



## The Chianti Cow

### Three Course Lunch Menu

#### First Course- Choice of:

**Fresh Brussel Sprouts**- Pan fried, tossed with roasted garlic, prosciutto crisps and finished with a balsamic glaze

**Porpeta**- A chicken and pork meatball topped with bread crumbs and a tomato fennel fondue

**Fried Cauliflower**-Almond crusted and paired with a honey sriracha sauce

#### Second Course- Choice of:

**Chianti Chicken Sandwich**- Breaded boneless breast of chicken, fresh mozzarella, roasted red peppers, arugula and a balsamic mayo served on ciabatta bread and paired with fries

**Chianti Mixed Greens Salad**- Topped with grilled chicken, gorgonzola cheese, pecans, dried cranberries, fried onions and our house vinaigrette

**Chianti Cow Bistro Burger**- Served on a pretzel bun with red onion jam, apple dijonaise, a gorgonzola fondue, bacon and fresh greens and paired with fries

**CC's Penne Pasta**- Tossed with sautéed shrimp, artichoke hearts, sun-dried tomatoes, and a fresh basil cream sauce

#### Third Course- Choice of:

Cheesecake

Tiramisu

Chocolate Mousse

***\*Price does not include any type of beverage, tax or gratuity***

***\*\*No Substitutions***



# The Chianti Cow

## Three Course Dinner Menu

### First Course- Choice of:

**Fresh Brussel Sprouts-** Pan fried, tossed with roasted garlic, prosciutto crisps and finished with a balsamic glaze

**Seafood Arancini-** Italian Arborio rice balls with shrimp, calamari, fresh tomato, basil and tarragon paired with a cherry pepper remoulade

**Porpeta-** A chicken and pork meatball topped with bread crumbs and a tomato fennel fondue

**Homemade Mac & Cheese-** Macaroni tossed with chipotle chicken and smoked gouda, topped with bread crumbs and baked

**Fried Cauliflower-** Almond crusted and paired with a honey sriracha sauce

### Second Course- Choice of:

**Chianti Cow Bistro Burger-** Served on a pretzel bun with red onion jam, apple dijonaise, a gorgonzola fondue, bacon and fresh greens and paired with fries

**Harvest Chicken-** Breaded and pan-fried boneless breast of chicken served over roasted garlic polenta and topped with sautéed zucchini, tomato, fresh mozzarella and a fresh basil cream sauce

**Pan Seared Salmon-** Topped with a Cajun crust, pan broiled with white wine and finished with fennel, roasted red potatoes, artichoke hearts and Kalamata olives

**Crab Cakes-** Paired with a red potato and prosciutto hash and a roasted red pepper remoulade

**Eggplant Timbale-** Layers of breaded and fried eggplant, sliced tomato, fresh mozzarella and basil paired with a fresh pesto cream sauce

### Third Course- Choice of:

Cheesecake

Tiramisu

Chocolate Mousse

***\*Price does not include any type of beverage, tax or gratuity \*\*No Substitutions***