

ristorante

VALENTI & Co.

 vinobar

☪ **ANTIPASTI E INSALATE** ☪

ORGANIC LEEKS AND POTATO VELOUTÉ SOUP with black truffle seasoning and parmigiano	16*
SAUTÉED SALT SPRING MEDITERRANEAN MUSSELS, olive oil, diced vegetables, zesty tomato broth	20*
RADICCHIO AND D'ANJOU PEAR SALAD, whole grain mustard vinaigrette and local organic goat cheese	16*
MIXED ORGANIC BABY LETTUCES, prosecco vinegar dressing, gorgonzola cheese, truffle salt potato chips	16*
CEASAR SALAD OF CRUNCY LITTLE GEMS LETTUCE, with toasted spiced panko and shaved DOP grana padano	18
MARINATED WILD WHITE ANCHOVIES, organic arugula, orange, onion & carrot, citrus vinaigrette	18*
MONDEGHILI MEATBALLS OF SLOW BRAISED BEEF BELLY AND MORTADELLA served with butter beans ragu	20
CARPACCIO OF GRASS FED BEEF, organic arugula, Grana Padano, fresh black truffle, lemon dressing #	22*
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 Sonoma goat cheese cream sauce and balsamic reduction	26
PIZZOCCHERI - Buckwheat pasta cooked with cauliflower, potato, fontina cheese, brown butter-sage sauce	25
CAVATELLI DI RICOTTA with sautéed organic brussel sprouts, smoked speck prosciutto, shallot, parmigiano	26
RIGATONCINI ALLA NORCINA with house made Italian sausage, touch of cream, grated fresh black truffle	34
PAPPARDELLE with pulled braised rabbit ragù, shitake mushrooms, rosemary garlic scent	29
SPAGHETTI ALLA CHITARRA, seafood Bolognese with diced vegetables and zesty San Marzano tomato	29
CARNAROLI RISOTTO with Mt Shasta black trumpet mushroom, diced butternut squash, pecorino romano	29*

☪ **SECONDI PIATTI** ☪

ROASTED WILD ALASKAN LING COD dusted in sun dried porcini mushroom, creamy polenta, lemon sauce	34*
PAN ROASTED BREAST OF DUCK with grilled pear, melting onions, balsamic reduction #	36*
BRAISED LAMB SHANK served with broccoli rabe, shoestring fry potatoes and rosemary-garlic gravy	38
GRILLED GREATER OMAHA BUTCHERY NEW YORK STEAK with polenta fries and truffle aioli #	44*
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* / SAUTÉED BROCCOLI RABE ALL'AGLIO E OLIO 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 #

