



Visconti

— RISTORANTE & BAR —



DINNER MENU

5:00 PM – 9:00 PM

SMALL PLATES

 **BURRATA 14**

fresh tomato salad | grilled bread | calabrian agrodolce | herbs

 **RED SNAPPER CRUDO* 16**

tarragon | salmon roe | pickled onion | cucumber

 **HAMACHI CRUDO* 16**

cucumber agua chile | radish | crispy garlic | herb salad

 **CRISPY SUNCHOKES 13**

smoked tomato-almond sauce | olive | basil

PROSCIUTTO BRUSCHETTA 12

crescenza cheese | olive oil | arugula | parmesan

 **MUSHROOM TOAST 14**

house-made dough | tomato | mozzarella | basil

NONNA'S MEATBALLS 14

tomato sauce | grated parmesan | grilled bread

BLACK MUSSELS 16

nduja | garlic butter | chives | grilled bread

CHEF'S BOARD* 24

serves 2-4 people

prosciutto & grissini | soppresseta | house-made mozzarella | roasted pepper
marinated artichoke hearts | marcona almonds | aged provolone | giardiniera

SALADS

add grilled chicken 6 add salmon 12*

 **CAESAR* 12**

gem lettuce | garlic croutons | grana padano

 **SIDE SALAD 7**

 **TUSCAN KALE 13**

shaved kale | arugula | pistachio | cranberries
snap peas | whole lemon vinaigrette

PIZZA 16

 **MARGHERITA**

mozzarella | fresh basil | olive oil | red sauce

 **CACIO E PEPE**

pecorino crema | mozzarella | cracked pepper

SALUMI

homemade nduja sausage | mozzarella
roasted pepper | parmesan

FRESH PASTA & ENTRÉES

RIGATI BOLOGNESE 24

fresh pasta made in house | bolognese-pork & veal ragu | tomato | grana padano

  **CACIO E PEPE 22**

handmade fresh pasta | pecorino romano butter | black pepper

 **SPICED NEW YORK STRIP* 32**

grilled broccolini | roasted mushrooms | arugula salad

ROASTED CHICKEN 24

farro | charred carrot | gremolata

 **ROASTED SALMON* 24**

fingerling potato salad | caper-mustard dressing
mediterranean carrot puree | charred lemon

WAGYU BEEF BURGER* 24

brioche bun | tomato | spring mix | bacon aioli
provolone | caramelized onion | pickle

  **SUNCHOKE RISOTTO 18**

peas | mushrooms | parmesan

 **VEGAN GRAIN BOWL 18**

farro | quinoa | charred onions | grilled broccolini
gremolata | *add vegan alternative "meat" for 14*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





COCKTAILS

OLD FASHIONED 12

maker's mark bourbon | raw sugar
angostura aromatic bitters

MARTINI 12

belvedere vodka or gray whale gin | foro dry
vermouth di torino | angostura orange bitters
castelvetrano olives + lemon twist

NEGRONI OR BOULEVARDIER 14

aviation gin or still austin bourbon | campari
foro sweet vermouth di torino

HEMINGWAY DAIQUIRI 11

bacardi superior rum | luxardo maraschino
grapefruit | lime

GRANDUCA COCKTAIL 12

longbranch bourbon | tx honey | montenegro | lemon

BELLINI 76 11

tito's handmade vodka | peach | st-germain | lemon
prosecco

CUCUMBER COLLINS 12

ketel one mint & cucumber botanical vodka | lemon
white sugar | cucumber | club soda

MANHATTAN 12

balcones rye | foro sweet vermouth di torino
angostura aromatic bitters

MARGARITA 12

codigo 1530 silver tequila | luxardo triplum | lime

APEROL SPRITZ 10

aperol | prosecco | club soda

RED

Alamos Malbec, Argentina	9 36
Bella Gloss Pinot Noir	22 88
Rickshaw Pinot Noir	15 60
Chalone Pinot Noir	16 64
Firestone Cabernet	14 56
Roth Cabernet	14 56
Mount Veeder Cabernet	22 88
Eos Cabernet	10 40
The Prisoner Red Blend	24 96
Trinitas Mysteriama, CA	14 56
Trinitas Cabernet, CA	28 112

WHITE | ROSE

Malene Rose, CA	18 72
Trefethan Rieseling, CA	14 56
Banshee Sauvignon Blanc, CA	13 52
Chalone Chardonnay	16 64
Chalk Hill Chardonnay	16 64
Kung Fu Girl Riesling	12 48
Eos Chardonnay	10 40
Onward "Hawkeye" Ranch Rose	24 96
Barone Fini Pinot Grigi	13 52
Cliff Lede Sauvignon Blanc	18 72
Ferrari Carano Fume Blanc	14 56
Pascal Jolivet Sancerre	26 104
Trinitas Chardonnay, CA	16 64
Trinitas Sauvignon Blanc, CA	22 88

SPARKLING

Lamarca Prosecco, Italy	8 32	Veuve Clicquot Rose, France	150
Cleto Chiarli Brut Rose, Italy	17 68	Veuve Clicquot Yellow Label	150
Veuve Clicquot Yellow Label	55		
375ml (1/2 bottle), France			

COFFEE

Espresso	2.50
Americano	4.50
Latte	5
Cappuccino	5
Coffee	4
Hot tea	4
early grey breakfast tropical green tea orange blossom	
Add ons	
half & half whole milk 2% milk skim milk soy milk almond milk oat milk	

BEVERAGES

Diet Coke	3
Coke	3
Sprite	3
Dr. Pepper	3
Iced Tea	3
Topo Chico	3.50
Lemonade	4
Milk	4
Apple Juice	4
Orange juice	4
Pineapple Juice	4
Cranberry Juice	4
Grapefruit Juice	4