

# Chianti

MISSION POINT

## APPETIZERS

<b>ANTIPASTI</b> (GF)	16
PROSCIUTTO DE PARMA   AGED SALAMI   SOPRESSATA   GLAZED FIGS   PARMIGIANO-REGGIANO MARINATED OLIVES   PICKLED VEGETABLES	
<b>BRUSCHETTA</b> (V)	10
VINE RIPE TOMATOES   PANCETTA   RICOTTA CHEESE SPREAD   AGED BALSAMIC GLAZE	
<b>ARUGULA &amp; PROSCIUTTO FLATBREAD</b>	15
CRISPY PROSCIUTTO   MARINATED TOMATOES   ARUGULA   LEMON VINAIGRETTE	
<b>CRISPY CALAMARI</b>	15
GARLIC   SPICY ITALIAN PEPPERS   MARINARA SAUCE	
<b>SHRIMP SAMBUCA</b> (GF)	15
SEARED SHRIMP   BRAISED FENNEL   BLISTERED TOMATOES   SAMBUCA	

## SOUPS

<b>MINISTRONE</b> (GF) (V)	10
SEASONAL VEGETABLES	
<b>ITALIAN WEDDING SOUP</b>	10
ORZO   ITALIAN SAUSAGE	

## SALADS

<b>SUMMER CHOPPED SALAD</b> (GF) (V)	14
CUCUMBER   TOMATO   PEPPERONCINI   KALAMATA OLIVE   RED ONION   PARMESAN GARBANZO BEANS   HOUSE-MADE LEMON-HERB VINAIGRETTE	
<b>CAPRESE SALAD</b> (GF) (V)	13
HEIRLOOM TOMATOES   FRESH MOZZARELLA   BASIL   HOUSE-MADE AGED BALSAMIC VINAIGRETTE	
<b>CAESAR SALAD</b> (GF)	12
BABY ROMAINE LETTUCE   WHITE ANCHOVY FILLETS   PARMESAN CRISP HOUSE-MADE CAESAR DRESSING	
<b>BEET SALAD</b> (GF) (V)	13
ROASTED BEETS   TOASTED PINE NUTS   MICHIGAN GOAT CHEESE HOUSE-MADE WHITE BALSAMIC VINAIGRETTE	

## HOUSEMADE PASTA

<b>FETTUCCINE A LA CARBONARA</b>	26
HOUSE-MADE FETTUCCINE   CRISPY PANCETTA   PARMIGIANO-REGGIANO   EGG-CREAMSAUCE	
<b>THREE CHEESE &amp; VEGETABLE LASAGNA</b> (V)	23
MOZZARELLA   PARMIGIANO-REGGIANO   ASIAGO   ROASTED EGGPLANT   SPINACH BÉCHAMEL SAUCE	
<b>BEEF LASAGNA</b>	25
RICOTTA CHEESE   MOZZARELLA   PARMESAN   TOMATO-BASIL SAUCE	

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## FISH, POULTRY AND MEAT

ADD A SIDE OF PASTA TO ANY ENTRÉE FOR \$8

CHOICE OF FETTUCCINE OR SPAGHETTI WITH ALFREDO, MARINARA, OLIVE OIL AND GARLIC, OR PUTTANESCA

<b>SEARED WILD-CAUGHT LAKE SUPERIOR WHITEFISH</b>	35
TUSCAN-HERB CRUSTED   LEMON RISOTTO   SEARED KALE   PUTTANESCA SAUCE	
<b>SAUTÉED SCALLOPS A LA TOSCANA</b> (GF)	39
SHALLOTS AND HERBS   GRILLED ASPARAGUS   ROASTED TOMATO RISOTTO	
<b>CLASSIC CHICKEN MILANESE</b>	27
TOMATO   RED ONION   ARUGULA   ITALIAN-STYLE POTATO SALAD	
<b>CHICKEN PARMESAN</b>	29
FRESH MOZZARELLA   SPAGHETTI   MARINARA SAUCE SUBSTITUTE EGGPLANT (V) - 25	
<b>VEAL PICCATA</b>	42
FETTUCCINE   GRILLED ASPARAGUS   BLISTERED TOMATOES   PICCATA SAUCE	
<b>CERTIFIED ANGUS BEEF® FILET MIGNON</b> (GF)	50
GARLIC MASHED POTATOES   GLAZED HARICOT VERTS   CARAMELIZED PEARL ONIONS RED WINE VEAL DEMI-GLAZE	
<b>CERTIFIED ANGUS BEEF® BONE-IN RIB EYE</b> (GF)	58
CONFIT YUKON POTATOES   BLISTERED CHERRY TOMATOES   ASPARAGUS TIPS RED WINE VEAL DEMI-GLAZE	
<b>TUSCAN-HERB CRUSTED RACK OF LAMB</b>	45
SAUTEED LEEKS   PEA RISOTTO   AGED BALSAMIC REDUCTION	

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## “SIMPLY GRILLED” – MEAT, POULTRY AND FISH YOUR WAY

YOUR CHOICE OF PROTEIN PREPARATION: GRILLED, SEARED, OR BROILED ALONG WITH YOUR CHOICE OF TWO SIDES AND ONE SAUCE.

### MEAT & POULTRY

CERTIFIED ANGUS BEEF® FILET MIGNON - 50  
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE - 58  
CHICKEN BREAST - 25  
HALF LAMB RACK - 42

### FISH

SEA SCALLOPS - 38  
WHITEFISH - 33

### SIDES AND SAUCES

BRAISED SPINACH AND GREENS - 7  
GRILLED ASPARAGUS - 7  
ROASTED ARTICHOKES, GARLIC, PARSLEY - 7  
SEARED WILD MUSHROOMS AND LEEKS - 7  
CRISPY BRUSSELS SPROUTS, PANCETTA,  
APPLE GASTRIQUE - 8  
CONFIT TRUFFLE YUKON POTATOES - 8  
GARLIC MASHED POTATOES - 6  
CLASSIC PARMESAN RISOTTO - 7  
GLAZED HARICOT VERTS - 7  

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RED WINE DEMI-GLAZE - 3  
LEMON-CAPER - 3  
TRADITIONAL CAPONATA - 3  
PUTTANESCA - 3

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

(GF) Gluten Free (V) Vegetarian

Automatic gratuity of 18% will be applied to parties of 8 or more

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