

Chianti



Ristorante & Wine Bar



Once upon a time... in a land not so far away, one of the world's more revered cuisines was born. The quaint streets of Italy were flanked by the aromas of cheese, bread, and the freshest tomatoes. In every bite and slurp, one could taste the history of homely, simple, yet authentic meals that graced the tables in every Italian home.

And today at **Chianti**, we are proud to celebrate 13+ years of bringing you just that, the most rustic Italian flavours that will satisfy your palate and make you go **"Mamma Mia!"**

The menu you hold in your hand is a journal of our love for Italian food. Each recipe is carefully curated with only one goal, to transport you to the land of timeless techniques and rustic flavours. And to always keep you coming back for more.

So, we invite you to take this journey through Italy with us.
From our hearts to your palates.

L'appetito Vien Mangiando!



ANTIPASTI



MOZZARELLA FRITTA ●

Golden-fried mozzarella cheese, served with a spicy cocktail sauce

525

FUNGHI AL FORNO ●

Oven-baked mushrooms infused with garlic, parsley, and olive oil, topped with golden breadcrumbs

395

CROSTINI ●

Crunchy, toasted Italian bread with your choice of delicious toppings (mixed grilled veggies / spinach and mushroom)

395



CROSTINI POLLO DEL CHIANTI ▲

Crunchy, toasted Italian bread with your choice of delicious toppings (creamy chicken and mushroom / pesto chicken)

545

PESCE FRITTO ▲

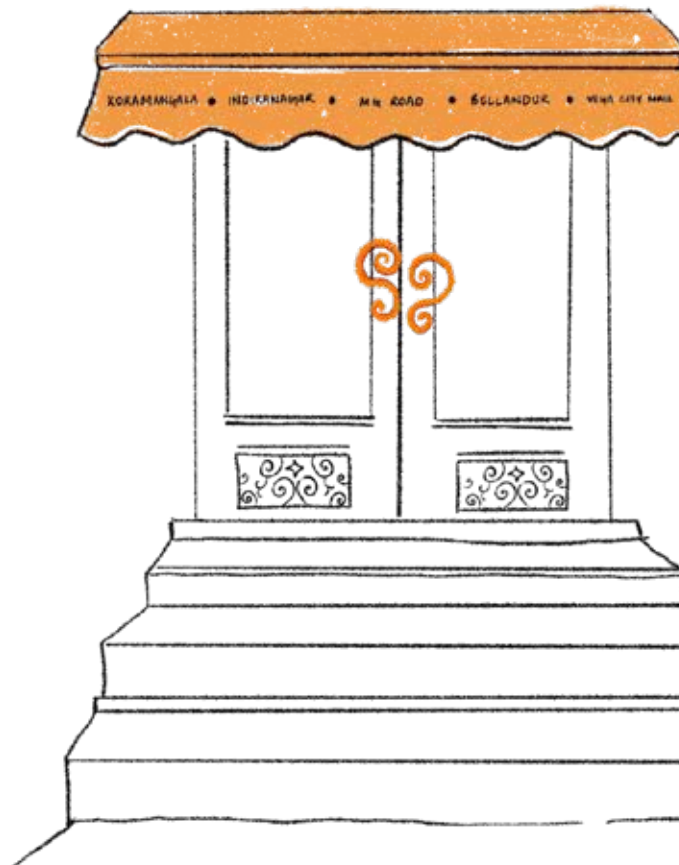
Crispy batter-fried fish served with a spicy cocktail sauce

565

POLLO FRITTO ▲

Crispy, batter-fried chicken strips served with a spicy cocktail sauce

545



Carpaccio Del Chianti
The first delicious step in your course, with the perfect balance of decadent flavours. Delightful, meaty, and wholesome. Pairs beautifully with **Chardonnay**.



