

Cena

PRIMI

Arancini di Riso

Risotto balls, smoked mozzarella, Arabiatta sauce, rocket aioli. 10.95

Asparago

Grilled prosciutto wrapped asparagus, fried organic egg, parmesan crema. 11.95

Calamari

Tender flash fried squid, with spicy pomodoro, olives and chillies. 12.95

Escargot

Served with garlic, basil and tomato in a Chablis cream sauce. 12.95

P.E.I. Mussels

Fresh tomato, sweet vermouth, garlic, chillies, chives and a touch of crema; Or in spicy tomato sauce, Chablis, chives and garlic. 12.95

Gamberetti nel Vino

Shrimp gratin with oregano and feta. 15.95

Stewed Octopus

Tender baby octopus, pan fried with garlic, chillies and paprika on a garlic toast. 15.95

Antipasto a la Casa for Two

Selection of Italian meats, spiced olives, Pecorino, crostini. 21.95

ZUPPE E INSALATE

Minestrone

Tuscan bean soup, fresh organic spinach, garlic croutons. 7.95

Zuppa di Aragosta

Lobster bisque with mascarpone crema and a touch of chive olive oil. 15.95

Caesare

Baby romaine, pancetta, parmigiana and a creamy lemon anchovy dressing. 11.95

Caprese

Vine-ripened tomatoes, goat cheese and Cinzano vinaigrette. 12.95

Beet and Goat Cheese Salad

Roasted beets with grilled asparagus and an Arugula mix. 12.95

Italian Mista Salad

Fresh seasonal greens, cherry tomatoes, lemon, olive oil and balsamic vinaigrette. 10.95

For gluten-free options, please ask your server.

PASTA

Lasagna di Caf  Chianti

Fresh pasta, Bolognese sauce, smoked mozzarella, ricotta, side garlic toast. 21.95

Manicotti al Forno

Spinach pasta stuffed with ricotta, basil and aged parmesan, tomato sauce, side garlic toast. 22.95

Cannelloni al Forno

Sundried tomato pasta stuffed with veal, herbs and a rosemary tomato sauce, topped with aged parmesan crema, side garlic toast. 23.95

Gnocchi Sorrentino

Handmade spinach and potato pasta, Pomodoro, baby spinach, smoked mozzarella. 23.95

Fettucine Alfredo

Roast chicken and garlic with spinach and mushrooms. 24.95

Ravioli all' Aragosta

Stuffed with roasted butternut squash, grilled leeks and mascarpone, tossed with lobster and sage in a brown butter crema. 26.95

Linguine Pollo Affumicato

Free range chicken roasted and lightly smoked, spinach, artichokes, mushrooms with a lemon Aglio Olio. 26.95

Linguine di Pescatore

Scallops, shrimp, lobster and mussels with olive oil, chillies, garlic and blistered grape tomatoes, green onions. 32.95

Linguine di Carbonara

Pancetta, free-range egg yolks, garlic, parmesan. 21.95
with chicken 24.95 with shrimp 26.95

PIZZA

Diavolo

Pomodoro, hot salami, chillies, fontina. 16.

Funghi

Roasted chicken, local mushrooms, caramelized onion, smoked mozzarella. 16.

Margherita

Olive oil, fresh basil, fresh tomatoes, mozzarella and parmesan. 14.

Chef Graham's Cheese Pizza

Fresh garlic butter, Parmigiano-Reggiano. 15.

FOR CHILDREN*

Spaghetti

With tomato, meat or cream sauce. 10.95

Butternut Squash Ravioli

With butter, cream sauce and cheese. 11.95

Gourmet Chicken Fingers

Served with frites or Mista salad. 10.95

Pepperoni Pizza

Tomato sauce, pepperoni and cheese. 12.95

*Aged 10 and under

SECONDI

Blackened Haddock

Pan fried, cilantro and avocado salsa, served with wild rice. 25.95

Pan Seared Scallops

Served with saffron risotto, pancetta and basil pesto. 32.95

Seafood Crêpe

Shrimp, scallops and mussels with a tarragon lemon caper sauce accompanied by wild rice. 26.95

Brick Chicken alla Marsala

Garlic and herb marinated game hen cooked under a brick, Marsala mushroom sauce with a potato tian. 27.95

Parmigiana di Pollo

Pan fried free-range chicken breast served with spaghetti Pomodoro. 26.95

Chicken Broccoli Crêpe

With roasted garlic and peppers, accompanied by wild rice. 24.95

Pan Seared Duck Breast

With sour cherry reduction, wild mushroom risotto, Juniper berry mascarpone. 27.95

Veal Saltimbocca

Egg dipped, breaded with sage and focaccia crumbs, balsamic veal jus, served with wild basmati rice. 31.95

Bistecca

Grilled AAA strip loin of beef, Tuscan fritte, picante aioli, veal jus. 33.95

Grilled Tenderloin

Done to perfection, served with smoked mozzarella risotto croquette, sundried tomato and ricotta crema, rosemary jus. 42.95

Agnello Osso Buco

Lamb shank with a soft polenta and a rosemary jus. 28.95

Rack of Lamb

Half a rack crusted with Dijon and sunflower seeds, pomegranate reduction, potato tian and jus. 43.95

SIDE DISHES À LA CARTE

Four Cheese Garlic Bread

Parmigiano, Mozzarella, Fontina and Asiago. 6.95

Garlic Bread

Toasted with lots of garlic. 4.95

Bruschetta

Fresh baguette with slices of hot house tomato, garlic and olive tapenade and garnished with Grana Padano and basil. 7.95

Mushrooms

Grappa flambéed, shaved Pecorino. 5.95

Tuscan Fritte

With picante aioli. 6.95

Olives

Warm with orange zest, chillies. 4.95

Dolci

Crème Brûlée Italiano

Baked vanilla custard topped with caramelized sugar and fresh berries!
An old favourite. 9.

Flourless Chocolate Cake

With a big dose of buttery rich chocolate flavour sure to satisfy your cravings. 9.

Lemon Cheesecake

A truly refreshing treat, livened up by mixing in fresh squeezed lemon juice, baked in our unique cookie crust. 9.

Sorbetto Classico or Gelato alla Chianti

Served with a wafer. Ask your server for the flavour of the day. 8.

Tiramisù

A traditional Italian dessert with liqueur soaked lady fingers, espresso, mascarpone cheese, and fresh cream. 9.

Dessert Drinks

- Café Chianti 9.
- Kahlua, Cointreau, Brandy, coffee, cream.*
- Italian Coffee 9.
- Frangelico, Amaretto, coffee, cream.*
- Tipsy Macchiato 9.
- Baileys, Sambuca, espresso, cream.*
- Pick Me Up Martini 9.
- Tia Maria, Crème de Cacao, chilled espresso, cream.*

Dessert Wine

- Trius Vidal Icewine ~ 375ml 65.

Ports

- Taylor Fladgate Tawny 12.
- 2005 Taylor Fladgate LBV 12.

Cognacs

- D'Beaubonne Brandy 9.
- Courvoisier V.S. 11.
- Grand Marnier 11.
- Remy Martin VSOP 12.
- Hennessy XO 18.
- Remy Martin XO 18.

Coffee and Tea Selections

- Espresso 3.25
- Cappuccino & Café Latte 4.25
- Chianti House Blend 2.95

All above choices are available in decaf



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- Pekoe Tea 2.95
- Herbal Tea 3.25