

ristorante  
  
**VALENTI & Co.**  
  
 vinobar

☪ **ANTIPASTI E INSALATE** ☪

CREAM OF LOCAL WHITE CORN SOUP with heirloom tomato relish and basil	16*
PANZANELLA SALAD of organic heirloom tomato, cucumber, olives, red onion, croutons and fresh mozzarella	20
RADICCHIO AND PEACH SALAD with whole grain mustard vinaigrette and local organic goat cheese	16*
MIXED ORGANIC BABY LETTUCES, prosecco vinegar dressing, gorgonzola dolce, truffle salt potato chips	16*
MEDITERRANEAN MUSSELS sautéed in olive oil, cannellini beans, tomato broth, diced vegetables	20*
MARINATED WILD WHITE ANCHOVIES, organic arugula, cara-cara orange, spring onion & carrot, citrus vinaigrette	18*
VITELLO TONNATO – Roasted veal loin in a tuna-lemon sauce with salt cured capers and frisee lettuce	21*
MONDEGHILI MEATBALLS OF SLOW BRAISED BEEF BELLY AND MORTADELLA served with Italian beans ragu	20
CARPACCIO OF GRASS FED BEEF, organic arugula, Grana Padano, fresh black truffle, lemon dressing #	21*
SALUMI PLATE with pistachio mortadella, salame Schiacciato, speck prosciutto, coppa Italiana, pickles and olives	22*

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

POTATO AND SPINACH GNOCCHI with goat cheese cream and balsamic reduction	25
CAVATELLI DI RICOTTA with sautéed organic Romano beans, shallot and smoked Speck prosciutto	26
PIZZOCCHERI - Buckwheat pasta with napa cabbage, purple potato, fontina cheese, brown butter and sage sauce	25
PAPPARDELLE with pulled braised rabbit ragú, mushrooms, rosemary garlic scent	28
RIGATONCINI – sautéed organic Italian eggplant, heirloom tomato, olive oil, basil, fresh mozzarella	26
SQUID INK SPAGHETTI – sautéed wild white shrimp, shallot, white wine and fresh cream	29
RISOTTO CARNAROLI with organic sweet corn, summer squash and DOP gorgonzola cheese	29*

☪ **SECONDI PIATTI** ☪

GRILLED SALMON AND DIVER SCALLOPS, roasted sweet corn and vegetables relish, heirloom tomato passata	38*
VEAL OSSO BUCO MILANESE STYLE with creamy saffron risotto and diced vegetables “gremolata”	39
PAN ROASTED BREAST OF DUCK with grilled peach, caramelized onions, balsamic #	36*
GRILLED GREATER OMAHA BUTCHERY NEW YORK STEAK (10oz) with romano beans , shallot and pancetta #	44*
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\* / SAUTÉED ROMANO BEANS IN OLIVE OIL AND SHALLOT 12\*

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 #

