

Venticello Ristorante

APPETIZERS

House-Made Burrata 18

arugula, prosciutto, marinated tomatoes, crostini

Beef Carpaccio 13

arugula, parmesan, lemon-dijon aioli

Bone Marrow 14

crostini, pickled peppers, shallots, radishes

Grilled Tiger Prawns 13

pancetta wrapped and served with spicy chili sauce

Roasted Eggplant 8

ricotta, marinara

House-Made Meatballs 12

ground pork, veal with mozzarella & marinara

Soup of the Day 9

chef's selection

SALADS

Caesar Salad 11

whole leaf romaine, white anchovies, reggiano

Roasted Beet Salad 11

arugula, beans, hazelnuts, gorgonzola,
apple cider vinaigrette

Black Kale Salad 11

seasonal fruit, almonds, aged pecorino, black garlic
vinaigrette

Mixed Chicory Salad 11

persimmon, polenta crisps, guanciale, balsamic

NEAPOLITAN-STYLE PIZZAS

Margherita Pizza 14

fresh basil, tomatoes, fresh mozzarella

Sausage Pizza 16

house-made spicy fennel sausage, fresh mozzarella,
mushrooms

Pear & Gorgonzola Pizza 15

olive oil, pine nuts, arugula

Daily Pizza 15

chef's selection

PASTA

Spaghetti Carbonara 19

pancetta & English peas in a farm egg cream sauce

Fettuccine 19

house-made spicy pork fennel sausage in tomato cream
sauce

Gnocchi 18

potato dumplings served with gorgonzola in
mushroom cream sauce

Pappardelle 19

braised wild boar, mushrooms, cherry peppers

Lasagna 18

wood-burning oven baked, roasted vegetables,
mozzarella, marinara

MAIN COURSES

Cioppino 28

mixed shellfish, white fish, crab, spicy tomato broth

Seared Scallops 26

butternut squash 'risotto style', grilled asparagus

Salmon 27

brussels sprouts, delicata squash, pesto

Whole Roasted Mediterranean Seabass 28

lemon, asparagus, potatoes

Grilled Veal Chop 28

olive oil roasted potatoes, delicata squash, mushroom
marsala

Pork Milanese 25

breaded and served with polenta, spinach, lemon,
white wine, shallots, capers

Roast Organic Chicken 26

butter beans, red olives, lemon

Braised Lamb Shank 29

creamy polenta, brussels sprouts, barolo reduction

Filet Mignon 33

pancetta wrapped & served with faro primavera,
gorgonzola broth

SIDES - \$7 each

butter beans ~ polenta ~ delicata squash ~

brussels sprouts with guanciale

Executive Chef Brandon Peacock

20% gratuity will be added to all parties of 6 or more

\$2 addition to split dishes to account for larger portion size