

ristorante

VALENTI & Co.

 vinobar

☉ **ANTIPASTI E INSALATE** ☉

ITALIAN LENTIL AND DICED VEGETABLES SOUP with pancetta and parmigiano	16*
SAUTÉED MEDITERRANEAN MUSSELS, olive oil, diced vegetables, zesty tomato broth	20*
RADICCHIO AND HONEYCRISP APPLE SALAD, whole grain mustard vinaigrette and local organic goat cheese	16*
MIXED ORGANIC BABY LETTUCES, prosecco vinegar dressing, gorgonzola dolce, truffle salt potato chips	16*
PANZANELLA SALAD of organic heirloom tomato, cucumber, olives, red onion, croutons and fresh mozzarella	20
MARINATED WILD WHITE ANCHOVIES, organic arugula, cara-cara orange, spring onion & carrot, citrus vinaigrette	18*
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
RIGATONCINI – sautéed organic Italian eggplant, heirloom tomato, olive oil, basil, fresh mozzarella	26
CAVATELLI DI RICOTTA with sautéed organic Romano beans, shallot and pancetta tirata	26
PIZZOCCHERI - Buckwheat pasta with napa cabbage, purple potato, fontina cheese, brown butter and sage sauce	25
PAPPARDELLE with pulled braised rabbit ragù, mushrooms, rosemary garlic scent	28
BLACK SQUID INK SPAGHETTI, Sautéed wild prawns in a light cream sauce with white wine and shallot	32
RISOTTO CARNAROLI with veal rib ragù, Italian herbs and pecorino romano	29*

☉ **SECONDI PIATTI** ☉

BAKED WHITE SEA BASS, fresh horseradish crust, potato purée, chive oil and crispy leeks	36
PAN ROASTED BREAST OF DUCK with grilled peach, caramelized onions, balsamic sweet and sour reduction #	36*
GRILLED GREATER OMAHA BUTCHERY NEW YORK STEAK (10oz) with polenta fries and truffle aioli#	44*
VEAL OSSO BUCO MILANESE STYLE with creamy 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#	59

☉ **CONTORNI** ☉

KIDS PAPPARDELLE TELEFONO WITH TOMATO AND MOZZARELLA 19 / POLENTA FRIES WITH TRUFFLE AIOLI 14*
 MIXED ITALIAN OLIVES in OLIVE OIL 9* / HEIRLOOM ROMANO BEANS SAUTÉED 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 #

☉ 415 – 454 7800 ☉ www.valentico.com ☉ Scan to purchase gift certificates

