

VENTICELLO Ristorante

ANTI PASTI	beef carpaccio baby organic arugula, parmesan, roasted garlic aioli, capers	15
	grilled tiger prawns pancetta-wrapped, roasted tomato aioli	16
	eggplant parmesan breaded eggplant, parmigiano-reggiano, mozzarella, marinara	14
	house-made meatballs mozzarella, marinara, fresh basil	12
	burrata & prosciutto persimmons, pumpkin seeds, toast	16
	warmed mixed olives with aleppo pepper	5
	soup of the day	10
INSALATA	caesar salad whole leaf romaine, anchovies, parmigiano-reggiano, crostini	14
	mixed greens salad blue cheese, persimmons, almonds, balsamic vinaigrette	13
	roasted beet salad red and gold beets, goat cheese, crushed pistachios, apple cider vinaigrette	13
NEAPOLITAN- STYLE PIZZAS	margherita fresh basil, tomatoes, housemade mozzarella	15
	sausage house-made spicy fennel sausage, fresh mozzarella, red onions, mushrooms	16
	pear & pancetta gorgonzola, fresh mozzarella, arugula, olive oil, sea salt	17
	*add prosciutto to any pizza – 4.00	
PASTA	*spaghetti carbonara pancetta, english peas, farm egg cream sauce	20
	*gnocchi potato dumplings, gorgonzola, mushroom cream sauce	20
	*fettuccine house-made spicy pork fennel sausage, tomato cream sauce	20
	*trenette a la pescatore black squid ink pasta, prawns, mussels, manila clams, dried calabrian chili, garlic, white onions, house white fish stock	27
SECONDI	pork chop bone in, brined 24 hours, butter beans, sautéed kale, herbed butter, calabrian chilli, balsamic caramelized red onions	30
	wild king salmon pan roasted, roasted root vegetables, tarragon cream sauce	32
	grilled chicken boneless half chicken w. panzanella salad (cucumber, tomatoes, celery, arugula, croutons, red wine vinaigrette)	28
	rack of lamb farro, english peas, mushrooms, balsamic reduction	33
	grilled skirt steak rosemary potatoes, broccolini, chimichurri sauce	33
CONTORNI	broccolini w. olive oil, chili, lemon	8
	brussels sprouts w. pancetta, red onions, lemon, hint of chili flake	8

ask your server about our additional specials today

** while these pastas are made fresh daily,*

we also offer a gluten free dried fusilli with any of our sauces as an option

we ask to limit 4 credit cards per table

please note a 3% surcharge will be added to all final checks for SF Employer Mandate