



644 5<sup>th</sup> Avenue | San Diego, CA 92101  
[www.chiantirestaurantsd.com](http://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

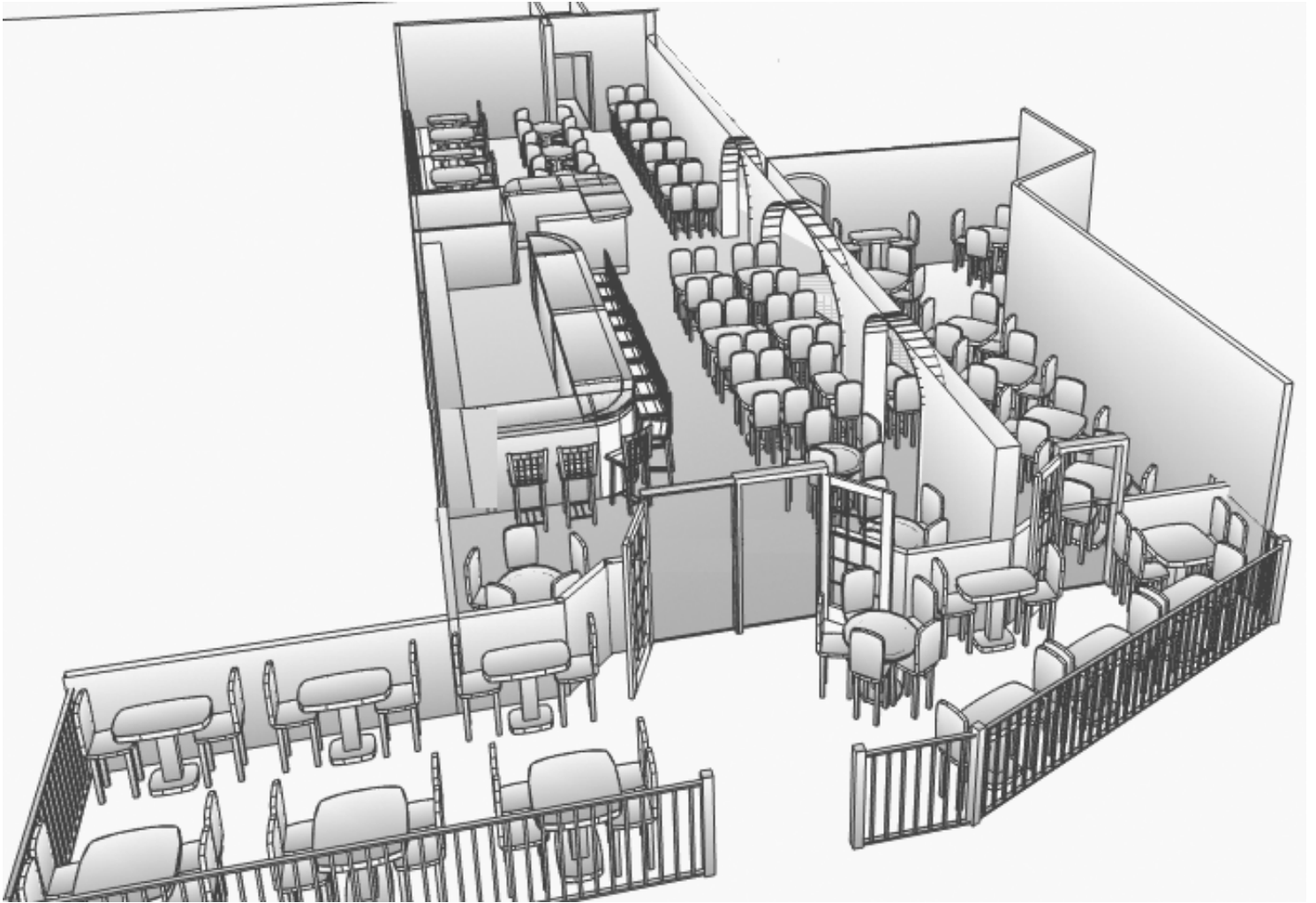
*Contact us to book an event!*

Phone - 619.531.7464  
[events@diningonfifth.com](mailto:events@diningonfifth.com)

Fax - 619.531.7474  
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# 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~

\$67.00 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*

