

Venticello Ristorante

February 14, 2019

~ Primi Piatti ~

(Please select one of the following)

Zupa Spiced Carrot

carrots, house vegetable stock, cardamom, cinnamon

Roasted Beet Salad

red and gold beets, goat cheese, crushed pistachios, apple cider vinaigrette

Beef Carpaccio

baby organic arugula, parmigiano reggiano, cornichons, roasted garlic aioli

Endive Salad

purple endive, pink lady apple, toasted almonds, mint, blue cheese vinaigrette

~ Pasta ~

(gluten free dried pasta substitution available)

(Please select one of the following)

Pappardelle

mushroom ragu, shallot, garlic, thyme, white wine, black truffle butter, pecorino cheese

Trenette a la Pescatore

black squid ink pasta, prawns, mussels, manila clams, dried calabrian chili, garlic, white onion, house white fish stock, parsley

~ Entrée ~

(Please select one of the following)

Branzino

mediterranean white fish filet, arugula, chick peas, fennel, calabrian chili, grilled lemon

Duck Confit

prune, apple, mixed greens, pomegranate seeds, armagnac sauce

Porchetta

pork belly, pork shoulder, garlic, rosemary, oregano, fennel, vin santo, pickled vegetables, fresh polenta

Filet Mignon

Cabernet Sauvignon demi-glace, mashed potatoes, broccolini

Roasted Acorn Squash

mushroom, kale, wild rice, pumpkin & pomegranate seeds, pomegranate molasses vinaigrette

~ Dolci ~

(Please select one of the following)

Almond Biscotti

with hand-whipped vanilla cream

Chocolate Torte

olive oil, sea salt, cayenne pepper

Tiramisu

lady fingers, espresso, marsala, mascarpone

Sorbeto

meyer lemon or raspberry

\$85 prix fixe dinner menu

please note a 3% surcharge will be added to all final checks for SF employer mandate