

LUNCH

Calamari

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

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

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

Cannelloni al Forno

Sundried tomato pasta stuffed with veal, herbs and a rosemary tomato sauce, topped with aged parmesan crema, side garlic toast. 13.95

Manicotti al Forno

Spinach pasta stuffed with ricotta, basil and aged parmesan, tomato sauce, side garlic toast. 12.95

Lasagna di Caf  Chianti

Fresh pasta, Bolognese sauce, smoked mozzarella, ricotta, side garlic toast. 12.95

Linguine di Carbonara

Pancetta, free-range egg yolks, garlic, parmesan. 12.95

Blackened Haddock

Pan fried, cilantro and avocado salsa, served with wild rice. 14.95

Seafood Cr pe

Shrimp, scallops and mussels with a tarragon lemon caper sauce accompanied by wild rice. 19.95

Chicken Broccoli Cr pe

With roasted garlic and peppers, accompanied by wild rice. 15.95

Parmigiana di Pollo

Pan fried free-range chicken breast served with spaghetti Pomodoro. 16.95

For gluten-free options, please ask your server.

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.

Host Your Special Event at Café Chianti!

Our two private dining rooms accommodate up to 60 people.
Ask your server for details.

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

Pekoe Tea 2.95
Herbal Tea 3.25