## - ANTIPASTI E INSALATE ©

ITALIAN SWEET ONION AND SPRING POTATO SOUP with charred parmigiano 15*
CRISPY HERB CRUSTED WARM GOAT CHEESE, organic friseè lettuce, baby chioggia beets, balsamic vinaigrette 16
MEDITERRANEAN MUSSELS, cannellini beans, diced vegies and sun dried tomato broth 20*
MARINATED WILD WHITE ANCHOVIES, organic arugula, orange, spring onion \& carrot, citrus vinaigrette 16*
MIXED ORGANIC BABY LETTUCES, prosecco vinegar dressing, gorgonzola dolce, truffle salt potato chips 15*
RADICCHIO AND PEAR SALAD with whole grain mustard vinaigrette and fresh local goat cheese 15*
MONDEGHILI MEATBALLS OF SLOW BRAISED BEEF BELLY AND MORTADELLA served with Italian beans ragu 18
CARPACCIO OF GRASS FED BEEF, organic arugula, Grana Padano, black truffle, lemon dressing \# 21*
SALUMI TRAY - Salame Schiacciato, Coppa Italiana, Speck Prosciutto, Mortadella di Bologna, olives and pickles 20*
© PASTA © all made in house with organic ingredients and spring water
POTATO AND SPINACH GNOCCHI with goat cheese cream and balsamic reduction 25
PIZZOCCHERI - Buckwheat pasta cooked with cauliflower and potatoes. Fontina, brown butter and sage sauce 24
PAPPARDELLE with pulled braised rabbit ragu', mushrooms, rosemary garlic scent 28
CAVATELLI DI RICOTTA with sautéed Delta asparagus, shallot and smoked Speck prosciutto 24
RIGATONCINI ALLA NORCINA with house made Italian sausage, black truffle sauce, touch of cream 32
FETTUCCINE ALLA DIAVOLA, with wild white shrimp, olive oil, garlic, San Marzano tomato, Calabrian chili pepper 34
RISOTTO CARNAROLI with organic chicken Bolognese sauce and pecorino 28*

## © SECONDI PIATTI ©

GRILLED MT LASSEN TROUT, steamed julienne of asparagus and potato, black trumpet mushroom, lemon emulsion 34* PAN ROASTED BREAST OF LIBERTY SONOMA DUCK with grilled pear, caramelized onions, balsamic \# 36*
GRILLED GREATER OMAHA BUTCHERY NEW YORK STEAK ,10oz, with polenta fries and truffle aioli \#-10oz- 42*
VEAL OSSO BUCO MILANESE STYLE with saffron risotto and diced vegetables "gremolata" 39
COSTOLETTA MILANESE (NOT AVAILABLE FOR TAKEOUT)
lightly breaded rack chop of milk fed veal with mixed greens, shaved parmigiano and gremolata seasoning\#

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KIDS PAPPARDELLE TELEFONO WITH TOMATO AND MOZZARELLA 19 / POLENTA FRIES WITH TRUFFLE AIOLI 14* MIXED ITALIAN OLIVES in OLIVE OIL 8* / ROASTED ORGANIC CAULIFLOWER OLIVE OIL AND GARLIC 10* STEAMED DELTA ASPARAGUS WITH BROWN BUTTER AND PARMIGIANO 14*

Dishes marked with asterisk * are gluten free - Organic gluten free pasta available \$ 2
\# Consuming raw or undercooked meats, eggs or seafood can increase your risk for foodborne illness \#
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