**GAMBERONI AGLIO OLIO ▲
E PEPERONCINO**

575

Fresh baby tiger prawns toasted with garlic, olive oil and spicy peperoncino

FUNGHI AGLIO OLIO DI SICILIA ●

425

Mushroom sautéed with olive oil, garlic and red chillies



MELANZANE AVVOLTE CON RICOTTA ●

465

Eggplant rolled with homemade ricotta mousse & fresh mozzarella in Sicilian sauce

CALZONE ● ▲

465 / 545

Baked mini calzones with a choice of filling: Margherita or Chicken & Mushroom

CARPACCIO DEL CHIANTI ▲

545

Thin slices of marinated raw tenderloin with basil pesto, extra virgin olive oil and parmesan shavings



INVOLTINO DI POLLO ▲

525

Crispy chicken roulade served with spicy cocktail sauce

CALAMARI FRITTI ▲

595

Fried calamari rings with marinara sauce

BRUSCHETTE CON POMODORIN ●

395

Toasted bread topped with cherry tomatoes and parmesan cheese



Chef's recommendation ● Vegetarian ● Egg ▲ Non-vegetarian ✓ Vegan

ZUPPA



ZUPPA TIPICIA DEL CHIANTI ●

A rich, smoky tomato soup with fire-roasted tomatoes, aromatic herbs and extra virgin olive oil

325



ZUPPA DI POMODORO DEL CHIANTI ●

A comforting Tuscan-style tomato soup, rich in flavor and seasoned with fresh herbs, served with a drizzle of olive oil

295

CREMA DI FUNGHI ●

A creamy soup, made with fresh mushrooms, garlic, and herbs, delivering a warm and comforting flavor in every spoonful

295

ZUPPA DI POLLO E PORRI ▲

A hearty cream of chicken and leek soup, delicately seasoned with herbs for a comforting, flavorful bowl of warmth and richness

325

ZUPPA DI MINESTRONE ●

A hearty mixed root vegetable soup, simmered with Italian herbs and finished with a drizzle of extra virgin olive oil for an authentic, rustic flavor

295

DELIZIE DI PANE

CHEESE GARLIC BREAD ●

Italian garlic flatbread topped with mozzarella

295



GARLIC BREAD DEL CHIANTI ●

Italian garlic flatbread topped with Jalapeno, smoked ricotta, and caramelized onion

345

TRUFFLE MUSHROOM GARLIC BREAD ●

Italian garlic flatbread topped with creamy truffle mushroom

395



SPICY CHICKEN GARLIC BREAD ▲

Italian garlic flatbread topped with marinated spicy chicken

395

PEPPERONI GARLIC BREAD ▲

Italian garlic flatbread topped with pepperoni

395

TRUFFLE MUSHROOM AND CHICKEN GARLIC BREAD ▲

Italian garlic flatbread topped with creamy truffle chicken and mushroom

395



SARNIE ITALIANO ● ▲

The Italian Sandwich: Soft, oven-baked pizza bread filled with creamy ricotta mousse, pickled vegetables and roasted bell peppers. (Choice of veg or smoked chicken)

495 / 545



INSALATA

SANA INSALATA DEL CHIANTI ● 495

The healthy salad - a wholesome, refreshing salad with crisp mixed lettuce, fresh green vegetables and bocconcini

INSALATA DI CAPRESE ● 535

Fresh burrata cheese, fresh tomatoes and basil served with pesto and extra virgin olive oil

INSALATA DI COSCE DI ▲ POLLO AFFUMICATE 565

Slow-roasted, smoked chicken thigh meat served on a bed of fresh mixed lettuce and juicy cherry tomatoes, finished with a spicy cocktail dressing

INSALATA DI CAESAR ●▲ 395/ 495/ 535

Crisp romaine, iceberg lettuce, with extra virgin olive oil & parmesan shavings (Vegetarian / chicken/ chicken & bacon). Choice of grilled pesto chicken or smoked chicken

Insalata Di Caesar

The classic next course, drizzled with love and bathed in creamy goodness. Refreshing to say the least.

