

# Chianti

MISSION POINT

## APPETIZERS

<b>ANTIPASTI</b> (GF)	16
PROSCIUTTO DE PARMA   AGED SALAMI   SOPRESSATA   GLAZED FIGS   PARMIGIANO-REGGIANO MARINATED OLIVES   PICKLED VEGETABLES	
<b>BEEF TARTAR</b> (GF)	15
HAZELNUT   CAPERS   FIG   CROSTINI	
<b>FIG, VENISON &amp; GOAT CHEESE FLATBREAD</b>	14
VENISON SAUSAGE   GOAT CHEESE   BRAISED FENNEL   FIG REDUCTION	
<b>ZUCCHINI SALTIMBOCCA</b>	10
PROSCIUTTO DE PARMA   CRISPED SAGE   TRUFFLE OIL   MARINARA SAUCE	
<b>ARANCINI</b> (V)	9
FRESH MOZZARELLA   CREAMY SPINACH   TOMATO-BASIL SAUCE	

## SOUPS

<b>POLPETTA ZUPPA MINISTRONE</b>	11
MEATBALL   AUTUMNAL VEGETABLES   BROTH BASE	
<b>KALE AND SQUASH MINESTRA</b> (GF) (V)	10
DITALINI   BUTTERNUT SQUASH   PARMESAN	

## SALADS

<b>CAPRESE SALAD</b> (GF) (V)	10
HEIRLOOM TOMATOES   FRESH MOZZARELLA   BASIL   AGED BALSAMIC VINAIGRETTE	
<b>CAESAR SALAD</b>	12
BABY ROMAINE LETTUCE   WHITE ANCHOVY FILLETS   PARMESAN CRISP   CAESAR DRESSING	
<b>BEET SALAD</b> (GF) (V)	12
ROASTED BEETS   TOASTED PINE NUTS   MICHIGAN GOAT CHEESE WHITE BALSAMIC VINAIGRETTE	
<b>BABY GEM LETTUCE</b> (GF)	12
PIMIENTOS   RADISHES   GOAT CHEESE   ARTICHOKE HEARTS   PECANS   SOPRESATTA AGED BALSAMIC VINAIGRETTE	

## HOUSEMADE PASTA

<b>FETTUCCINE A LA CARBONARA</b>	25
FETTUCCINE   CRISPY PANCETTA   PARMIGIANO-REGGIANO   EGG-CREAM SAUCE	
<b>PUMPKIN GNOCCHI</b> (V)	22
BROWNED BUTTER SAUCE   CRISPY SAGE	
<b>THREE CHEESE &amp; VEGETABLE LASAGNA</b> (V)	22
MOZZARELLA   PARMIGIANO-REGGIANO   ASIAGO   ROASTED EGGPLANT   SEARED SPINACH BÉCHAMEL SAUCE	
<b>BEEF LASAGNA</b>	25
GROUND BEEF   RICOTTA CHEESE   TOMATO-BASIL SAUCE	

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## FISH, POULTRY AND MEAT

<b>SEARED WILD-CAUGHT LAKE SUPERIOR WHITEFISH</b>	34
TUSCAN-HERB CRUSTED WHITEFISH   SEARED KALE   LEMON RISOTTO   PUTTANESCA SAUCE	
<b>GRILLED BAY OF FUNDY SALMON</b> (GF)	32
ROASTED ARTICHOKEs   GLAZED GREEN BEANS   WILD RICE   LEMON-CAPER SAUCE	
<b>PAN ROASTED ANTARCTIC BLACK SEA BASS</b> (GF)	45
SEARED RAMPS   BLISTERED CHERRY TOMATOES   CELERY ROOT PUREE	
<b>PAN-SEARED DUCK BREAST</b> (GF)	29
BRAISED KALE   CRISPY PANCETTA   TRUFFLE   CONFIT POTATO	
<b>CHICKEN PARMESAN</b>	23
FRESH MOZZARELLA   SPAGHETTI   MARINARA SAUCE SUBSTITUTE EGGPLANT - 20	
<b>ROASTED PORK LOIN</b> (GF)	27
GLAZED GREEN BEANS   CONFIT SHALLOT   FENNEL GRATIN   WHOLE GRAIN MUSTARD PAN SAUCE	
<b>LAMB OSSOBUCCO</b>	38
ROASTED SWEET POTATO   GLAZED ROOT VEGETABLES   CLASSIC GREMOLATA   DEMI-GLACE	
<b>CERTIFIED ANGUS BEEF® FILET MIGNON</b> (GF)	48
SEARED SPINACH   CARAMELIZED PEARL ONIONS   GARLIC MASHED POTATO   DEMI-GLACE	
<b>CERTIFIED ANGUS BEEF® BONE-IN RIB EYE</b> (GF)	58
ASPARAGUS TIPS   BLISTERED CHERRY TOMATOES   CONFIT YUKON POTATO   DEMI-GLACE	
<b>“SIMPLY GRILLED” – MEAT, POULTRY AND FISH YOUR WAY</b>	
GRILLED, SEARED, OR BROILED; INCLUDES TWO SIDES AND ONE SAUCE.	
<b>MEAT &amp; POULTRY</b>	<b>FISH</b>
CERTIFIED ANGUS BEEF® FILET MIGNON - 48	BAY OF FUNDY SALMON - 32
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE - 58	BLACK SEA BASS - 45
CHICKEN BREAST - 22	
<b>SIDES</b>	<b>SAUCES</b> (GF)
FETTUCCHINI OR SPAGHETTI - 8	RED WINE DEMI-GLACE - 3
WILD RICE - 7	BÉARNAISE - 3
GARLIC MASHED POTATOES - 6	LEMON-CAPER - 2
CONFIT TRUFFLED YUKON POTATOES - 7	MARINARA - 4
SEARED MUSHROOMS, SAUTÉED LEEKS - 7	ALFREDO - 4
STEAMED SPINACH AND GREENS - 6	PUTTANESCA - 4
ROASTED ARTICHOKEs, GARLIC, PARSLEY - 6	
GRILLED ASPARAGUS, PARMESAN, LEMON - 6	
CRISPY BRUSSELS SPROUTS, PANCETTA, APPLE GASTRIQUE - 7	

*All pastas, sauces, and dressings are proudly made in house.*

(GF) Gluten Free    (V) Vegetarian

\*Consuming raw or undercooked meats, eggs, seafood or poultry may increase your risk of foodborne illness.