

Chianti

*Good food brings people to the table.
Great meals make them stay a little longer.*



For over 14 years, we've been your neighbourhood Italian restaurant. Our philosophy has always been simple: to bring our love for Italy's timeless flavours to Bengaluru. This is a journal of that love, guided by ingredients, technique, and a cuisine meant to be shared.

Every Italian meal has its own rhythm, beginning with lighter plates, moving into hearty pastas, and ending on a sweet note. The Chianti experience follows this flow, enjoy it at your own pace.



Casa Del Chianti: *Our Rewards Program*

Every time you dine with us, we like to give a little back.

Casa Del Chianti is our rewards program for guests who've made Chianti their go-to. Sign up with your phone number, earn 10% of your bill as points (1 point = ₹1), and redeem them for perks like desserts, birthday treats and access to private Chianti events.

Scan the QR code to join and receive ₹100 cashback. It takes less than a minute.





Vegan



Veg



Non-Veg



Egg



Milk & Milk Products



Gluten



Nuts



Fish



Chicken



Shellfish



Pork



Beef



Egg

ANTIPASTI

Small plates to begin, made for sharing.

Mozzarella Fritta •



Crispy, fried mozzarella served with spicy cocktail sauce.

₹575

Funghi Al Forno •



Oven-baked mushrooms flavoured with garlic, parsley and breadcrumbs.

₹435

Funghi Aglio Olio Di Sicilia •

Mushrooms sautéed with garlic, olive oil and red chilli.

₹465

Melanzane Avvolte Con Ricotta •



Eggplant rolls filled with homemade ricotta mousse and mozzarella, baked in a rich sicilian tomato sauce.

₹499

Calzone •



Mini calzones with a crisp crust, molten mozzarella and sun-dried tomato filling, served with a pomodoro sauce.

₹499



**Involtini Di Zucchini*

Crostini •

Toasted baguette topped with mixed grilled vegetables.



₹435

Bruschette Con Pomodorini •

Toasted baguette topped with fresh cherry tomatoes, garlic ricotta mousse and parmesan.



₹345

*Involtini Di Zucchini •



*Pairs well with:
Chenin Blanc*

Rolled zucchini filled with house-made ricotta mousse in slow-cooked sicilian tomato sauce, finished with oven-roasted cherry tomatoes.

₹495

Italian meals begin with small plates meant to be shared, an invitation to slow down before the meal unfolds.

Arancini Al Pesto •



Crispy pesto risotto balls stuffed with molten mozzarella and sundried tomatoes, served with pomodoro sauce.

₹445

Crostata Ricotta •



A savoury ricotta and cream cheese cheesecake on a crisp parmesan crust, seasoned with garlic and topped with cherry tomato confit.

₹435

Piatto Di Vegetariani •

A tasting platter of tomato bruschetta, crostini, mozzarella frita and mushroom aglio e olio.

₹999

Calamari Fritti •



Crispy calamari rings served with marinara sauce.

₹655

Pollo Fritti •

Crispy fried chicken strips served with spicy cocktail sauce.



₹599

*Gamberi Aglio Olio E Peperoncino •

*Pairs well with:
Sauvignon Blanc*

Baby tiger prawns sautéed in garlic, olive oil and peperoncino.



₹649

Pesce Fritti •

Crispy fried fish served with spicy cocktail sauce.



₹599

Involtino Di Pollo •

Crispy chicken roulade stuffed with mozzarella, sundried tomatoes and haricot beans served with a spicy cocktail sauce.



₹599

Piatto Di Carne E Pesce •

A tasting platter of crostini, pollo fritto, pesce fritto and gamberi aglio e olio e peperoncino.

₹1650

Piatto Di Pesce •

A tasting platter of pesce alla griglia, gamberi aglio e olio e peperoncino, calamari fritti and pesce fritto.

₹2750

Piatto Di Carne •

Chef's selection of grilled meats including chicken, beef, lamb chops and bacon.