Pairs marvellously with **Pinot Noir**.

PIATTI



PIATTO DI VEGETARIANI ● 955

A curated selection of flavorful vegetarian antipasti. Perfect for sharing and savoring a variety of tastes!



PIATTO DI CARNE E PESCE ▲ 1495

A curated selection of flavorful non-vegetarian antipasti.

PIATTO DI PESCE ▲ 2495

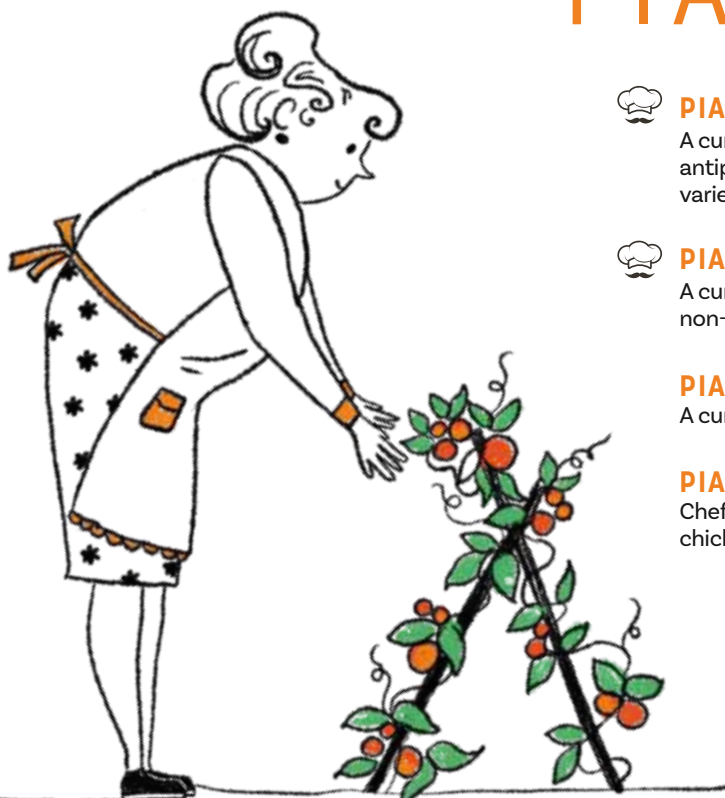
A curated selection of flavorful seafood antipasti.

PIATTO DI CARNE ▲ 2995

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

LO SAPEVATE?

The dressing of salads in Italy is all about simple but citrusy flavours. You'll always find **extra virgin olive oil** and **vinegar** in an Italian home - the two most popular dressing ingredients!



Chef's recommendation ● Vegetarian ● Egg ▲ Non-vegetarian ✓ Vegan

PASTA

SPAGHETTI ALLA NAPOLETANA ● 595

A classic Italian dish of spaghetti tossed in a simple yet flavorful sauce made with tomatoes, basil, and a drizzle of EVOO for an authentic taste of Naples



SPAGHETTI AGLIO E OLIO ● 575/ 595/625/675

A timeless Italian favorite, featuring spaghetti sautéed with garlic, EVOO, parsley and black olives. Available in classic, mixed vegetable, chicken or seafood.



LINGUINE ALL'ARRABBIATA ● 595

Linguine tossed in a bold and spicy arrabbiata sauce with olive oil, red chillies and fresh vegetables

PENNE ALFREDO ●▲ 595 / 625

Penne in a velvety parmesan cream sauce, rich, smooth, and delicious. Choice of veg or chicken. Option to substitute penne with fusilli pasta.

