

Welcome

To Share

We at Chianti are proud to say that all of our soups, sauces and most of our pastas are made fresh in house at each of our locations.

Soups

Zuppa Del Giorno	5.00
soup of the day	
Zuppa Minestrone	5.00
zesty blend of vegetables	
Zuppa Stracciatella	5.00
whipped egg & chicken broth	
Zuppa Di Cipolla	5.75
baked onion soup & mozzarella	

Salads

Insalata Di Caesar	7.75
caesar salad	
Insalata Di Spinaci	7.75
spinach, mushrooms, bacon & parmesan	
Insalata Mista	5.75
mixed house salad	
Insalata Salmone A Feta	12.50
mixed salad, artichoke, asparagus, baked salmon, feta cheese & our house dressing	
Pollo Con Spaghetti Squash	12.50
mixed greens, asparagus, artichoke, diced chicken, steamed spaghetti squash & our house dressing	
Pomodoro Con Bocconcini	10.00
tomato, onions & bocconcini cheese	
Soup & Salad Combo	13.50
any salad with diced chicken & soup of the day (only available at lunchtime)	

Antipasto for Two	21.00
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calamari, zucchini, prosciutto ham, asparagus, artichoke, tomato slices, bocconcini cheese, mozzarella, prawns & dipping sauce

Italian Salad for Two	12.00
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romaine, garden vegetables, egg, anchovies, olives,grated parmesan cheese & our house Italian vinaigrette

Hot Appetizers

Calamari	9.00
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lightly breaded & fried

Cozze	9.00
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fresh mussels in a tomato sauce or garlic wine sauce

Zucchini Fritti	7.75
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fried breaded zucchini

Moza in Carroza	7.75
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fried breaded mozzarella cheese

Bruschetta	6.00
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chopped tomatoes, garlic & basil served with focaccia

Lumache Al Cognac	7.50
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snails sautéed in a cognac garlic sauce

Scampi Al Vino	9.25
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in a garlic wine sauce

Gamberi Al Vino	9.25
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jumbo prawns in a garlic wine sauce

Fonduta	10.00
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baked cream cheese, crab, artichoke & green onion dip served with focaccia bread

Portobello Al Limone	9.00
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sliced portabello mushroom sautéed in a lemon garlic wine sauce

Ravioli Bites Trio	9.00
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breaded creamy mozzarella agnolotti, breaded Italian sausage ravioli, breaded jalapeño & cheese ravioli, served with a chipotle cream dip

Garlic Toast	2.00
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Cheese Toast	3.00
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Prices do not include GST

Extra Ingredients Charged Accordingly

18% Gratuity Will be Added to Parties of 10 or More

Spaghetti

Napoletana	11.00
tomato sauce	
Bolognese	11.50
meat sauce	
Alla Matriciana	12.50
bacon, onions, tomato sauce	
Con Polpette	12.50
authentic Italian meatballs with meat sauce	
Alla Carbonara	12.50
bacon, eggs, butter, parmesan (dry or creamy)	
Alla Can	12.50
diced chicken, hot peppers, onions, carrots in a sweet & spicy chilli sauce	

Gnocchi

Della Nonna	12.50
potato dumplings, mushrooms, & meat sauce	
Pomodoro or Al Pesto	12.00
potato dumplings in tomato sauce or a pesto cream sauce	

Penne

Al Pacifico	12.50
smoked salmon, onions, peas, sundried tomatoes, olive oil	
Giardiniera Con Pollo	12.50
fresh vegetables, diced chicken, pesto cream sauce	
Campesino	12.50
sun dried tomato, pineapple, chicken, curry cream sauce	
Sicilian	12.50
Italian sausage, onions, mushrooms, curry tomato sauce	
Primavera	12.50
fresh vegetables sautéed in butter, garlic & tomato sauce	

Cheese Ravioli

Al Pomodoro	12.00
tomato sauce	
Con Van	12.50
crab meat, mangos, green onions in a curry cream sauce	
Mediterranea	12.50
artichoke, black olives, sun dried tomato, capers, feta cheese, spinach, lemon garlic wine oregano sauce	
Formaggio	12.50
blue cheese, mozzarella, parmesan & cream sauce	

Baked Pastas

Lasagna al Forno	12.50
layers of fresh pasta, meat sauce, parmesan, baked with béchamel cream sauce & mozzarella	
Cannelloni	12.50
rolled pasta filled with veal, veggies, mozzarella, baked in a tomato and béchamel sauce	

Linguini

Salute	12.50
mushrooms, onions, peas, chicken, & black bean sauce	
Pepperonata	12.50
baby shrimp, black olives, roasted red peppers, spinach, creamy dill sauce	
Vongole	12.50
baby clams, lemon garlic wine sauce	
Marinara	12.50
baby shrimps & baby clams in a tomato sauce or cream sauce	
Mare E Monte	12.50
scallops, mushrooms, peas, garlic cream sauce	
Kitsilano	12.50
Italian sausage, mushrooms, green peppers, tomato sauce	

Fettuccine

Alfredo	11.50
creamy parmesan sauce	
Alfredo with Chicken or Shrimp	12.50
creamy parmesan sauce	
Supremo	12.50
scallops, smoked salmon in a curry cream sauce	
Chianti	12.50
prosciutto ham, mushrooms & cream sauce	
Carciofi	12.50
spinach fettuccine, diced chicken, artichokes, red peppers, spinach in a basil cream sauce	
Du Chef	12.50
spinach fettuccine, smoked salmon, mushrooms, pesto cream sauce	
Fiorentina	12.50
spinach fettuccine, diced chicken, pesto tomato sauce	
Athena	12.50
spinach fettuccine, sausage, red peppers, tomato, spinach, oregano & creamy feta cheese sauce	

