

## **◎** 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*
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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#	54

## **◎** CONTORNI **◎**

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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