₹2999

**Gamberi Aglio Olio E Peperoncino*



DELIZIE DI PANE

Freshly baked garlic flatbreads.

Truffle Mushroom Garlic Bread ● 🍄🍄

Garlic flatbread topped with creamy truffle mushrooms. ₹435

Garlic Bread Del Chianti ● 🍷🍷

Garlic flatbread with jalapeño, smoked ricotta and caramelised onion. ₹375

Cheese Garlic Bread ● 🍷🍷

Garlic flatbread topped with fresh mozzarella. ₹325

Spicy Chicken Garlic Bread ● 🍷🍷🍷

Garlic flatbread topped with spicy marinated chicken. ₹435

DIPS

Spicy Truffle Dip ● ₹139

Pesto Dip ● ₹139

Garlic Aioli ● ₹99

Please let us know if you have any food allergies.

ZUPPE

Warm, comforting soups.

Zuppa Di Pomodoro Del Chianti ●● 🍷

A comforting Tuscan-style tomato soup finished with fresh herbs and olive oil.

Optional add-on: chicken ₹325 / ₹355

Crema Di Funghi ●● 🍷

A warm, creamy mushroom soup infused with garlic and herbs.

Optional add-on: chicken ₹325 / ₹355

Zuppa Di Minestrone ●●

A hearty root vegetable soup simmered with Italian herbs and finished with a drizzle of extra virgin olive oil.

Optional add-on: chicken ₹325 / ₹355

Zuppa Di Broccoli ●● 🍷

A rich, velvety broccoli soup with fresh cream, topped with parmesan.

Optional add-on: chicken ₹325 / ₹355

Government taxes as applicable.

We do not levy service charge.

INSALATE

Light, refreshing salads.

Choice of dressing:
balsamic or dijon-mustard vinaigrette.

Sana Insalata Del Chianti ●

A healthy salad with mixed lettuce, bell peppers, zucchini, cherry tomatoes, broccoli, bocconcini, olives, sun-dried tomatoes and walnuts.



₹545

Insalata Di Caprese ●

Fresh burrata with tomatoes, basil, pesto and a dash of extra virgin olive oil.



₹599

Insalata Con Verdure Arrosto ●●

Mixed lettuce with roasted bell peppers, zucchini and cherry tomatoes, vegan cashew cheese, olives, sun-dried tomatoes and walnuts.



₹485

Insalata Di Rucola E Pere ●●

Baby rocket lettuce salad with pears, crunchy walnuts, fresh cherry tomatoes and olives.



₹485

Insalata Potenza ●

The Power Salad: Grilled chicken, boiled egg and cherry tomatoes mixed with fresh greens.



₹599

Optional add-on: bacon

Zuppe é Insalate

Salads

Insalata Di Pollo Affumicate ●



Smoked chicken thigh with fresh mixed lettuce, cherry tomatoes and finished with a spicy cocktail dressing.

₹599

*Insalata Di Caesar ●●



Pairs well with:
Chenin Blanc

vegetarian / chicken / chicken & bacon

Choice of grilled pesto chicken / smoked chicken

Crisp romaine, iceberg lettuce, parmesan, a drizzle of extra virgin olive oil, finished with caesar dressing.

₹435 / ₹545 / ₹599

**Insalata Di Caesar*



PIZZA ADD-ONS:

Jalepenos	₹69	Bacon	₹149
Mushrooms	₹60	BBQ Chicken	₹99
Olives	₹69	Pesto Chicken	₹99
Sun-dried Tomatoes	₹99	Ricotta Mousse	₹99
Fresh Mozzarella	₹99	Burrata	₹249
		Truffle Oil	₹139

**Margherita*



CLASSIC PIZZAS

Hand-stretched, Neapolitan-style crust.

10" / 12"

*Margherita •



*Pairs well with:
Pinot Grigio*

Fresh mozzarella and basil, finished with olive oil.