Beef Tortellini

Alla Panna	12.00
creamy parmesan sauce	
Bolognese	12.50
meat sauce	
Alla Chipotle	12.50
cherry tomato, roasted peppers, spinach, spicy chipotle cream sauce	
Romanoff	12.50
bacon, mushrooms, in a creamy tomato sauce	

Half Portions \$7.00 / Sports Size add \$5.00
Rizopia Gluten Free Pasta add \$2.00
Spaghetti Squash add \$2.00
Whole Wheat Linguini Available

Seafood

Salmon Con Gamberoni 18.50

baked salmon with prawns, capers, onions, mascarpone cheese in a creamy wine sauce, served with cheese ravioli, roasted red peppers, garlic and olive oil

Salmon Frutti Di Mare 18.50

baked salmon with scallops, prawns, fresh tomato, in a pesto cream sauce, or lemon garlic wine sauce, with potatoes & vegetables

Salmon Della Festa 19.00

baked salmon with scallops, peaches, pears, in a coconut curry cream sauce with potatoes & vegetables

Basa Al Goung 18.50

a delicate white fish with prawns, fresh tomatoes & a creamy dill sauce with spinach fettuccine napoletana

Modigliani 22.00

scampi, prawns, scallops, mussels, peas, fresh tomatoes, in a spicy curry cream sauce served over linguini

Cioppino 22.00

calamari, prawns, scallops, clams, mussels, pesto tomato sauce, served over linguini

Gamberi Al Aglio 18.00

prawns in a fresh garlic, creamy tomato sauce, served over linguini

Gamberi De Niro 19.00

scallops, prawns, pineapple, spinach, fresh tomato, grand marnier, pesto curry cream sauce with spaghetti, tossed with roasted red pepper & butter

Basa Al Limone 14.00

a delicate white fish with green onions, roasted garlic & lemon wine sauce with potatoes and vegetables

Pasta and Veal

Vitello Alla Parmigiana 16.50

breaded veal with capicola ham & cheese, tomato sauce, served with spaghetti napoletana

Combinazione Della Casa 16.50

cannelloni, spinach fettuccine alfredo, and veal parmigiana

Veal

served with potatoes & vegetables

Vitello Marsala 14.50

veal medallions in marsala demi-glaze sauce

Vitello Alpino 17.00

veal medallions with capers, mushrooms, onions, in a dijon cream sauce

Vitello Con Funghi 17.00

veal medallions in a mushroom sauce

Vitello Al Limone 14.00

veal medallions sautéed in a lemon butter sauce

Saltimbocca Alla Romana 17.00

veal medallions with prosciutto ham in marsala demi-glaze sauce

San Giacomo Con Asparagi 17.50

veal medallions with scallops, asparagus, gorgonzola, in a cream sauce & baked mozzarella

Vitello Con Gamberi 17.50

veal medallions with prawns in a creamy tomato sauce

Scaloppine Portabello 17.50

veal medallions with portobello mushrooms, prosciutto ham, roasted red peppers, brandy & demi-glaze sauce

*Trade in your vegetables for any
Pasta Creation... add \$3.75*

Chicken

*served with potatoes & vegetables, except **

* Pollo Alla Parmigiana 16.50

breaded chicken with capicola ham & cheese, tomato sauce, with spaghetti napoletana

Pollo Con Funghi 17.00

breaded chicken, fresh mushroom sauce, with potatoes & vegetables

Pollo Arrosto 17.00

roasted chicken in demi-glaze sauce, with with potatoes & vegetables

* Pollo Stefania 17.00

chicken breast, pears, parmesan, gorgonzola, curry, cream, with spinach fettuccine in a tomato sauce

* Pollo alla Cacciatore 17.00

chicken pieces with mushrooms, green pepper, onion & tomato, served over spaghetti

Pollo Al Oscar 17.50

chicken breast with prawns, crab meat in a creamy cheese sauce, with potatoes & vegetables

*Trade in your vegetables for any
Pasta Creation... add \$3.75*

Coffee & Tea

Coffee 2.25

Tea 2.25

black or herbal

Slushies

Slushies 3.00

peach or mango

strawberry

lime

lemonade

blueberry pomegranate

sour mix

cappuccino

San Pellegrino

Mineral Water 250ml 2.50

Mineral Water 1 Litre 8.00

Lemon or Orange Soda 2.75

Cocktails

All drinks 10z

Daiquiris or Margaritas 6.00

ask server for flavours

Martinis (gin or vodka) 6.00

Long Islands 6.00

Pina Colada 6.00

Captain Morgan Spiced Rum 6.00

Paralyzers 6.00

Caesars (vodka or tequila) 6.00

Peach Bellini 6.00

Coronita Bulldog 10.00

Pop & Juice

Pop 2.50

pepsi

diet pepsi

7-up

ginger ale

root beer

iced tea

Juices 2.50

clamato

cranberry

orange

pineapple

lemonade

lime

Beer

Canadian 5.50

Budweiser 5.50

Coors Light 5.50

Kokanee 5.50

Molson 67 5.50

Alexander Keith's 6.00

Heineken 6.00

Corona 6.00

Moretti 6.00

Guinness 7.00

Stiegl Radler 7.00

O'Doul's 5.00

Woody's Grapefruit Cooler 6.00

On Tap

15 oz glass

Grasshopper 5.50

Traditional 5.50

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**Ask Your Server About our Daily
Drink Specials**