

# Venticello Ristorante

## GLI ANTIPASTI

<u>CARPACCIO CIPRIANO</u>	9	<u>SCAMPI E PANCETTA FRA DIAVOLO</u>	9
Shaved Beef Tenderloin with Caperberries, Wild Arugula, Aged Parma in a White Truffle Vinaigrette with a Spicy Chili Sauce		Fire Grilled Prawns wrapped in Pancetta	
<u>MINESTRA DEL GIORNO</u>	9	<u>PROSCIUTTO E PERE CON MASCARPONE</u>	8
Soup of the Day		Pear and Mascarpone wrapped in Prosciutto	
<u>MELANZANE RIPIENE</u>	8	<u>PORTOBELLO CON POLENTA</u>	7
Two Grilled Eggplant Rolls with Ricotta and Mascarpone in a Marinara Sauce		Wood Oven Roasted Whole Italian Field Mushroom over Soft Polenta	
<u>ANTIPASTI DI CARNE</u>	18		
A Selection of Cured Meats, Olives, and Anchovies with Ricotta Cheese			

## FORNO A LEGNA ~Pizzetta~

<u>RUCOLA E FUNGHI</u>	10	<u>FIOR DI LATTE ALLA</u>	10	<u>PERE E GORGONZOLA</u>	10
Wild Arugula, Mushroom & Reggiano Parmigiano		<u>BRESAOLA CRUDO</u>		Fresh Pears & Gorgonzola Cheese	
		Fresh Mozzarella & Italian Bresola			

## INSALATE

<u>VENTICELLO</u>				8
Baby Lettuce in a Honey Mustard Dressing with Toasted Walnuts and Gorgonzola Cheese				
<u>BARBABUETOLA</u>				9
Radicchio Cup filled with Roasted Beets, Tomatoes and Arugula in a Tarragon Caper Vinaigrette				
<u>INSALATA DEL CUOCO "CHEF'S SALAD"</u>				10
Mixed Greens with Bell Peppers, Olives, Mushrooms, Bresaola and Feta Cheese in a Tuscan Vinaigrette				
<u>CESARE TRADIZIONALE</u>				10
Classic Whole Leaf Cesare with White Anchovies				

## PRIMI PIATTI ~All of our Pastas are Homemade~

<u>RAVIOLI DI FORMAGGIO AL POMODORO</u>				17
Herb & Goat Cheese Ravioli in a Roma Tomato, Basil & Garlic Sauce				
<u>SPAGHETTI CARBONARA</u>				17
Spaghetti in a Pancetta Cream Sauce				
<u>FETTUCINE CON SALSICCIA</u>				17
Fettuccine in a Creamy Fennel Seed and Sausage Meat Sauce				
<u>GNOCCI AI FUNGHI</u>				17
Potato Dumplings in a Mushroom Cream Sauce with Gorgonzola				

## SECONDI PIATTI

<u>AGNELLO AI FERRI CON SALSA DI FUNGHI</u>				25
Rosemary Marinated Grilled Lamb Tenderloins with a Sweet Mushroom Chianti Sauce				
<u>TONNO AL ROSMARINO</u>				25
Seared Rare Ahi Tuna with a Rosemary Pepper Crust over a Buttered Spinach				
<u>FILETTO DI SOGLIOIA ALLA PICATTA</u>				23
Petrale Sole with White Wine and Capers				
<u>SCALLOPINE DI VITELLO ALLA SALTIMBOCCA</u>				26
Sautéed Veal Scallopine with Fresh Mozzarella, Tomatoes, Sage and Prosciutto				
<u>MAIACE BALSAMICO</u>				23
Grilled Pork Tenderloin Medallions with Balsamic Rum Syrup				
<u>POLLO MARSALA</u>				23
Sautéed Chicken Breast with Wild Mushrooms and Marsala Wine				
<u>FILETTO TOSCANO</u>				29
Filet Mignon Wrapped in Pancetta with a Roasted Shallot Barolo Sauce				
<u>RISOTTO ALLO ZAFFERANO CON SCAMPI</u>				19
Saffron Risotto with Basil and Tiger Shrimp				

San Francisco Health Care Initiative Surcharge of 4%  
will be added to all Food & Beverage Purchases

Martin Parra\*\*\* Executive Chef  
Chi Mangia bene, Vive bene