

# **Venticello Ristorante**

**February 14, 2018**

## **~ Primi Piatti ~**

*(Please select one of the following)*

### **Zupa**

*butternut squash puree, crème fresh*

### **Winter Greens**

*mixed greens, pomegranate molasses vinaigrette,  
gorgonzola dolce crostini*

### **Octopus Carpaccio**

*celery, cherry tomatoes, arugula, caper berries,  
lemon-oregano vinaigrette*

### **Steak Tartare**

*beef tenderloin, brunoise cornichons, shallots, whole grain mustard,  
capers, quail egg*

## **~ Pasta ~**

*(Please select one of the following)*

### **Rock Crab Raviolo**

*tarragon cream*

### **Gnocchi**

*house made potato dumplings, bolognese sauce*

*gluten free fusilli available*

## **~ Entrée ~**

*(Please select one of the following)*

### **Arctic Char**

*butter beans, escarole, parsley-garlic olive oil*

### **Seared Duck Breast**

*wilted chicories, madera reduction, fried polenta, orange zest*

### **Rack of Lamb**

*farro, english peas, mushrooms, balsamic reduction*

### **Beef Short Ribs**

*roasted garlic mashed potatoes, swiss chard, red wine reduction*

### **Delicata Squash**

*Shitake, portobello & hen mushrooms, sautéed broccolini, polenta, fried sage*

## **~ Dolci ~**

*(Please select one of the following)*

### **Almond Biscotti**

*with vanilla cream*

### **Panna Cotta**

*buttermilk panna cotta, strawberry coulis*

### **Chocolate Torte**

*olive oil, sea salt, cayenne pepper*

*prix fixe \$85 per person  
(beverages, sales tax and gratuity not included)*