FUSILLI PESTO ● 595

Fusilli pasta with fresh basil pesto, grilled seasonal vegetables, and a touch of Parmesan



RAVIOLI DEL CHIANTI ● 575 / 595

Delicate homemade ravioli filled with a spinach and ricotta mixture, paired with your choice of sauce: classic butter, sage and parmesan or creamy smoked cheese and mushroom sauce

FETTUCCINE CON SALSA ROMANO ● 575

Fresh homemade fettuccine tossed with garlic, bell peppers, and sun-dried tomatoes in a flavorful tomato and cream sauce

RAVIOLI DI POLLO E FUNGHI CON SALSA ROMANO ● 595

Delicate ravioli stuffed with a blend of chicken, mushroom, and mascarpone cheese, tossed in a classic Roman tomato sauce

FETTUCCINE SICILIANA ●▲ 525 / 555

Fresh homemade fettuccine tossed with garlic, sun-dried tomatoes, red chillies, basil and a vibrant tomato sauce. Available in vegetarian or chicken variations

FETTUCCINE BOLOGNESE ▲ 595/ 655

Homemade fettuccine pasta tossed in a hearty, slow-cooked Bolognese sauce made with tomatoes and Italian herbs for a rich, comforting classic. Choice of chicken or beef ragu.

FETTUCCINE ALLA CARBONARA ▲ 595

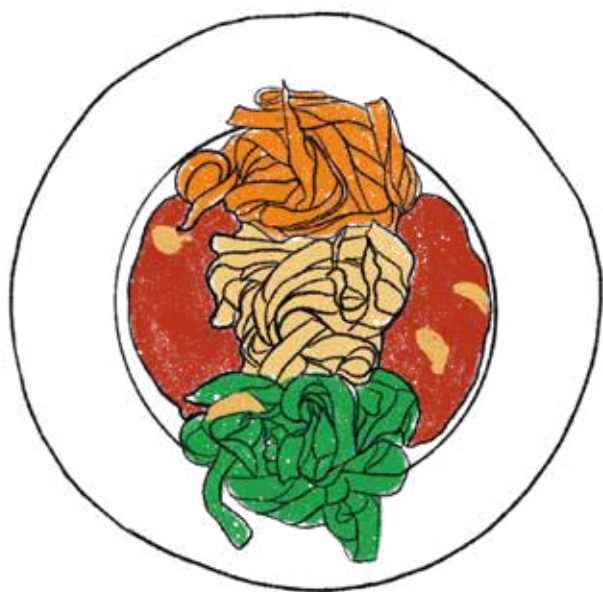
Fresh fettuccine tossed in a classic Roman-style carbonara sauce made with eggs, crispy bacon, and black pepper, finished with a generous topping of parmesan cheese

Spaghetti Alla Napoletana

An Italian chef's signature pasta dish, made with silky, fresh spaghetti. Brought alive with an irresistibly classic sauce from Napoli.

Complimented best

by Cabernet Sauvignon!



Fettuccine Siciliana

Handmade pasta from Southern Italy, relished with a burst of classic Italian flavours. Every mouthful is a chewy, wholesome treat.

Pairs perfectly with Full-bodied Rosé.

PASTA ARTIGIANALE

PASTA AL SUGO ●

625

Conchiglie pasta tossed in a flavorful cherry tomato and basil sauce, topped with bocconcini cheese.



PESTO DI SPAGHETTI CON BURRATA E POMODORO ●

665

Spaghetti tossed in a rich, creamy pesto sauce, topped with juicy tomatoes, fresh burrata cheese, and a sprinkle of parmesan



RAVIOLI AL TARTUFO CREMOSO ●▲

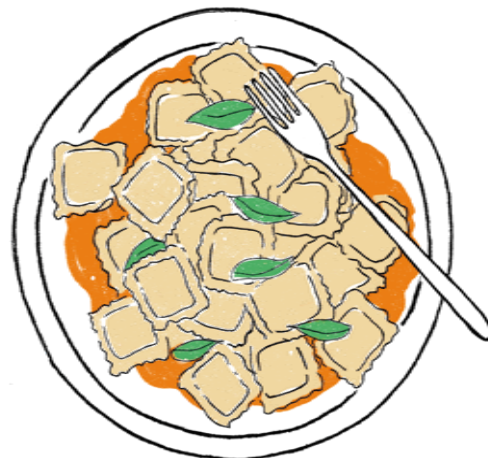
625/ 645

Delicate sheets of ravioli stuffed with a choice of spinach and ricotta or chicken and mushroom, in a velvety truffle mushroom cream sauce

