ristorante

VALENTI & Co.

vinobar

SPECIAL TAKE OUT MENU: CALL ANYTIME BEFORE 5:00 PM FOR SAME DAY PICK UP OR CURB SIDE DELIVERY

415-454-7800

The earlier you call the better. GRAZIE!

BROCCOLI VELOUTÉ SOUP with focaccia croutons and cayenne pepper oil	$ 10
MIXED BABY LETTUCES, gorgonzola dolce, potato chips, prosecco vinegar, truffle oil (vegetarian)	$ 10
RADICCHIOS AND D'ANJOU PEAR SALAD, fresh goat cheese, whole grain mustard dressing (vegetarian)	$ 10
MARINATED WHITE ANCHOVIES, wild arugula, navel orange, carrot, spring onions	$ 12
SALUMI: smoked Speck prosciutto, salame piccante, wine cured bresaola, mortadella di Bologna, olives	$ 16
CARPACCIO OF GRASS FED BEEF, arugula, shaved Grana Padano, lemon-truffle dressing	$ 14
POTATO AND SPINACH GNOCCHI, goat cheese cream and balsamic reduction (vegetarian)	$ 22
SHEEP'S RICOTTA CAVATELLI with Delta asparagus, smoked prosciutto and brown butter	$ 22
SPAGHETTI ALLA CHITARRA, wild white shrimp, spinach steamed in shrimp broth, olive oil	$ 28
VEAL EYE OF ROUND ROAST with Milanese style saffron risotto, spring peas and veal stock reduction	$ 32

DESSERTS

TOWER OF TRIPLE CHOCOLATE LOVE olive oil chocolate cake, chocolate custard filling, chocolate sauce	$ 9
MILANESE STYLE SAFFRON PANNA COTTA with chocolate sauce and crispy rice	$ 9

WINES AVAILABLE TO TAKE HOME – special pricing –

SAN PELLEGRINO SPARKLING WATER, 750ml		$ 2
WHITE:		
2018	PINOT GRIGIO Torre di Luna (*Pinot Grigio*) VENETO	$ 18
NV	PROSECCO Andreola "Verv" (*Prosecco-Glera, Verdiso, Perera, Bianchetta*) VENETO	$ 20
2017	SAUVIGNON BLANC Kellerei Tramin (*Sauvignon Blanc)* ALTO ADIGE	$ 25
2018	ROERO ARNEIS Ermanno Costa (*Arneis)* PIEMONTE	$ 29
RED:		
2015	ROSSO Papalino "Super Roman" (*Sangiovese, Montepulciano*) LAZIO	$ 22
2016	SANGIOVESE DI ROMAGNA Umberto Cesari "Riserva" (*Sangiovese*) EMILIA ROMAGNA	$ 25
2016	PINOT NERO St Michael-Eppan "Blauburgunder" (*Pinot Nero)* ALTO ADIGE	$ 28
2016	CABERNET Sempre Vive (*Cabernet Sauvignon*) NAPA VALLEY	$ 30

OTHER WINES ALSO AVAILABLE… ALL AT RETAIL PRICES