ristorante

VALENTI & Co.

vinobar

☯ ANTIPASTI E INSALATE ☯

BUTTERNUT SQUASH VELOUTÉ SOUP with crumbled amaretto and parmigiano	16
MEDITERRANEAN MUSSELS sautéed in olive oil, garlic, tomato broth and diced vegetables	19*
ORGANIC GOLD BEET SALAD, frisée lettuce, caramelized onion, pistachio and honey-balsamic dressing	16*
ORGANIC RADICCHIO AND PEAR SALAD with fresh goat cheese and whole grain mustard	18*
MIXED STAR ROUTE BABY LETTUCES, prosecco vinegar dressing, gorgonzola cheese, truffle salt potato chips	16*
CEASAR SALAD OF ORGANIC ROMAINE HEART, with toasted spiced panko and shaved DOP grana padano	18
MARINATED WILD WHITE ANCHOVIES, organic arugula, orange, spring 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 TRAY with pistachio Mortadella, Coppa, salame Schiacciato, smoked speck prosciutto, pickle and olives	22*

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

PIZZOCCHERI - Buckwheat pasta with heirloom cauliflower, potato, fontina cheese, brown butter-sage sauce	25
POTATO AND SPINACH GNOCCHI with creamy goat cheese sauce and balsamic reduction	28
CAVATELLI DI RICOTTA with asparagus, smoked speck prosciutto, shallot, parmigiano	28
RIGATONCINI ALLA NORCINA with house made Italian sausage, touch of cream, grated fresh Norcia black truffle	34
PAPPARDELLE with pulled braised rabbit ragù, shitake mushrooms, rosemary garlic scent	29
BLACK SQUID INK FETTUCINE, applewood house-smoked salmon, white wine, cream, salt cured capers	32
RISOTTO CARNAROLI "PRIMAVERA" with organic baby artichokes hearts, carrots, asparagus, spring onion, peas	29*

☯ SECONDI PIATTI ☯

BAKED BLACK COD, Taggiasca olive crust, sautéed broccoli rabe, roasted sun-dried tomato, lemon emulsion	39
ORGANIC CHICKEN BREAST ALLA MILANESE, lightly breaded and fried, served with greens	36
PAN ROASTED BREAST OF DUCK, organic arugula, grilled pear, melting onion, balsamic reduction #	39*
BRAISED MILK FED VEAL OSSOBUCO ALLA MILANESE served with saffron risotto and diced vegetables gremolata	44
GRILLED GREATER OMAHA BUTCHERY NEW YORK STEAK with polenta fries and truffle aioli #	44*

☯ CONTORNI ☯

SAUTEED BROCCOLI RABE WITH OLIVE OIL, GARLIC AND CALABRIAN CHILI	14*
POLENTA FRIES WITH TRUFFLE AIOLI SAUCE	14*
KIDS PAPPARDELLE TELEFONO WITH TOMATO AND MOZZARELLA	19

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 #

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