₹655 / ₹875

Verdure •



Fresh mozzarella, olives, onions, bell peppers, zucchini and sun-dried tomatoes.

₹655 / ₹875

Diavola Verdure •



Fresh mozzarella, olives, onions, bell peppers, zucchini, sun-dried tomatoes, jalapeño and tabasco.

₹665 / ₹885

Rustica •



Mushrooms, spinach, onions, olives, smoked ricotta and fresh mozzarella.

₹675 / ₹875

La Pizza Verde •



Broccoli, spinach, basil and vegan cashew cheese.

₹655 / ₹875



**Pizza Del Chianti*

A well-made pizza begins with its dough, fermented for 36 hours and hand-stretched to create a base that is light, structured and balanced.

***Pizza Del Chianti •**



Pairs well with:
Merlot

Pesto chicken, sun-dried tomatoes, roasted onions and mushrooms, finished with fresh mozzarella.

₹765 / ₹975

Pollo Alla Griglia •



Grilled BBQ chicken and fresh mozzarella, finished with olive oil.

₹775 / ₹975

Pizza Al Pepperoni Di Pollo •



Rich pomodoro sauce, melted mozzarella and chicken pepperoni.

₹765 / ₹975

SIGNATURE PIZZAS

Where craft meets creativity.

10" / 12"

Pesto E Burrata •



Basil pesto, sun-dried tomato pesto and creamy burrata.

₹775 / ₹885

***Burrata Cremosa •**



Creamy burrata, mushrooms and garlic

₹765 / ₹875

Burrata is a fresh Italian cheese from Puglia, with a delicate mozzarella shell and a soft centre of stracciatella and cream. Originally created as a way to use leftover curds, it has since become a staple across Italian tables.

**Burrata Cremosa*





*Spaghetti Alla Napoletana

Pollo Picante •

Pairs well with:
Rosé

Spicy chicken, garlic, bell peppers and onions, topped with melted mozzarella, and finished with a caesar dressing.



₹875 / ₹975

Truffle E Funghi •

White sauce topped with truffle oil, mushrooms, grilled chicken and melted mozzarella.



₹765 / ₹875

Pizza Alla Carbonara •

White sauce with a creamy carbonara egg mousse, crispy bacon and mozzarella.



₹795 / ₹895

Pizza Amanti Di Maiale •

Pepperoni, crispy bacon and roasted pork rib meat topped with fresh mozzarella.



₹899 / ₹975

Please let us know if you have any food allergies.

Pizza, Pasta é Risotto

Pasta

CLASSIC PASTAS

Made using classic Italian techniques.

Al dente

Literally, 'to the tooth', describing pasta that is cooked to be firm to the bite.

*Spaghetti Alla Napoletana •



Pairs well with:
Sangiovese

A classic favourite featuring spaghetti tossed in a bright tomato sauce with basil and extra virgin olive oil.

₹655

Spaghetti Aglio E Olio •••

classic / mixed vegetable / chicken / prawn



A staple with spaghetti sautéed in garlic, olive oil and chilli, finished with fresh herbs.

₹635 / ₹655 / ₹675 / ₹745

Penne / Fusilli Alfredo ••

vegetarian / chicken



Choice of pasta tossed in a comforting alfredo cream sauce, finished with parmesan and microgreens.

₹655 / ₹675

Fusilli Pesto •



Pairs well with:
Sauvignon Blanc

Fusilli tossed in basil pesto with grilled seasonal vegetables and parmesan.

₹655

Government taxes as applicable.

We do not levy service charge.

Fettuccine Rosata •

Fettuccine tossed with garlic, bell peppers and sun-dried tomatoes in a rich pink sauce (tomato cream sauce).



₹635

Linguine All'Arrabbiata 🌶️ •

Linguine tossed in a spicy arrabbiata sauce with garlic, chilli and seasonal vegetables, finished with parmesan.