LINGUINE ALLA PESCATORE ▲

675

Linguine paired with a medley of fresh seafood, tossed in a light marinara sauce for a perfectly balanced and flavorful coastal Italian dish



LO SAPEVATE?

For Italians (and us) there's only one way of having pasta - **Al dente!** It translates to "to the tooth", which means the pasta needs to be cooked yet firm.



Chef's recommendation



Vegetarian



Egg



Non-vegetarian



Vegan

RISOTTO

RISOTTO FUNGHI DEL CHIANTI ●

Creamy Arborio rice cooked to perfection with mushrooms, baby spinach and parmesan

655

RISOTTO CON FRUTTI DI MARE ▲

Creamy Arborio rice infused with the flavors of fresh seafood and finished with parmesan cheese

775



MINISTRONE DI RISOTO ● ▲

Creamy Arborio rice slow-cooked in a hearty minestrone broth. Choice of Vegetarian or Chicken

595/ 625

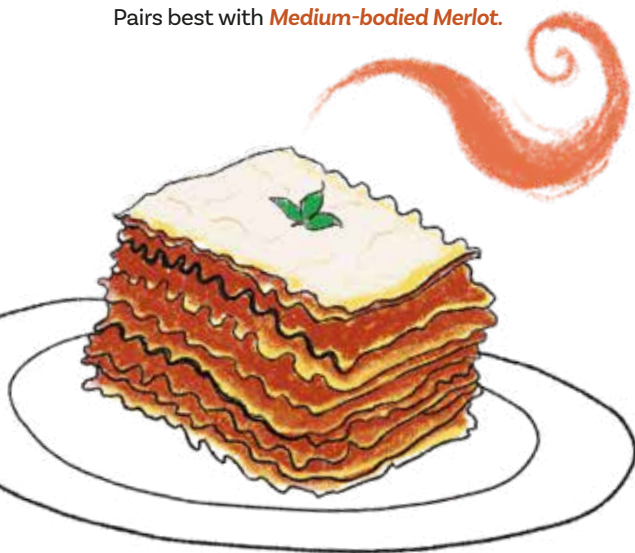


PIATTI AL FORNO

Lasagne

A staple from Naples, layered with delicious bolognese sauce is a dream come true. Unmistakably classic and delicious.

Pairs best with **Medium-bodied Merlot**.



GNOCCHI AL FORNO ●

555

Classic potato gnocchi baked with tomato sauce and mozzarella



CANNELLONI ● ▲

545/ 575/595

Delicate homemade cannelloni rolls stuffed with your choice of spinach and ricotta cheese, chicken or beef ragù, baked to perfection with stringy mozzarella cheese in a tangy tomato sauce

LASAGNE ● ▲

575/ 625

Layered pasta baked to perfection with your choice of rich Bolognese sauce: vegetarian or chicken, topped with creamy béchamel and melted cheese for a hearty Italian classic

PIZZA

AVAILABLE IN 10" AND 12"

MARGHERITA ●

A timeless classic featuring a neopolitan crust topped with rich tomato sauce, fresh mozzarella, and aromatic basil leaves, finished with a drizzle of EVOO

599 / 799

VERDURE ●

A flavorful vegetarian pizza topped with black olives, onions, bell peppers, sun-dried tomatoes, zucchini, fresh mozzarella and a rich tomato sauce

599 / 799



RUSTICA ●

A delicious combination of tomato sauce, sautéed spinach, black olives, onions, mushrooms, smoked cheese and fresh mozzarella

