



☪ ANTIPASTI ☪

“RIBOLLITA” SOUP / KALE, CANNELLINI BEANS AND DICED VEGETABLES / OLIVE OIL CROUTONS	9
LIMONCINI DI RISO/ FONTINA / SAFFRON / SWEET PEAS SAUCE / GIARDINIERA SALAD	10
GRIDDLED POLENTA / ROASTED MUSHROOMS / TALEGGIO DOP / HERB INFUSED OLIVE OIL	11*
ZUCCHINI ALLA PARMIGIANA / MOZZARELLA / TOMATO / BREAD CRUMBS	11
MARINATED “WHITE” ANCHOVIES / ARUGULA / ORANGE / SWEET ONION	12*
MIXED BABY LETTUCES / GORGONZOLA DOLCE / POTATO CHIPS / PROSECCO VINEGAR / TRUFFLE OIL	10*
RADICCHIO / FRESH PEAR / GOAT CHEESE / WHOLE GRAIN MUSTARD	11*
SELECTION OF LOCAL AND ITALIAN SALUMI / BITTO VALLE DI CHIURO	15*
Prosciutto di Parma “Riserva”, Bresaola, salame Felino, Bitto Valtellina, one of the greatest cheeses in the world	
VITELLO TONNATO: POACHED VEAL / ALBACORE TUNA AND CAPER SAUCE / YOUNG POTATOES / GREENS	15*
MONDEGHILI MILANESE MEAT BALLS / MORTADELLA SALAD / PARSLEY SAUCE	12
Not your grandma meatball: made with slow braised grass fed beef belly and mortadella di Bologna	

☪ PRIMI ☪

GNOCCHI DI PATATE E SPINACI / GOAT CHEESE CREAM / BALSAMIC REDUCTION	12 / 18
The secret of good potato gnocchi is in? The potato duh...	
PIZZOCCHERI / NAPA CABBAGE / POTATO / CASERA VALLE DI CHIURO / GARLIC BUTTER	12 / 18
This is typical Valtellina buckwheat pasta of old tradition and earthy flavors	
PAPPARDELLE DI DUILIO CONIGLIO WITH BRAISED RABBIT SAUCE	13 / 19
Quarter a rabbit, brown it in a pan, dice vegetables, add to rabbit, add herb bouquet, add stock, cook for two hours, pull off the bone, serve.	
GARGANELLI / VEAL RIB SUGO / PECORINO PRIMOSALE	13 / 19
Pecorino “primosale” is a young, unaged sheep’s milk pecorino with a hint of pepper and a mild flavor. Just lovely with a meat sugo	
RAVIOLI FILLED WITH ASPARAGUS, KALE AND FRESH RICOTTA / TRUFFLE BUTTER	13 / 19
The delight of simple ravioli like this one lies in the excellence of its ingredients	
RISOTTO CARNAROLI / FRESH OREGON BAY SHRIMP / SPRING PEAS / CRISPY PROSCIUTTO	22*
This is a risotto you don’t order: it orders you.	

☪ SECONDI ☪

ROASTED ATLANTIC COD / CREAMY POLENTA / ONION PETALS / SUN DRIED TOMATO SAUCE	28*
A superior fish from the cold waters of Norway this cod is a true delicacy	
GRIDDLED MT LASSEN TROUT / BRAISED FENNEL / RADICCHIO / CITRUS EMULSION	26*
I love the contrast between the bitter radicchio and the sweet fennel for this crispy skin Mt. Lassen trout	
PAN ROASTED DUCK BREAST / ASPARAGUS / BASMATI RICE / DICED VEGETABLES// LAMBRUSCO SAUCE	29*
Dry aged a few days for tenderness, a clean finish and a nice skin. The Lambrusco wine gives it a sweet tang	
GRIDDLED GRASS FED BEEF NEW YORK STEAK/ TRUFFLE POLENTA FRIES / FRESH MOREL MUSHROOMS	36*
8oz of the cleanest tasting grass fed beef grown in New Zealand by BN Ranch. Don’t be scared go for rare!	
LA COSTOLETTA MILANESE / WILD ARUGULA / CARAMELIZED ONION / GREMOLATA SEASONING	42
The real deal veal chop, just like they prepared it back in the days in Porta Vittoria, Chef Valenti’s Milanese ‘hood	

☪ CONTORNI ☪

PAPPARDELLE “AL TELEFONO” with TOMATO AND MOZZARELLA 9 / TRUFFLE POLENTA FRIES 6*	
LIGURIA TAGGIASCA OLIVES in OLIVE OIL 6* / STEAMED ASPARAGUS WITH BROWN BUTTER AND GRANA 7*	

Dishes marked * are gluten free – gluten free pasta available (organic 100% corn)
 Chef Valenti uses only the most wholesome ingredients. After all, he eats here every day!

Gift certificates available ☪ 415 – 454 7800 ☪ www.valentico.com