

# VENTICELLO **Ristorante**

<b>ANTI PASTI</b>	<b>wagyu beef bresaola carpaccio</b> greens, parmigiano-reggiano, roasted garlic aioli	18
	<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> veal, beef, pork. housemade 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>watercress salad</b> fennel, apple, blue cheese, champagne vinaigrette	14
	<b>roasted beet salad</b> red & gold beets, toasted pistachio, goat cheese, red wine vinaigrette	14
<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>pear &amp; gorgonzola dolce</b> fresh mozzarella, sea salt, balsamic reduction, extra virgin olive oil	16
	<i>*add</i> prosciutto to any pizza - 4.	
<b>PASTA</b>	<b>*spaghetti carbonara</b> pancetta, english peas, garlic, farm egg cream sauce	20
	<b>*gnocchi</b> potato dumplings, gorgonzola, nutmeg, garlic, mushroom cream sauce	20
	<b>*fettuccine</b> house-made spicy pork fennel sausage, garlic, onion, tomato cream sauce	20
	<b>*pappardelle with mushroom ragu</b> white wine, truffle butter, garlic, onion, thyme, parsley, touch of calabrian chili, pecorino cheese	20
<i>* while these pastas are made fresh daily, we also offer a gluten free dried pasta with any of our sauces</i>		
<b>SECONDI</b>	<b>pork chop</b> bone in, brined 24 hours, white beans, sautéed kale, herbed butter, calabrian chili, balsamic caramelized red onions	30
	<b>alaskan halibut</b> pan fried, skin on. celery root cream puree. cherry tomatoes, capers, parley, lemon vinaigrette. sauteed spinach, toasted garlic	32
	<b>grilled chicken</b> Mary's organic chicken breast, romesco sauce, cauliflower puree, roasted rosemary potatoes	30
	<b>lamb chops</b> pan seared, sweet mashed potatoes, sauteed spinach, red wine reduction	33
	<b>rib eye steak</b> boneless, grilled broccolini, houemade potato chips, herbed butter	38
	<b>daily special</b> we graciously request no substitutions with any of our specials please	A.Q.
<b>CONTORNI</b>	<b>broccolini</b> w. olive oil, chili, lemon	8
	<b>brussels sprouts</b> w. pancetta, red onions, lemon, hint of chili flake	8

*we do our best to accommodate any dietary restrictions  
but ask no substitutions to our menu items please  
limit 4 credit cards per table  
a 3% surcharge will be added to all final checks for SF Employer Mandate*