



644 5th Avenue | San Diego, CA 92101
www.chiantirestaurantsd.com

CHIANTI

Large Group Menus and Information

Chianti, Italy is located in Tuscany and is the largest wine-producing region in the country. It is nestled between the cities of Florence, Siena and Arezzo and is world renown for its art, wine-making and history. Our namesake was inspired by this great tradition of elegance and rustic simplicity.

The chefs of Chianti pride themselves in using the freshest, hand picked ingredients. Our guests enjoy a

pleasant and refined atmosphere highlighted by a tiled entryway, plush seating, and beautiful Italian accents.

Chianti offers an extraordinary wine selection featuring both Californian and Italian Regional Wine. Our fully stocked bar provides a full range of liquors and after dinner drinks for your enjoyment.

Patio and Window Seating Available



Restaurant Details

Full Restaurant Capacity - 160

Private Dining Options for parties up to 35

- Semi- Private Dining Options for parties up to 80
- 7 Pre-Set Group Menus, or Customize Your Own
- Self Parking or Valet (Thurs-Sat) Available
- Dress Code: Business Casual
- Corkage fee is \$15.00 per 750ml bottle

Happy Hour

Dining at Dusk, offered from 3:30 to 6pm Daily

- 3 Course Dinner
- \$30/per person

4:00 to 7:00 Daily Happy Hour

Late night Happy Hour 9:00 to 11:00

- 1/2 off Selected Appetizers
- \$5 Martinis

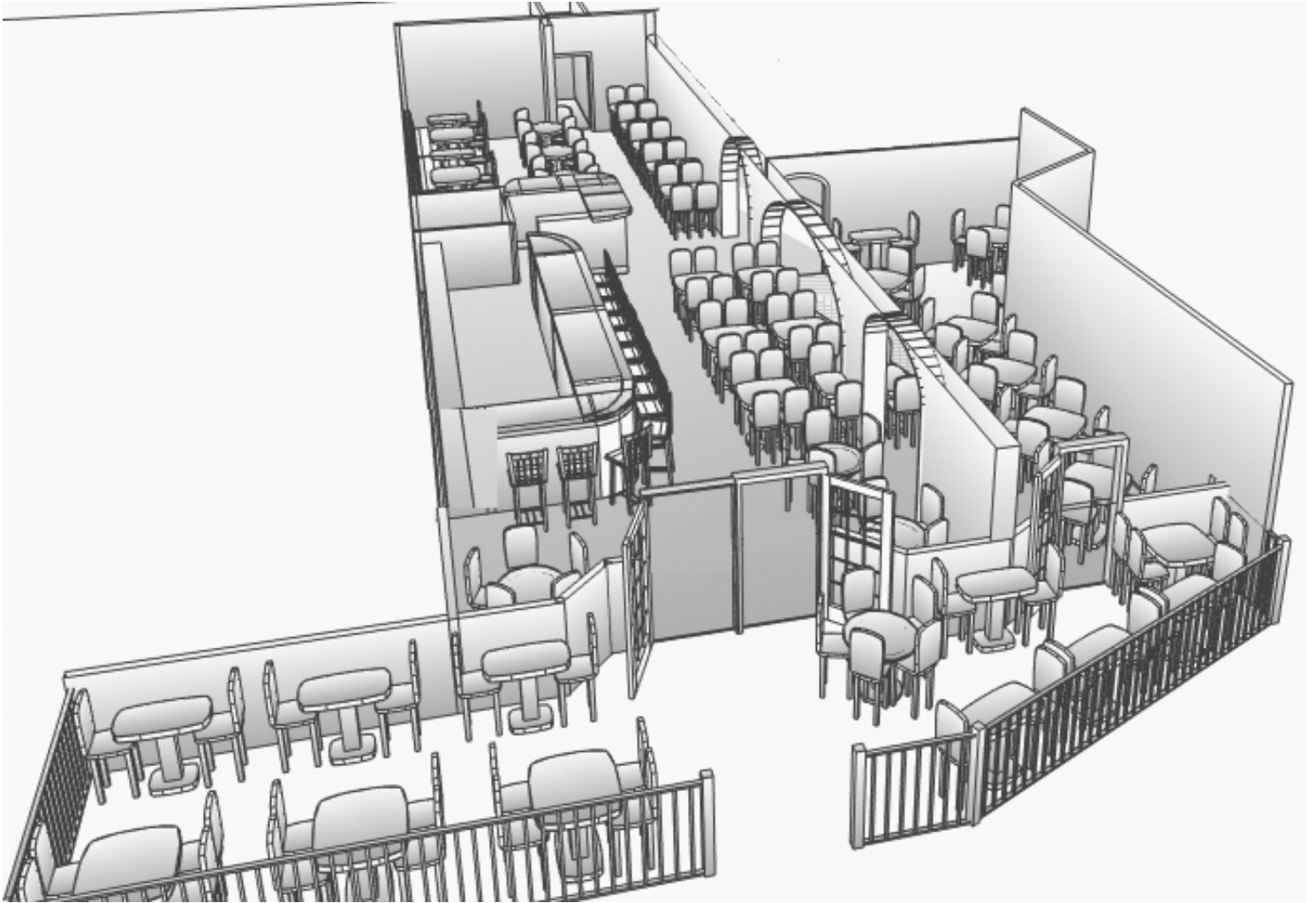
Contact us to book an event!

