

ristorante
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VALENTI & Co.
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 vinobar

☉ **ANTIPASTI E INSALATE** ☉

SPRING LEEKS AND POTATO VELOUTÉ SOUP with fresh black truffle seasoning	\$ 14*
RADICCHIO AND PEACHES SALAD with whole grain mustard vinaigrette and grated sheep's ricotta salata	\$ 14*
MIXED BABY LETTUCES, gorgonzola dolce, potato chips, prosecco vinegar, truffle oil	\$ 14*
MARINATED WHITE ANCHOVIES, wild arugula, orange, sweet onion, baby carrots	\$ 16*
CARPACCIO OF GRASS FED BEEF, arugula, shaved Grana Padano, lemon-truffle dressing#	\$ 18*
SALUMI TRAY with Bresaola, smoked Speck Prosciutto, red wine Salame Felino, pistachio mortadella, pickles	\$ 18*

☉ **PASTA** ☉ (all made in house)

RICOTTA CAVATELLI with sautéed Delta asparagus and smoked speck prosciutto	\$ 26
SPINACH AND POTATO GNOCCHI, creamy goat cheese sauce with balsamic reduction	\$ 25
PAPPARDELLE with pulled braised rabbit ragù, mushrooms, rosemary and garlic scent	\$ 26
GARGANELLI with seafood "Bolognese" and diced vegetables, San Marzano tomato sauce, chili pepper	\$ 26
RISOTTO CARNAROLI with house made organic Berkshire pork sausage, spring peas and pecorino romano	\$ 26*

☉ **SECONDI PIATTI** ☉

GRILLED LOCAL HALIBUT, sautéed fennel and radicchio di Chioggia, citrus vinaigrette #	\$ 32*
PAN ROASTED BREAST OF PEKIN DUCK, grilled peach, caramelized sweet onions, balsamic sauce #	\$ 32*
SUPERIOR FARMS LAMB LOIN MEDALLIONS with braised cauliflower and Italian salsa verde #	\$ 33*
GRILLED GREATER OMAHA NEW YORK STEAK with polenta fries and truffle aioli #	\$ 38*
COSTOLETTA ALLA MILANESE (NOT AVAILABLE FOR TAKEOUT) lightly breaded rack chop of free ranging veal with greens and gremolata seasoning#	\$ 48

☉ **CONTORNI** ☉

KIDS PAPPARDELLE WITH TOMATO AND MOZZARELLA 14 / POLENTA FRIES WITH TRUFFLE AIOLI 10* / WARM ITALIAN OLIVES in AMPHORA OLIVE OIL 8*
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Dishes marked * are gluten free – gluten free pasta available (made with organic corn)

Valenti & Co uses local and Italian organic, wholesome ingredients

Gift certificates available ☎ 415 – 454 7800 🌐 www.valentico.com

Consuming raw or undercooked meats, eggs or seafood can increase your risk for foodborne illness

