ristorante

VALENTI & Co.

vinobar

☯ ANTIPASTI E INSALATE ☯

SHELLED BORLOTTI BEANS, PEAS AND POTATOES SOUP with diced vegetables	12*
RADICCHIOS AND D'ANJOU PEAR SALAD, fresh goat cheese, whole grain mustard dressing	12*
HEARTH OF ESCAROLE AND GOLD BEETS SALAD with apple relish vinaigrette	12*
MIXED STAR ROUTE BABY LETTUCES, gorgonzola dolce, potato chips, prosecco vinegar, truffle oil	12*
SMOKED TROUT AND ENDIVE SALAD, micro greens, Fuji apple, bell pepper relish, lemon vinaigrette	14*
MARINATED WHITE ANCHOVIES, wild arugula, navel orange, carrot, spring onions	12*
CARPACCIO OF GRASS FED BEEF, arugula, shaved Grana Padano and black truffle, lemon dressing #	19*
SALUMI TRAY with smoked Speck prosciutto, salame felino, wine cured bresaola, mortadella di Bologna, olives	16*
MILANESE MONDEGHILI MEAT BALLS of braised beef belly and mortadella. Braised kale and shelled beans	13

☯ PASTA ☯ (all made in house)

POTATO AND SPINACH GNOCCHI, local goat cheese, fresh cream, balsamic reduction	13 / 21
SHEEP'S RICOTTA CAVATELLI with slow cooked veal rib ragu', parmigiano and herbs	14 / 22
PAPPARDELLE, pulled braised rabbit in its own jus and scented with rosemary and garlic	14 / 22
BUCKWHEAT PIZZOCCHERI with cauliflower and new potatoes, fontina cheese, sage and garlic brown butter	21
RAVIOLI filled with local halibut, white wine and shallot cream sauce with saffron	25
RISOTTO: Carnaroli rice with house made Berkshire pork sausage and Yellowfoot chanterelle mushroom	24*

☯ SECONDI PIATTI ☯

CRISPY SKIN GRILLED MT LASSEN TROUT "Piracicaba" broccoletti sautéed in garlic and olive oil, Calabrian chili, lemon emulsion	30*
OVEN ROASTED LAMB LOIN MEDALLIONS fingerling potatoes and green beans sautéed with smoked speck prosciutto, whole grain mustard sauce #	34*
PAN ROASTED BREAST OF SONOMA LIBERTY DUCK braised lentils with butternut squash and diced root vegetables, balsamic reduction#	30*
GRILLED NEW YORK STEAK 10oz Greater Omaha Butchery Angus beef, served with truffle polenta fries and red wine sauce #	36*
COSTOLETTA ALLA MILANESE lightly breaded rack chop of free ranging veal with green salad and gremolata seasoning	42

☯ CONTORNI ☯

PAPPARDELLE TOMATO AND MOZZARELLA 12 / POLENTA FRIES WITH TRUFFLE AIOLI 10*

OLIVES in AMPHORA OLIVE OIL 6* STAR ROUTE BABY CARROTS WITH SHALLOT AND OLIVE OIL 8*

Dishes marked * are gluten free – gluten free pasta available (organic corn rigatoni)

Valenti & Co uses local and Italian organic, wholesome ingredients

Gift certificates available 415 – 454 7800 www.valentico.com