

# VENTICELLO Ristorante

<b>ANTI PASTI</b>	<b>beef carpaccio</b> baby organic arugula, parmesan, roasted garlic aioli, capers	15
	<b>grilled tiger prawns</b> pancetta-wrapped, roasted tomato aioli	16
	<b>eggplant parmesan</b> breaded eggplant, parmigiano-reggiano, mozzarella, marinara	14
	<b>house-made meatballs</b> house made mozzarella, marinara, fresh basil	12
	<b>warmed mixed olives</b> with aleppo pepper	5
	<b>soup of the day</b>	10
<b>INSALATA</b>	<b>caesar salad</b> whole leaf romaine, anchovies, parmigiano-reggiano, crostini	14
	<b>caprese salad</b> tomatoes, housemade fresh mozzarella, basil-almond pesto, sea salt	15
	<b>tuscan citrus salad</b> ruby red grapefruit, oranges, kale, candied almonds, fried shallots, ricotta salata, champagne vinaigrette	14
	<b>spring zucchini salad</b> frisee, arugula, green and yellow squash, aleppo pepper, pecorino romano, lemon vinaigrette	13
<b>NEAPOLITAN- STYLE PIZZAS</b>	<b>margherita</b> fresh basil, tomatoes, housemade mozzarella	15
	<b>sausage</b> house-made spicy fennel sausage, fresh mozzarella, red onions, mushrooms	16
	<b>apricot y gorgonzola dolce</b> fresh mozzarella, arugula, calabrian chili, extra virgin olive oil, sea salt	16
	*add proscuitto to any pizza – 4.00	
<b>PASTA</b>	<b>*spaghetti carbonara</b> pancetta, english peas, farm egg cream sauce	20
	<b>*gnocchi</b> potato dumplings, gorgonzola, mushroom cream sauce	20
	<b>*fettuccine</b> house-made spicy pork fennel sausage, tomato cream sauce	20
	<b>*pappardelle with mushroom ragu</b> white wine, truffle butter, spring garlic, onion, thyme, parsley, touch of calabrian chili	20
<b>SECONDI</b>	<b>pork chop</b> bone in, brined 24 hours, butter beans, sautéed kale, herbed butter, calabrian chili, balsamic caramelized red onions	30
	<b>wild king salmon</b> grilled with summer succotasch (blue lake green beans, butter beans, red bell peppers, onions, zucchini & yellow squash), herbed butter	30
	<b>grilled chicken</b> boneless half chicken w. panzanella salad (cucumber, tomatoes, celery, arugula, croutons, red wine vinaigrette)	28
	<b>rack of lamb</b> three lamb chops, farro, english peas, mushrooms, balsamic reduction	33
	<b>rib eye steak</b> boneless, grilled whole spring onion, potato chips, herbed butter	38
<b>CONTORNI</b>	<b>broccolini</b> w. olive oil, chili, lemon	8
	<b>roasted cauliflower</b> w. caper-anchovy dressing, black olive, lemon, chili flake, pecorino	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