VINI AL BICCHIERE – also offered in half bottle carafe

BIANCHI e ROSATI

		GL/5oz	1/2BT	BT
NV	SPRITZ Italian Aperitif	12		
NV	BRUT ROSATO Tenuta Montemagno (<i>Barbera</i>) PIEMONTE	15		59
NV	PROSECCO Andreola “Verv” (<i>Prosecco-Glera</i>) VENETO	12		46
2018	PINOT GRIGIO Pierpaolo Pecorari (<i>Pinot Grigio</i>) VENETO	11	23	44
2018	WHITE MERLOT Foffani (<i>Merlot</i>) VENEZIA GIULIA	12	26	48
2018	SOAVE Suavia Soave Classico (<i>Garganega</i>) VENETO	11	23	44
2016	SAUVIGNON BLANC Perabo (<i>Savignon Blanc</i>) VENEZIA GIULIA	12	26	48
2018	ROSATO Pierpaolo Pecorari (<i>Cab, Refosco, Merlot</i>) VENEZIA GIULIA	12	26	48
2018	PINOT BIANCO Pecorari (<i>Pinot Bianco</i>) VENEZIA GIULIA	12	26	48
2018	CHARDONNAY Cazadero “Fort Ross” (<i>Chardonnay</i>) SONOMA COAST	15	35	62
2019	ROERO ARNEIS Ermanno Costa (<i>Arneis</i>) PIEMONTE	14	30	54
2015	MARCHE BIANCO Giuglia Erminia (<i>Pecorino</i>) MARCHE	13	29	52
2019	CHARDONNAY Kistler “Les Noisetiers” (<i>Chardonnay</i>) SONOMA COAST	23	52	90
2017	TERLANO PINOT BIANCO RISERVA “Vorberg” (<i>Pinot Bianco</i>) ALTO ADIGE			110
2019	TERLANO CLASSICO Terlaner (<i>Chardonnay, PB, SB</i>) ALTO ADIGE			60
NV	BRUT CUVÉE Longboard Vineyards (<i>Chardonnay, Pinot Noir</i>) RUSSIAN RIVER			65

on tap

2017	PINOT GRIS Milbrant “Traditions” (<i>Pinot Gris</i>) COLUMBIA VALLEY	11	24	44
2018	CHARDONNAY AnnaBella (<i>Chardonnay</i>) NAPA VALLEY	12	26	48

ROSSI

		GL/5oz	1/2BT	BT
2017	SANGIOVESE DI ROMAGNA Umberto Cesari “Riserva” ER	12	26	48
2017	PINOT NOIR St Michael-Eppan “Blauburgunder” ALTO ADIGE	13	29	52
2016	BARBERA D’ALBA Ermano Costa (<i>Barbera</i>) PIEMONTE	13	29	52
2015	ROSSO Papalino “Super Roman” (<i>Sangiovese, Montepulciano</i>) LAZIO	12	28	48
2016	CABERNET Sempre Vive (<i>Cabernet Sauvignon</i>) NAPA VALLEY	14	32	60
2017	ZINFANDEL Acre (<i>Zinfandel</i>) NAPA VALLEY	14	32	60
2015	TEROLDEGO West of Temperance (<i>Teroldego</i>) SONOMA	16	36	68
2017	PINOT NOIR Small Vines (<i>Pinot Noir</i>) SONOMA	25	54	93
2017	BARBARESCO Castello de Neive (<i>Nebbiolo da Barbaresco</i>) PIEMONTE	17	38	70
2015	BAROLO Ballestra (<i>Nebbiolo da Barolo</i>) PIEMONTE	18	40	72
2015	AMARONE CLASSICO DELLA VALPOLICELLA Corte Fornelado VENETO	19	43	75
2016	SFURSAT DI VALTELLINA Rainoldi (<i>Nebbiolo di Valtellina</i>) LOMBARDIA			110
2016	BARBARESCO Malgra “Monciraldo” (<i>Nebbiolo da Barbaresco</i>) PIEMONTE			80
2014	BAROLO Malgra “Marvenga” (<i>Nebbiolo da Barolo</i>) PIEMONTE			90
2017	SYRAH Shafer Vineyards “Relentless” (<i>Syrah, Petit Syrah</i>) NAPA			180
2018	CABERNET “One Point Five” (<i>Cab, Merlot, Malbec</i>) NAPA			150

on tap

2018	ROSSO Gran Passione (<i>Merlot, Corvina</i>) VENETO	11	24	44
2018	PINOT NOIR Pali (<i>Pinot Noir</i>) SANTA BARBARA COUNTY	13	28	52

BIRRA

on draft

PINT

LAGUNITAS IPA (*IPA*) PETALUMA

7

ANCHOR STEAM (*Amber Ale*) SAN FRANCISCO

7

in bottiglia

BOTTLE

PERONI “Nastro Azzurro” (*Lager*) ITALIA 5 CLAUSTHAULER (*Non-Alcoholic*) GERMANY 5 PILSNER URQUELL 5