicy Italian Sausage, Onion, Sun Dried Tomatoes, Garlic and Spicy Tomato Sauce	\$16.95
Penne Alla Campesino ~ Diced Chicken Breast, Sun Dried Tomatoes, Pineapples and Curry Cream Sauce	\$16.95
Penne Alla Pollo ~ Diced Chicken Breast, Fresh Tomatoes, Peas and Garlic in a Pesto Olive Oil Sauce	\$16.95
Penne Mediterraneo ~ Spicy Italian Sausage, Feta Cheese, Red Pepper, Black Olives, Spinach and Rose Sauce	\$16.95

Whole Wheat or Gluten Free Pasta Add \$ 1.5

Add Extra of any of the following for only \$5

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

Add Feta Cheese or Blue Cheese for only \$4.5

HALF PORTIONS OF PASTA FOR \$9

SPORTS SIZE ADD \$5

SEAFOOD

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

Substitute Vegetables with your choice of any Pasta Creation \$4.5

Modigliani ~ Prawns, Scallops, Mussels, Peas, Prairie Fire Hot Sauce, Fresh Tomatoes, Cream, Curry and Wine. Served over Linguini	\$25
Ciopino Al Chianti ~ Squid, Prawns, Scallops, Clams, Mussels, Tomato Sauce, Pesto, White Wine, Garlic, and Olive Oil served over Linguini	\$25
Sogliola Al Limone ~ Filet of Sole in Lemon Butter Sauce	\$17
Sogliola Alla Italiana ~ Sole Fillet in a Tomato, Pesto, Wine and Garlic Sauce	\$17
Sogliola Con Frutti Di Mare ~ Sole Fillet topped with Scallops, Prawns, and Fresh Tomatoes. Served in a Pesto Cream Sauce	\$21.5
Gamberi Al Aglio ~ Prawns in Fresh Garlic and Rose Sauce over Linguini Noodles	\$19.5
Gamberi Con Salsiccia ~ Prawns, Spicy Italian Sausage, Feta Cheese, Black Olives, Red Pepper and Spinach with Rose Sauce over Fettuccini	\$22

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ADD A STARTER SIZE SALAD TO ANY ENTRÉE FOR ONLY \$ 5

CHICKEN

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

Substitute Vegetables with your choice of any Pasta Creation \$4.5

Pollo Pescatore ~ Chicken Breast topped with Prawns and Scallops in Rose Sauce. Served with Fettuccini Solario	\$22
Pollo Alla Parmigiana ~ Breaded Chicken, Cheese, Capicola Ham, Tomato Sauce and served with Spaghetti Napoletana	\$19.5
Pollo Con Asparagi ~ Chicken Breast topped with Asparagus and Fresh Tomato in a garlic cream sauce	\$19.5
Pollo Al Pomodoro ~ Chicken Breast, Onions, Mushrooms, Garlic and Tomato Sauce. Served with Fettuccini Solario	\$19.5
Pollo Boscaiola ~ Chicken with Mushrooms, Onions, Parsley, Wine, Olive Oil and Garlic. Served with Fettuccini Solario	\$19.5
Petti Di Pollo Alla Milanese ~ Breaded Chicken Breast served with Fresh Lemon	\$17.5
Petti Di Pollo Con Funghi ~ Chicken Breast with Fresh Mushroom Cream Sauce	\$19.5

VEAL

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

**Substitute Vegetables with your choice of any Pasta Creation
\$4.5**

Vitello Con Funghi ~ Medallions of Veal with Fresh Mushroom Cream Sauce	\$19.95
Scaloppine Alla Milanese ~ Breaded Veal Fried to a Golden Brown and served with Lemon	\$18
Scaloppine Con Gamberi ~ A Combination of Veal and Prawns Topped with Rose Sauce	\$22
Vitello Alla Parmigiana ~ Breaded Veal topped with Capicola Ham and Cheese served with Spaghetti	\$19.5
Combinazione Della Casa ~ A Combination of Cannelloni, Fettuccine Alfredo and Veal Parmigiana	\$22

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