Phone - 619.531.7464
events@diningonfifth.com

Fax - 619.531.7474
www.diningonfifth.com

CHIANTI

Restaurant



Chianti Restaurant

MENU #1

ANTIPASTI (Shared Plates)

Crostini Pomodoro
Toasted Ciabatta + Cherry Tomatoes
+ Fresh Basil

ISALATE (Salad)

Kale Ceasar
Organic Baby Kale + Romaine
Lettuce + Parmesan Chips + Thin Crostini + House Caesar
Dressing
or
Beet Salad
Organic Beets + Baby Field Greens + Goat Cheese
+ Spicy Almond + Citrus Dressing

PIATTI (Entrée)

Pollo Parmigiana
Pan Fried Organic Chicken Breast + Pomodoro Sauce +
Fresh Mozzarella + Fingerling Potatoes
+ Organic Baby Carrots

Linguine Vongole
Manila Clams + Garlic + White Wine + Clam Sauce

Ravioli Di Formaggio
Four Cheese Ravioli + Roasted Cherry Tomatoes + Basil +
Garlic Pomodoro Sauce

DOLCE (Dessert)

Tiramisu
or
Cannoli

~Sodas, Coffee or Tea~

\$45.00 PER PERSON PLUS TAX AND SERVICE CHARGE

MENU ITEMS AND PRICES SUBJECT TO CHANGE

Chianti Restaurant

MENU #2

ANTIPASTI (Shared Plates)

Crostini Pesto
Toasted Ciabatta + Basil Pesto + Fresh
Mozzarella + Prosciutto
&
Fritto Misto
Crispy Calamari + Zucchini+ Spacy Marinara Dip

ISALATE (Salad)

Kale Caesar
Organic Baby Kale + Romaine Lettuce + Parmesan
Chips + Thin Crostini + House Caesar Dressing
or
Spinach Salad
Organic Baby Spinach + Romaine Lettuce
+ Parmesan Chips + Thin Crostini
+ House Caesar Dressing

PIATTI (Entrées)

Tagliatelle Piccata
Grilled Chicken Breast + Wild Mushrooms
+Lemon Butter Caper Sauce
Pappardelle Gamberi
Jumbo Shrimp + Garlic +White Wine
+ Spicy Marinara Sauce
Salmon San Remo
Alaskan Salmon + Sundried Tomatoes + Scallions +
Marsala Wine + Artichokes + Pine Nuts + Baby Carrots
+ Garlic Spinach
Short Ribs Barolo
Braised Boneless Short Ribs + Barolo Wine Sauce +
Germolata + Potato Zucchini Mash
Ravioli Di Formaggio
Four Cheese Ravioli + Roasted Cherry Tomatoes + Basil
+ Garlic Pomodoro Sauce

DOLCE (Dessert)

Tiramisu or Cannoli

\$50.00 PER PERSON PLUS TAX AND SERVICE CHARGE

MENU ITEMS AND PRICES SUBJECT TO CHANGE

Chianti Restaurant

MENU #5

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Imported Cheeses (Asiago-Brie-Gorgonzola)
+ Cured Meats (prosciutto-Soppresata-Mortadella)
+ Olive + Crostini + Fig Jam + Fresh Pears

&

Frito Misto

Crispy Calamari + Zucchini + Spicy Marinara Dip

&

Caprese

Organic Heirloom Tomatoes + Fresh
Mozzarella + Basil

ISALATE (Salad)

