Appetizers

Clam Chianti $12.95
Fresh selected clams prepared in style of Chianti cuisine sautéed in lemon wine sauce and fresh tomato.

Anitpasto Misto $12.95
A select plate of soppressata, prosciutto di parma, salami and mozzarella.

Calamari Fritti $12.95
Crispy calamari served with homemade tomato sauce.

Soup & Salads

Vegetable Soup $6.95
Special recipe from Chef Luciano prepared in Tuscan style.

Chianti Salad $8.95
Mix organic green, walnut and blue cheese lightly tossed with extra virgin olive oil and balsamic vinegar.
Add grilled chicken $4 or grilled shrimp $5.50

Spinach and Corn Salad $8.95
Fresh spinach, corn and walnut lightly tossed with balsamic vinegar and extra virgin olive oil, topped with tiny slice of parmesan cheese.
Add grilled chicken $4 or grilled shrimp $5.50

Pasta

Capellini alla Checca $12.95
Well-known dish from Chef Luciano created for Madonna with fresh diced tomato, garlic and basil drizzled with extra virgin olive oil.

Fettucine Raguttate $14.95
Mix ground pork, chicken, beef and tomato sauce served with pasta topped with parmesan cheese.

Spaghetti al Pomodoro $12.95
Served with crushed tomato, roasted garlic, fresh basil and extra virgin olive oil.

Meat and Seafood

Chicken Parmesan $14.95
Lightly hand-breaded and pan-seared Chicken breast, baked with homemade tomato sauce, mozzarella, parmesan cheese, basil and served with spaghetti.

Pork Pizzaiola $15.95
Floured pork tenderloin cutlets sautéed in extra virgin olive oil and simmered in tomato sauce, capers and olive.

Filetto alla Rossini ..... Market
Beef tenderloin grilled to your preference, topped with prosciutto and fontina cheese, then finished in red wine and mushroom sauce served over crispy garlic rubbed toast.

Veal Saltimbocca $24.95
Veal scallops, sages, slices of prosciutto di parma dusted with flour then sautéed with butter, pinot grigio wine and topped with fontina cheese.

Salmon alla Grillia ..... Market
Fresh Salmon grilled to perfection, garnish with fresh tomato concasse, capers, olives, garlic, extra virgin olive oil and basil.

Pizza

Pizza Diavola $14.95
Mozzarella cheese, crushed tomato, olive oil, sausage, chili flakes and black olives.

Pizza alla Cardinale $16.95
White pizza-proscuitto, olive oil and mozzarella.

Desserts

Homemade from scratch daily

Tiramisu $6.95

Homemade Cannoli $6.95

Tartufo $6.95
(In summer season)

Serving Authentic, Award-Wining Italian Cuisine in Salem

Recognized as the "Best Salem Restaurant" in 2011 and 2012 by the U.S. Commerce Association, Chianti provides delicious Italian cuisine such as fresh-baked gourmet bread and brick-oven pizzas as well as a beautiful wine cellar with a wide variety of international wines. Try one of the great lunch or dinner specials and enjoy an authentic Italian dining experience today!

prices and selections subject to change

International Cuisine

Chianti

About The Chef/Owner

In 1961 through 1964, Luciano D'Avanzo worked as Chef De Partie for the action hotel and the Leonardo Da Vinci cruise liner. This was after acquiring his diploma in Chef De Cuisine and Chef De Rang at the culinary institute of Lloyd Treiestino, Italy. In 1966 Luciano worked at Chef De Rang aboard the Flavia Cruise by Cogedar Line Co, operated out of Genova, Italy. Throughout his life, Luciano has had the honor of cooking for some of the most famous people on the planet, including Luciano Pavarotti, Madonna, Al Pacino and Warren Beatty. To date Luciano has been a chef in more than ten famous restaurants, including The Tides Wharf, The Sheraton Maria Isabel, Chianti Cucina Restaurant, La Costa Hotel and Spa Resort and the Fairmont Hotel. In 1990 he was even inducted as America's Outstanding Chef in the Chefs in America national registry.

Chianti Restaurant
International Cuisine

219 Apperson Drive
Salem, VA
540-387-3868

ChiantiSalem.com

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Lunch: Mon-Fri 11:30 a.m. - 2 p.m.
Dinner: Mon-Sat 5 p.m.
Closed Sundays

Reservations Recommended