₹655

Penne Con Broccoli 🌶️

Penne tossed in a broccoli sauce with garlic, olives and sun-dried tomatoes.



₹599

SIGNATURE PASTAS

Thoughtfully elevated.

Al forno

Literally, 'in the oven', used for dishes that are baked.

Ravioli Del Chianti •

Handmade ravioli filled with spinach and ricotta, finished with warm butter, sage and parmesan.



₹635 / ₹655

Handmade ravioli filled with spinach and ricotta, served in a creamy smoked cheese and mushroom sauce.

Fettuccine Al Funghi •

Fettuccine in a velvety mushroom and garlic cream sauce tossed with baby spinach, sun-dried tomatoes and parmesan.



₹635

Pizza, Pasta é Risotto

Pasta

Pesto Di Spaghetti Con Burrata E Pomodoro •



Spaghetti tossed in a rich basil pesto topped with fresh tomatoes and creamy burrata, finished with parmesan.

₹735

Gnocchi Al Forno •



Soft potato gnocchi baked in tomato sauce with melted mozzarella.

₹599

Pasta Bianca Al Forno •



Conchiglie shell pasta baked in a creamy garlic and cheese sauce, finished with a golden parmesan and breadcrumb crust.

₹699



Different pasta shapes exist for a reason

Every ridge, tube, and fold exists for a reason; to hold the perfect sauce. We honour that tradition, pairing classic Italian pastas with the sauces they were made for.

ADD-ONS:

Pesto Chicken	₹99
Ricotta Mousse	₹99
Bacon	₹149
Burrata	₹249
Truffle Oil	₹139

Please let us know if you have any food allergies.

Government taxes as applicable.

We do not levy service charge.

Cannelloni ●●

Homemade cannelloni filled with spinach and ricotta, baked in tomato sauce with melted mozzarella.

Homemade cannelloni filled with chicken, baked in tomato sauce with melted mozzarella.



₹599

*Lasagne ●●

vegetarian / chicken

Layered pasta baked in a rich Bolognese sauce, finished with creamy béchamel and melted cheese.

₹635 / ₹699



Ravioli Al Truffle Cremoso ●

Pairs well with:
Chardonnay

Homemade ravioli filled with chicken and mushroom, served in a velvety truffle mushroom cream sauce.



₹699

Ravioli Di Pollo E Funghi Con Rosata ●

Homemade ravioli filled with chicken, mushroom and mascarpone, finished in a classic pink sauce (tomato and cream sauce).



₹655

Fettuccine Bolognese Chicken ●

Fettuccine finished with a hearty chicken bolognese simmered with tomatoes and Italian herbs.



₹599

Fettuccine Alla Carbonara ●

Fettuccine tossed in a classic Roman carbonara with eggs, crispy bacon, black pepper and shaved parmesan.



₹599

Linguine Burro E Gamberi ●

Linguine tossed with prawns in a bright lemon butter sauce with garlic, chilli and parsley.



₹755



Fare la scarpetta

An idiomatic expression, literally meaning 'to make a little shoe', for sopping up sauces with bread, a habit that's quietly encouraged.

RISOTTO

Comforting, slow-cooked rice classics.

Risotto Funghi Del Chianti •

Pairs well with:
Pinot Noir

Creamy Arborio rice with mushrooms, baby spinach and parmesan.



₹699

Minestrone Di Risotto 🌱🥦🍅

vegetarian / chicken

Arborio rice slow-cooked in a minestrone broth with seasonal vegetables.



₹655

Risotto Al Gamberi •

Arborio rice slow-cooked with prawns, garlic and herbs in a creamy white wine sauce.



₹845

Please let us know if you have any food allergies.

GRILLS E SPECIALITA

The heart of the meal.

In Italian cooking, mains are built around the ingredient, with minimal elements, allowing flavour and technique to lead.

