



ANTIPASTI

ribollita / tuscan white bean and black kale soup, farro, prosciutto, poached farm egg \$7

salumi e formaggi / spotted trotter local meats, artisanal cheeses \$16

cesare* / romaine hearts, parmesan, anchovy \$7

bietole arrosto / roasted beets, arugula, ricotta, pistachios, lemon oil \$9

insalata indiva / endive, gorgonzola, walnuts, caramalized apple, saba \$11

mista / organic local greens, endive, radicchio, crimini, aged balsamic \$7

burrata / oven dried tomatoes, saba, sardinian flat bread \$13

cavolini / roasted brussel sprouts, frisée, pancetta, pecans, pecorino \$11

calamari / grilled, pannelle, roasted tomato, pine nuts, limoncello vin \$12

cozze / mussels, roasted garlic, fennel, sambuca, tomatoes, white wine \$11

fritto misto / calamari, prawns, halibut, lemon, capers, parsley \$12

PRIMI

agnolotti / short rib, natural jus, grana padano \$18

capellini / fresh tomato, basil, parmesan \$15

garganelli / carbonara, guanciale, pecorino, black pepper, egg \$19

gnocchi / potato dumplings, pancetta, chanterelle mushrooms, sage, pecorino \$16

orecchiette / fennel sausage, rabe, evoo, chili \$18

pappardelle / veal, pork, beef, tomato, white wine and pancetta ragu, housemade ricotta \$19

ravioli / roasted butternut squash, pecans, brown butter, sage \$16

spaghettoni / veal and pork meatballs, bufala mozzarella, red wine, san marzano tomato sauce \$19

vongole / georgia little neck clams, pancetta, spaghetti, calabrian chilis, wild oregano, white wine \$21

SECONDI

capesante / caramelized georges bank scallops, roasted pumpkin risotto, hen of the woods mushrooms, brown butter \$27

pesce spada* / grilled block island swordfish, cannellini beans, escarole, salsa verde \$27

pollo al mattone / brick pressed grilled young chicken, peperonata, crispy pecorino potatoes \$19

saltimbocca / heritage pork tenderloin, prosciutto, sage, rabe \$24

bistecca* / c.a.b. flat iron steak, fall root vegetables, farro, chanterelle mushrooms \$28

vitello* / grilled veal chop, local chard, cipollini agrodolce \$33

CONTORNI \$6

crispy pecorino potatoes
broccoli rabe
swiss chard
sautéed mushrooms

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness

*These items are served raw or undercooked

Executive Chef: Matt Swickerath

1441 Dresden Drive, Suite 100 | Atlanta, GA 30319 | 404.969.3233

www.valenzarestaurant.com

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