599 / 799



DEL CHIANTI ▲

A flavorful pizza topped with pesto-marinated chicken, sun-dried tomatoes, roasted onions, mushrooms, and fresh mozzarella, over a rich tomato sauce base

699 / 899

POLLO ALLA GRIGLIA ▲

A smoky, flavorful pizza topped with tender BBQ chicken, fresh mozzarella, and a rich tomato sauce, finished with a drizzle of olive oil for a delicious, savory bite

699 / 899

POLLO GUSTOSO ▲

A classic pizza topped with chicken pepperoni

699 / 899



Verdure

The globally loved, signature pizza, with minimal ingredients but maximum flavour. The perfect food shared by Italian families for any occasion.

Pairs magically with **Chardonnay**.



Chef's recommendation



Vegetarian



Egg



Non-vegetarian



Vegan

PIZZA ARTIGIANALE



BURRATA CREMOSA ●

695/795

A golden-baked crust topped with creamy burrata cheese, mushroom, garlic and parmesan cheese



TARTUFO E FUNGHI ●

695/795

Pizza topped with a rich, creamy truffle mushroom mixture and melted mozzarella

AFFUMICATA E DOLCE ●

645 / 745

A golden-baked crust topped with creamy smoked ricotta, sweet caramelized onions, and roasted bell peppers. A perfect balance of smoky, sweet, and savory flavors

POLLO PICANTE ▲

795/895

Pizza topped with zesty tomato sauce, melted mozzarella, spicy seasoned chicken, garlic, bell peppers and onion. Topped with a creamy caesar dressing



AMANTI DI MAIALE ▲

845/ 945

A meat lover's delight featuring pepperoni, crispy bacon, and tender roasted pork rib meat, topped with fresh mozzarella and parmesan

DIPS

SPICY TRUFFLE DIP ●

129

PESTO DIP ●

129

GARLIC AIOLI ●

99



Salmone Alla Griglia

A luxurious and zesty course, made with the best quality salmon, generously seasoned. A truly hearty meal.

Pairs superbly with **Sauvignon Blanc**.



LO SAPEVATE?

Italians refer to seafood as “**Frutti de Mare**” (Fruit of the sea), with fish being the most loved!

Either grilled, raw, or fried, Italy celebrates fish in many different traditional preparations.

PESCE

GAMBERI ALLA GRIGLIA ▲

1145

Juicy grilled tiger prawns drizzled with a zesty lemon, caper, and butter sauce, served alongside a medley of perfectly grilled vegetables

PESCE ALLA GRIGLIA ▲

1045

Grilled fresh fish (catch of the day) topped with a zesty lemon, caper, and butter sauce, accompanied by baby potatoes and garden-fresh vegetables



SALMONE ALLA GRIGLIA ▲

1845

Perfectly grilled salmon fillet drizzled with a zesty lemon, caper, and butter sauce, served on a bed of crushed potatoes and creamy spinach

CARNE

Agnello Scotodito

Succulent and grilled to perfection, tingling the appetite of a true meat lover! Drizzled with the perfect sauce and accompaniments.

Pairs excellently with **Shiraz**.

POLLO DEL CHIANTI ▲

675

Perfectly grilled chicken breast in a rich cream sauce with mushrooms, smoked cheese, sun-dried tomatoes, and baby spinach, served with vegetable ragù and creamy mashed potatoes



MARE E MONTI ▲

995

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



PARMIGIANA DI POLLO ▲

795

Crispy breaded chicken breast topped with rich tomato sauce, melted mozzarella, and parmesan cheese, baked to perfection for a classic Italian favorite

POLLO AL RIPIENI ▲

645

Chicken breast stuffed with mozzarella, haricot beans, and sage, sautéed in olive oil and served with rosemary potatoes for a hearty, flavorful dish



AGNELLO SCOTODITO ▲

875

Juicy grilled lamb chops served with rosemary potatoes, grilled vegetables, and a rich red wine jus



LO SAPEVATE?

