

VENTICELLO Ristorante

ANTI PASTI	<i>octopus carpaccio</i> celery, cherry tomatoes, arugula, lemon-oregano vinaigrette	15
	<i>grilled tiger prawns</i> pancetta-wrapped, roasted tomato aioli	15
	<i>roasted eggplant</i> ricotta, housemade marinara	12
	<i>house-made meatballs</i> mozzarella, marinara, fresh basil	12
	<i>warmed mixed olives</i> with aleppo peppers	5
	<i>soup of the day</i>	9
INSALATA	<i>caesar salad</i> whole leaf romaine, anchovies, parmigiano-reggiano, crostini	13
	<i>caprese salad</i> sliced tomatoes, housemade fresh mozzarella, basil, extra virgin olive oil, balsamic reduction	13
	<i>mixed greens salad</i> goat cheese, pears, candied walnuts, balsamic vinaigrette	13
	<i>kale & apple salad</i> pecorino, cranberries, pine nuts, red wine vinaigrette	13
NEAPOLITAN- STYLE PIZZAS	<i>margherita</i> fresh basil, tomatoes, fresh mozzarella	15
	<i>sausage</i> house-made spicy fennel sausage, mozzarella, red onions, mushrooms	16
	<i>pear</i> gorgonzola, olive oil, pine nuts	15
	*add prosciutto to any pizza – 2.00	
PASTA	<i>*spaghetti carbonara</i> pancetta, english peas, farm egg cream sauce	20
	<i>*gnocchi</i> potato dumplings, gorgonzola, mushroom cream sauce	19
	<i>*fettuccine</i> house-made spicy pork fennel sausage, tomato cream sauce	19
	<i>spaghetti alla vongole</i> manila clams, olive oil, garlic, red pepper, white wine	20
SECONDI	<i>pork chop</i> braised cabbage, apples, whole grain mustard sauce	29
	<i>arctic char</i> grilled, butter beans, escarole, parsley-garlic olive oil	32
	<i>grilled chicken</i> boneless half chicken, fried polenta, wilted chicories, tomato sauce	27
	<i>rack of lamb</i> farro, english peas, mushrooms, balsamic reduction	30
	<i>short ribs</i> garlic mashed potatoes, sauteed spinach, red wine reduction	30
CONTORNI	<i>broccolini</i> with olive oil, chili, lemon	7
	<i>brussels sprouts</i> with pancetta, shallots, lemon, hint of chili flake	7
	<i>grilled asparagus</i> with pecorino, prosciutto, truffle oil	7

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.*