

Zucca	
Ravioli filled with butternut squash, served in a sage brown butter sauce	\$14.95
Lasagna	
Baked vegetables layered in wide pasta with melted mozzarella cheese, served in a marinara sauce and topped with roasted almonds	\$14.95
Tortellini	
Tortellini filled with ricotta cheese, served with sun-dried tomatoes in a creamy pesto sauce	\$14.95
TUTTO DI MARE	
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Vongole	
Sautéed baby manila clams, chopped parsley, and garlic in our wine clam sauce, served with linguine pasta	\$16.95
Aragosta	
Filled pasta with lobster, served with garlic, onions, and lemon zest in a light chardonnay creamy lemon sauce	\$17.95
Gamberoni	
Sautéed prawns, scallops, fresh tomatoes, mushrooms, garlic, and onions in a creamy basil sauce, served with linguine pasta	\$18.95
Cacciucco	
Fish stew prepared with mahi-mahi, halibut, tuna, and mussels in a spicy garlic tomato white wine sauce served with couscous and vegetables	\$23.95
Risotto E Tutto	
Sautéed clams, mussels, crab meat, and risotto in a light marinara sauce	\$18.95
Granchio	
Sautéed prawns, fresh crab meat, onions, tomatoes, pea sprouts, with light lemon cream sauce, served over linguine pasta	\$19.95
Frutti Di Mare	
Sautéed clams, mussels, prawns, scallops, and onions, served with linguine pasta in a white wine sauce	\$22.95
Calamari	
Pan fried breaded calamari steak in a lemon, garlic, butter, caper sauce, served with angel hair pasta and seasonal vegetables	\$16.95
Halibut	
Pan seared fresh filet in a caper, butter, garlic, lemon sauce, served with angel hair pasta and seasonal vegetables	\$24.95
Salmone	
Grilled fresh salmon filet, served with warm spinach, seasonal vegetables, and creamy caper lemon dill sauce	\$17.95
Mahi Mahi	
Pan seared fresh filet in a caper, butter, garlic, lemon sauce, served with angel hair pasta and seasonal vegetables	\$18.95
Fettuccini	
Sautéed salmon with mushrooms, white onions, sun-dried tomatoes and fresh basil in a creamy tomato sauce served with fettuccini pasta	\$17.95
Risotto	
Smoked salmon, scallions, and risotto in cream sauce	\$15.95

Chianti's

RISTORANTE

ITALIAN • CUISINE

436 Main Street • Pleasanton, CA 94566

DINNER MENU



(925)484-3877

www.chiantisristorante.com

For Take-Out Call:

(925)484-3877



ANTIPASTI

Molluschi

Baby Manila clams in a white wine lemon garlic sauce \$9.95

Pettini

Sautéed prawns and scallops in a white wine pesto sauce \$12.95

Torta di Granchio

Two 3 Oz crab cakes served with zesty cocktail sauce \$8.95

Caprese

Fresh mozzarella, fresh tomatoes, and fresh basil with extra virgin olive oil \$8.95

Brochetta

Toasted bread topped with pesto rosso, melted mozzarella, fresh tomatoes, and basil \$7.95

Carpaccio Salmone

Finely sliced smoked salmon, mozzarella, capers, red onions, fresh tomatoes, olive oil, and fresh lemon \$10.95

Zuppa

Made daily A.Q. \$4.95

INSALATA

Served as either sides or entrees \$5.95 / \$10.95

Adriatic

Romaine lettuce, kalamata olives, eggplant, tomatoes, marinated artichoke hearts, basil, and feta cheese, tossed in a balsamic vinaigrette dressing.

Mista

Mixed greens, gorgonzola cheese, tomatoes, kalamata olives, sliced apple, and almonds.

Spinaci

Baby spinach, tomatoes, gorgonzola cheese, berries, sliced apple, and roasted almonds.

Caesar

Heart of romaine lettuce, diced tomatoes, parmesan cheese, and garlic croutons.

Add: Chicken \$4.95, Salmon \$5.95, Prawns \$6.95

POLLO

Marsala

Sautéed chicken breast in a marsala wine mushroom sauce, served with mashed potatoes and seasonal vegetables \$15.95

Parmigiana

Pan fried and breaded chicken breast and mozzarella cheese, served with angel hair pasta in a pomodoro sauce \$15.95

Gorgonzola

Sautéed chicken breast strips, fresh tomatoes, and spinach in a creamy gorgonzola sauce, served with penne pasta \$15.95

Alfredo

Sautéed chicken breast strips, fettuccini pasta and broccoli served in Alfredo sauce \$13.95

Carbonara

Sautéed chicken strips, pancetta, and leeks, in a creamy egg yolk sauce, served with fettuccine pasta \$14.95

Jambalaya

Sautéed chicken breast, Italian mild sausage, prosciutto, mushrooms, and fettuccine pasta in a spicy Cajun sauce \$14.95

Cacciatore

Sautéed chicken breast strips, mushrooms, bell pepper, olives in marinara sauce served with linguini pasta \$14.95

Lasagna

Baked chicken and vegetables layered in wide pasta topped with melted cheese served in marinara sauce \$13.95

VITTELO

Limone

Sauteed veal scaloppini, red onions, and capers in a lemon butter garlic sauce, served with angel hair pasta and season vegetables \$17.95

Saltimbocca

Sauteed veal scaloppini topped with melted mozzarella cheese, prosciutto, and sage, served with mashed potatoes and seasonal vegetables \$18.95

Parmigiana

Pan fried breaded veal scaloppini and mozzarella cheese, served with angel hair pasta in a pomodoro sauce \$17.95

Ossobuco

Veal shank braised in red wine and herbs, served with garlic mashed potatoes and seasonal vegetables \$24.95

CARNE

Maiale

Sauteed pork medallions in a Madera wine sauce, served with mashed potatoes and seasonal vegetables \$18.95

Filetto

7oz filet mignon, served with garlic mashed potatoes, seasonal vegetables, and a cabernet mushroom sauce \$19.95

Polpetta

Italian meatballs (beef & pork), served with spaghetti pasta in a pomodoro sauce \$14.95

Bolognese

Traditional meat sauce served with spaghetti pasta \$14.95

Cannelloni

Wrapped sausage in wide pasta, baked with mozzarella cheese, served in a marinara sauce and topped with roasted almonds \$14.95

Fra Diavola

Sauteed pork tenderloin in olive oil, garlic, anchovies, capers, sun-dried tomatoes, basil, and light spicy marinara sauce, served over a linguine pasta \$16.95

VEGETARIANA

Carciofi

Ravioli filled with artichoke hearts, spinach, and cheese, in a creamy sun-dried pesto sauce \$15.95

Spinaci Gorgonzola

Sauteed fresh tomatoes, spinach, and penne pasta in a creamy gorgonzola sauce \$14.95

Spinaci Ravioli

Ravioli filled with spinach and ricotta cheese, served in a creamy tomato spinach sauce \$14.95

Aglio

Spaghetti pasta tossed with sautéed garlic, mushrooms, basil and parmesan cheese \$13.95

Primavera

Asparagus, mushrooms, broccoli, carrots, bell peppers, tomatoes, chopped onions, garlic, and basil with a touch of marinara sauce \$14.95

Melanzana

Breaded eggplant topped with spinach and cheese, served with angel hair pasta in a pomodoro sauce \$15.95