**Parmigiana Di Pollo*



Pollo Del Chianti •

Grilled chicken breast in a creamy sauce with mushrooms, smoked ricotta, sun-dried tomatoes and baby spinach, served with vegetable ragù and mashed potatoes.



₹745

*Parmigiana Di Pollo •

Pairs well with:
Sangiovese

Crispy breaded chicken breast topped with rich tomato sauce, melted mozzarella, and parmesan. Served with fettuccine pomodoro and mixed green salad.



₹799

Government taxes as applicable.

We do not levy service charge.

Pollo Al Ripieni •

Chicken breast filled with mozzarella, haricot beans, sun dried tomato and sage, sautéed in olive oil and served with rosemary potatoes and grilled vegetables.



₹699

Gamberoni Alla Griglia •

Grilled tiger prawns finished with a lemon, caper and butter sauce, served with charred vegetables.



₹1255

Pesce Alla Griglia •

Grilled red snapper finished with a lemon, caper and butter sauce, served with baby potatoes and seasonal vegetables.



₹1149

****Salmone Alla Griglia******Salmone Alla Griglia •**

Pairs well with:
Chardonnay

Grilled salmon fillet finished with a lemon, caper and butter sauce, served with crushed potatoes and creamed spinach.

₹1995

***Agnello Scotodito •**

Pairs well with:
Shiraz

Grilled lamb chops served with rosemary potatoes, grilled vegetables and red wine jus.

₹965

Mare E Monti •

Beef fillet mignon with tiger prawns and crispy bacon, served with spinach-wrapped mashed potatoes, red wine jus and grilled vegetables.

₹995

***Agnello Scotodito**

Please let us know if you have any food allergies.

Government taxes as applicable.

We do not levy service charge.

****Affogato**



A moment of contrast

Affogato, meaning 'drowned', brings together hot espresso and cold ice cream, poured just before serving.

Looking for something comforting?

Our Torta Limone Del Chianti draws inspiration from the Amalfi Coast, a region known for its fragrant lemons.

Torta Limone Del Chianti



Please let us know if you have any food allergies.

***Tiramisu**



DOLCI

A sweet finish.

Loved the almond biscotti?

Take some home to enjoy later.

Need a pick-me-up?

Tiramisu takes its name from Treviso in the Veneto region; the word translating literally to pick-me-up.

***Tiramisu ●●**

classic / eggless

*Pairs well with
Moscato or Riesling*

Soft coffee-soaked sponge layered with mascarpone and cocoa, served with almond biscotti.



₹435

****Affogato ●**

Vanilla ice cream with a shot of hot espresso poured over.



₹295

Government taxes as applicable.

We do not levy service charge.

*Bomba Di Cioccolato •

Warm chocolate cake with a molten centre, served with cold vanilla ice cream.



₹435

Cheesecake Al Mirtilli •

Creamy baked cheesecake on a buttery biscuit base, topped with blueberry compote.



₹435

Torta Limone Del Chianti •

Rich lemon cake finished with a dusting of powdered sugar, and served with a scoop of vanilla ice cream.



₹399



**Panna Cotta

A classic to know

Panna cotta is widely believed to have originated in the Piedmont region of northern Italy, known for its rich dairy and simply prepared decadent desserts.

*Bomba Di Cioccolato



**Panna Cotta •

Silky vanilla bean cream set smooth, served with berry compote and seasonal fruits.



₹435

Torta Al Cioccolato •

Sugar free

A rich chocolate cake layered with smooth chocolate ganache. Completely sugar free.



₹495

Peanut Butter Chocolate Mousse •

Creamy peanut butter mousse layered on a rich dark chocolate mousse, served with a strawberry sorbet.



₹435

Chianti

Chianti Koramangala | Chianti MG Road
Chianti Bellandur | Chianti Indiranagar |
Chianti Ecoworld | Chianti Forum Mall - South Bengaluru

@chianti.ristorante | www.chiantiristorante.in



[Follow us on Instagram](#)