ristorante

VALENTI & Co.

vinobar

☯ ANTIPASTI E INSALATE ☯

ITALIAN SWEET ONION AND POTATO SOUP with charred parmigiano and herbs	16*
MEDITERRANEAN MUSSELS sautéed in olive oil with diced vegetables and fresh tomato passata	20*
RADICCHIO DI CHIOGGIA AND D'ANJOU 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
PANZANELLA SALAD of heirloom tomato, cucumber, Taggiasca olives, red onion, croutons and fresh mozzarella	20
MARINATED WILD WHITE ANCHOVIES, organic arugula, orange, spring onion & carrot, citrus vinaigrette	18*
VITELLO TONNATO - roasted milk fed veal loin, lemon-tuna sauce, salt cured capers, frisee	22*
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 BOARD 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 organic cauliflower, potato, fontina cheese, brown butter-sage sauce	25
POTATO GNOCCHI with sautéed fresh Matsutake mushrooms from Mt Shasta, butter and parmigiano	28
RIGATONCINI ALLA NORCINA with house made Italian sausage and shaved black truffle crema	34
CAVATELLI DI RICOTTA, braised brussel sprout, smoked speck prosciutto, shallot, parmigiano	28
PAPPARDELLE with pulled braised rabbit ragù, shitake mushrooms, rosemary garlic scent	29
BLACK SQUID FETTUCCINE, house smoked wild king salmon, white wine, shallot, salt cured capers and cream	32
RISOTTO CARNAROLI with diced butternut squash, leeks, Himalayan black truffle, parmigiano	34*

☯ SECONDI PIATTI ☯

BAKED SEABASS in a fresh horseradish and herb crust, potato puree, crispy leeks, chive oil	40
PAN ROASTED BREAST OF SONOMA DUCK, organic arugula, grilled pear, melting onions, balsamic reduction #	39*
GRILLED GREATER OMAHA BUTCHERY NEW YORK STEAK with polenta fries and truffle aioli #	49*
BRAISED MILK FED VEAL OSSOBUCO served with saffron risotto and diced vegetables gremolata	42
COSTOLETTA MILANESE (*2 max per table, not available for takeout*) lightly breaded chop of milk fed veal rack with mixed greens, shaved parmigiano and gremolata seasoning#	75

☯ CONTORNI ☯

BRAISED ORGANIC BRUSSEL SPROUT WITH GARLIC AND OLIVE OIL	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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