“Scottadito” means **“finger-burning,”** owing to how irresistibly delicious they are. You’re bound to dig in, even if it means burning your fingers!

The hotter, the tastier.



Chef's recommendation



Vegetarian



Egg



Non-vegetarian



Vegan

VEGAN

INSALATA VERDE CON VERDURE ARROSTO ✓ 445
Green salad with roasted vegetables

INSALATA DI RUCOLA E PERE ✓ 445
Baby rocket lettuce salad with pears, walnuts, cherry tomatoes and olives


BRUSCHETTE CON POMODORIN ✓ 375
Cherry tomato bruschetta, garnished with extra virgin olive oil and basil leaves

 **SPAGHETTI AGLIO OLIO ✓** 525
Classic Spaghetti aglio olio made with garlic, extra virgin olive oil, parsley and black olives, finished with truffle oil

PENNE CON BROCCOLI ✓ 555
Penne with broccoli paste, garlic, crumbed broccoli, olives and sundried tomatoes

LINGUINE SUGO ALL'ARRABBIATA ✓ 555
Linguine tossed in our classic spicy arrabiata sauce with grilled vegetables

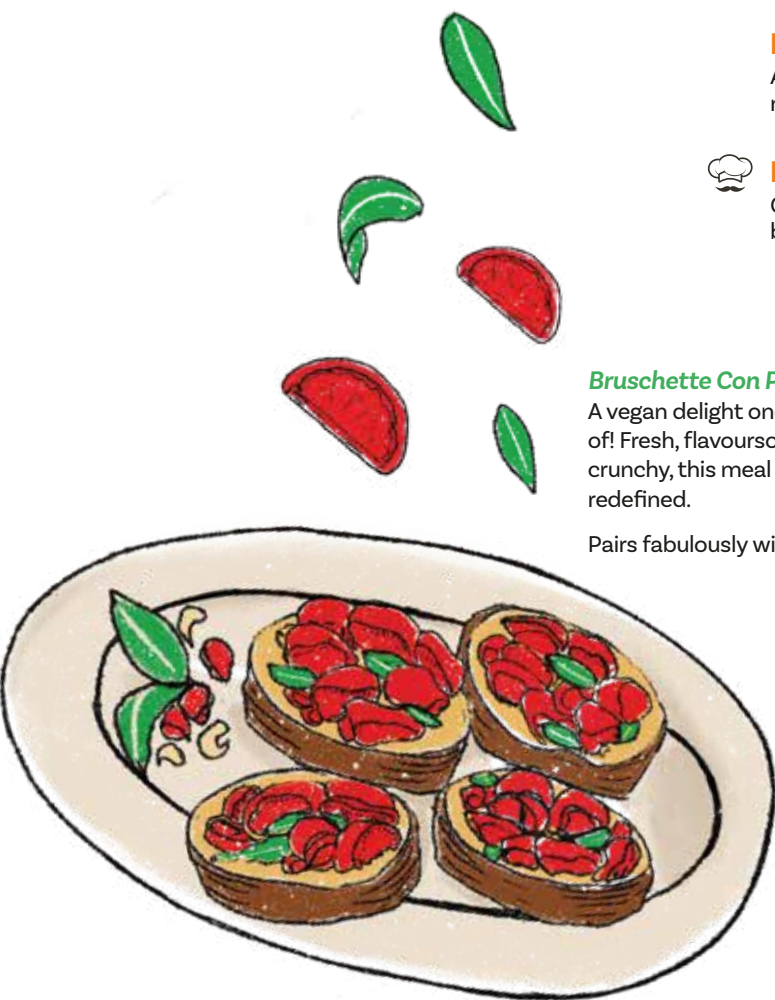
RISOTTO PRIMAVERA ✓ 555
Arborio rice cooked in a thick minestrone broth

 **LA PIZZA VERDE ✓** 599 / 799
Classic Neopolitan style pizza topped with broccoli, spinach and basil. Choice of 10" or 12" size

Bruschette Con Pomodorin

A vegan delight one can never get enough of! Fresh, flavoursome, and delightfully crunchy, this meal is Italian simplicity redefined.