Kale Caesar

Organic Baby Kale + Romaine Lettuce + Parmesan Chips + Thin
Crostini + House Caesar Dressing

or

Spinach Salad

Organic Baby Spinach + Romaine
Lettuce + Parmesan Chips + Thin Crostini
+ House Caesar Dressing

PIATTI (Entrées)

Ossobuco D'angelo Toscano

Slow Braised Lamb Shank + Porcini
+ Saffron Risotto

Salmon San Remo

Alaskan Salmon + Sundried Tomatoes + Scallions
+ Marsala Wine + Artichokes + Pine Nuts + Baby Carrots + Garlic
Spinach

Pollo Parmigiana

Pan Fried Organic Chicken Breast + Pomodoro Sauce + Fresh
Mozzarella + Fingerling Potatoes +
Linguini Pescatora

Mussels + Clams + Shrimp + Fish + Calamari
+ Spicy Pomodoro Sauce

Paccheri Al Sugo

Large Tube Pasta + Short Rib
+ Tomato Cream Sauce

DOLCE (Dessert)

Gelato

or

Cannoli

~Sodas, Coffee or Tea~

\$6 .00 PER PERSON, PLUS TAX
AND SERVICE CHARGE

MENU ITEMS AND PRICES SUBJECT TO CHANGE

Chianti Restaurant

MENU #6

APPETIZERS

Fritto Misto

Crispy shrimp, scallops and calamari, with lemon.
Served with a marinara sauce.

Caprese

Vine ripe tomato, mozzarella, and basil pesto, drizzled with
aged Balsamic and virgin olive oil.

SALAD

Caesar Salad

Whole hearts of Romaine, herb croutons and shaved
Reggiano cheese with a traditional Caesar dressing.

MAINCOURSE

Choice of

Pollo Piccata

Chicken breast sautéed with lemon sauce and capers,
served with roasted potatoes and vegetables

Filetto di Manzo al Gorgonzola

Filet of beef, with gorgonzola cheese sauce,
served with a side of linguini pasta.

Halibut

Oven-backed halibut crusted with herb bread crumbs.
Served with organic fresh vegetables.

Vitello al Marsala

Veal scaloppine sautéed in Marsala wine and fresh
mushrooms, served with spinach and roasted potatoes

Ravioli di Formaggio e Spinaci

Spinach and cheese ravioli with porcini
mushroom cream sauce.

DESSERT

Tiramisu

A delicious traditional Italian dessert of Lady Fingers
dipped in espresso coffee and Italian liqueur, layered with
Mascarpone cheese and dusted with cocoa powder.

Or

Gelato

~Sodas, Coffee or Tea~

\$.00 PER PERSON, PLUS TAX
AND SERVICE CHARGE

MENU ITEMS AND PRICES SUBJECT TO CHANGE



Chianti Restaurant

MENU #7

APPETIZERS

Fritto Misto

Crispy shrimp, scallops and calamari, with lemon.
Served with a marinara sauce.

Bruschetta

Grilled ciabatta bread, chopped roma tomatoes, basil,
extra virgin olive oil, and garlic.

SALAD

Tre Colore

Ruby red and golden beets served with goat cheese croutons,
candied walnuts, watercress and endive.

PRIMOPiATTO

Pasta Primavera

Penne pasta served with fresh vegetables,
garlic and olive oil.

MAINCOURSE

Choice of

Pollo Marsala

Sautéed chicken breast in a savory sauce of mushrooms, garlic
and marsala wine, served with roasted potatoes and vegetables

Vitello Parmigiana

Veal prepared with marinara sauce and topped with mozzarella
cheese, served with seasonal vegetables and roasted potatoes.

Capretto alla Chianti

Rack of lamb with raspberry brandy sauce, served
with asparagus and mashed potatoes.

Halibut

Oven-backed halibut crusted with herb bread crumbs.
Served with organic fresh vegetables.

Filetto di Manzo al Gorgonzola

Filet of beef, with gorgonzola cheese sauce, served
with a side of linguini pasta.

DESSERT

Tiramisu

A delicious traditional Italian dessert of Lady Fingers
dipped in espresso coffee and Italian liqueur, layered with
Mascarpone cheese and dusted with cocoa powder.

Or

Gelato

~Sodas, Coffee or Tea~

\$65.00 PER PERSON, PLUS TAX AND SERVICE CHARGE

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE

