

ANTIPASTI

BOARDS

featuring **cured**
by Visconti 25

NORTHWEST BOARD

capicola dolce,
bresaola, smoked paprika
salami, buckboard bacon,
smoked white cheddar

CHEF'S SELECTION ANTIPASTI BOARD

three meats & two cheese
with condiments chosen by
the chef for you

CHEESE BOARD

taleggio, soft - cow
aged gouda, firm - sheep
smoked white humboldt fog,
semisoft - cow with honey,
fruit and crackers

Create your own board - any single meat
& add cheese or cicchetti listed below

SALUMI

CAPICOLA DOLCE

pork shoulder 6

SMOKED PAPRIKA SALAMI

cayenne, spices 6

BUCKBOARD BACON

applewood smoked 6

PROSCIUTTO

hind leg, aged minimum
12 months 8

BRESAOLA

dry aged beef 6

FINOCCHIONA SALAMI

fennel, black pepper,
chianti 5

FORMAGGIO

TALEGGIO

Lombardia, semisoft,
creamy - cow 5

SMOKED WHITE CHEDDAR

Beecher's Hill,
cold-smoked - cow 5

BURRATA

Wisconsin, creamy
mozzarella - cow 5

HUMBOLDT FOG

Humboldt County,
semisoft - goat 5

AGED GOUDA

Holland, sharp,
nutty - sheep 6

FONTINA

Belgium, sharp - cow 5

CICCHETTI

ROASTED DATES

marcona almonds,
buckboard
bacon, gorgonzola
cheese 5

CASTELVETRANO OLIVES

Sicily 5

MARCONA ALMONDS

Spain 5

BRUSSELS SPROUTS

w/ house cured meats 6

DEVEILED EGGS

w/ crispy prosciutto 6

GIGANTE BEANS

in vinaigrette 5

PANCETTA PRAWNS

aioli, fresh lemon 18

SAUTEED CALAMARI

white wine, capers, lemon,
cherry tomatoes 19

BRUSCHETTA

salsa fresca 13

WOOD OVEN CLAMS

onion, herbs, butter, fresh lime 19

WOOD FIRED MUSHROOMS

roasted red pepper sauce 15

INSALATA & ZUPPE

Add grilled chicken breast, shrimp or Italian sausage 8

SEASONAL

local, fresh vegetables MP

BEET & ARUGULA

honey vinaigrette,
red onion, goat cheese,
walnuts, aged balsamico 14

CHOPPED

vegetables, salumi,
cheeses, italian dressing 16

SPINACH

tomatoes, mushrooms, hot
bacon dressing, mozzarella,
parmigiano, almonds 14

TUSCAN BEAN SOUP

cannellini beans, pancetta,
pomodoro, onions, rosemary 13

HEIRLOOM TOMATO CAPRESE

tomato, burrata, basil,
EVOO 14

*CAESAR

romaine, house-made
dressing, parmigiano 14

*Consuming raw or undercooked meats or seafood may increase your risk of food-borne illness. Please alert your server to any food allergies.

ENTREES

WOOD FIRED OVEN

WILD OCEAN PRAWNS

oven roasted w/ lemon-basil butter 27

PESCE del GIORNO

seasonal fish of the day - MP

VEAL alla PICCATA

capers, lemon 30

POLLO alla PARMIGIANA

breaded, baked, marinara, mozzarella 22

POLLO alla MILANESE

breaded, w/ arugula 28

PORK SHANK

braised, seasonal greens 32

STEAKS & CHOPS

STEAK TOPPERS

prawns w/ lemon-basil butter 10

mushroom demi-glacé 8

Gorgonzola demi-glacé 8



*RIBEYE

Royal Ranch USDA Prime 16 oz 55

*TENDERLOIN

Royal Ranch USDA center cut 8 oz 46

*PORK CHOP

Pure Country 12 oz chop,

wild mushroom risotto 30



*AGNELLO RACK OF LAMB

herb garlic marinated 38

*VEAL CHOP

14 oz, porcini rub, parmigiano risotto 49

PASTA

LEMON CRAB LINGUINE

dungeness crab, cream, lemon zest, parsley 36

VISCONTI SPAGHETTINI W/ PRAWNS

prawns, broccoli, garlic, EVOO,
basil, tomato 23

VONGOLE alle SAFFRON

clams, spicy Italian sausage, garlic,
herbs, saffron brodo, linguine 23

LASAGNA

beef, mozzarella, marinara, ricotta,
spinach, bechamel 22

CHICKEN & MUSHROOM FETTUCCINI

Visconti's cheese sauce 22

Substitute gluten free pasta 3. Add grilled chicken breast, shrimp or Italian sausage 8.

ROASTED GARLIC & ITALIAN SAUSAGE

mushroom, tomato, green onion,
black olive, mostaccioli 23

CANNELLONI

house-made pasta, spicy Italian
sausage, ricotta, pomodoro, bechamel 24

RAGU alla BOLOGNESE

ragu sauce, tomato, green peas 23

RAVIOLI del GIORNO

house-made MP

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