

ristorante
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VALENTI & Co.
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 vinobar

☯ **ANTIPASTI E INSALATE** ☯

ORGANIC SPRING LEEK AND POTATO VELOUTÉ SOUP with truffle seasoning and parmigiano	16*
MEDITERRANEAN MUSSELS, cannellini beans, diced vegies and sun dried tomato broth	20*
RADICCHIO AND PEAR SALAD with whole grain mustard vinaigrette and fresh local goat cheese	16*
SALAD OF THINLY SLICED ORGANIC BABY ARTICHOKE HEART with shaved parmigiano, lemon and olive oil	19*
MIXED ORGANIC BABY LETTUCES, prosecco vinegar dressing, gorgonzola dolce, truffle salt potato chips	16*
MARINATED WILD WHITE ANCHOVIES, organic arugula, cara-cara orange, spring onion & carrot, citrus vinaigrette	16*
MONDEGHILI MEATBALLS OF SLOW BRAISED BEEF BELLY AND MORTADELLA served with Italian beans ragu	20
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	21*

☯ **PASTA** ☯ *all made in house with organic ingredients and spring water*

POTATO AND SPINACH GNOCCHI with goat cheese cream and balsamic reduction	26
CAVATELLI DI RICOTTA with sautéed California Delta asparagus, shallot and smoked Speck prosciutto	26
PIZZOCCHERI - Buckwheat pasta with cauliflower, spring potatoes, fontina cheese, brown butter and sage	25
PAPPARDELLE with pulled braised rabbit ragu', mushrooms, rosemary garlic scent	28
RIGATONCINI ALLA NORCINA with house made Italian sausage, black truffle sauce, touch of cream	32
THIN SPAGHETTI, wild white shrimp “alla diavola”, olive oil, garlic, San Marzano tomato, Calabrian chili pepper	29
RISOTTO PRIMAVERA with spring leek, peas, asparagus, carrot, artichoke, green onion and mascarpone	28*

☯ **SECONDI PIATTI** ☯

GRILLED CRISPY SKIN MT LASSEN TROUT with sautéed sweet fennel and radicchio, 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 #	44*
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	9*
STEAMED DELTA ASPARAGUS, 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 #

☯ **415 – 454 7800** ☯ www.valentico.com



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