

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 house made mozzarella, marinara, fresh basil	12
	warmed mixed olives with aleppo pepper	5
	soup of the day	10
INSALATA	caesar salad whole leaf romaine, anchovies, parmigiano-reggiano, crostini	14
	caprese salad tomatoes, housemade fresh mozzarella, basil-almond pesto, sea salt	15
	tuscan citrus salad pomelo, ruby red grapefruit, kale, candied almonds, fried shallots, ricotta salata, champagne vinaigrette	14
	mixed greens salad blue cheese, apple, almonds, balsamic vinaigrette	13
NEAPOLITAN- STYLE PIZZAS	margherita fresh basil, tomatoes, housemade mozzarella	15
	sausage house-made spicy fennel sausage, fresh mozzarella, red onions, mushrooms	16
	squash blossoms fresh seasonal blossoms, green and yellow zucchini, goat cheese, fresh mozzarella, truffle oil, sea salt	18
	*add proscuitto 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
	*pappardelle with mushroom ragu white wine, truffle butter, spring garlic, onion, thyme, parsley, touch of calabrian chili	20
SECONDI	pork chop bone in, brined 24 hours, butter beans, sautéed kale, herbed butter, calabrian chili, balsamic caramelized red onions	30
	red snapper pan roasted, sunchoke puree, saffron sauce, braised fennel, apples	30
	grilled chicken boneless half chicken w. panzanella salad (cucumber, tomatoes, celery, arugula, croutons, red wine vinaigrette)	28
	rack of lamb three lamb chops, farro, english peas, mushrooms, balsamic reduction	33
	rib eye steak boneless, grilled whole spring onion, potato chips, herbed butter	38
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 pasta 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