Pairs fabulously with **Sauvignon Blanc**.



DESSERTS



TIRAMISU ●

395

Classic coffee flavoured Italian dessert with fresh homemade mascarpone cheese, served with almond biscotti

BOMBA DI CIOCOLATO ●

395

A decadent molten chocolate bomb with a gooey center, served with creamy vanilla ice cream



PANNA COTTA ●

385

A smooth and creamy Italian dessert made with sweetened cream and vanilla, gently set, served with a vibrant berry compote and fresh seasonal fruits

CHEESECAKE AI MIRTILLI ●

385

A rich and creamy baked cheesecake topped with a luscious blueberry compote, set on a buttery biscuit crust for a timeless dessert favorite

KAHLÚA MOUSSE ●

345

A luscious, velvety mousse infused with Kahlúa, offering rich coffee and chocolate notes. Light, airy and indulgently smooth



TORTA LIMONE DEL CHIANTI ●

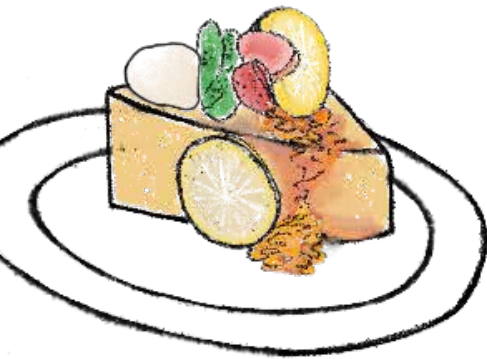
345

A delicate lemon cake with a light, zesty flavour. Soft, moist, and finished with a dusting of powdered sugar

AFFOGATO ●

345

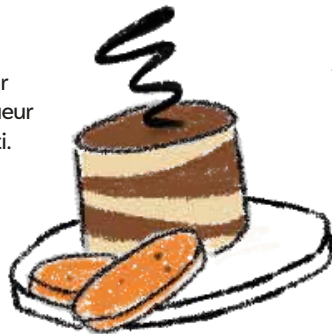
Silky vanilla ice cream topped with a bold shot of hot espresso. Simple, rich, and irresistible



Tiramisu

The final, scrumptious course in your Italian journey with us. A dollop of liqueur meets a comforting, creamy biscotti. A heavenly experience for sure.

Pairs refreshingly with **Prosecco**.



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Mamma Mia

HERE WE MEET AGAIN

CHIANTI KORAMANGALA

No.12, 17th Main, 1st Cross,
5th A Block, Koramangala,
Bangalore 560095

CHIANTI INDIRANAGAR

No.960, Near Magnolia Bakery
12th Main, HAL 2nd Stage,
Bangalore 560008

CHIANTI MG ROAD

No.18, Ramanashree
Arcade, Ground Floor, Ashok
Nagar Post, MG Road,
Bangalore 560001

CHIANTI HEBBAL

Brookfield Azure, No.
54/732/450/1, Ward no 7,
Hebbal North, Yelahanka Zone,
Bengaluru 560024

CHIANTI BELLANDUR

No. 571/630/6/4, Survey 6/4,
Ground floor, Indique Edge,
Ambalipura, Bellandur,
Bangalore 560103

CHIANTI ECOWORLD

Ground floor
The Bay @ ECOWORLD
Bellandur,
Bangalore 560103

CHIANTI FALCON CITY

Forum Falcon City Mall, Sy no
31/2, GF 006, Uttarahalli Village,
Doddakalasandra Village,
Bengaluru 560062

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