

# ANTIPASTI

## BOARDS

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

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 and two cheeses  
with condiments chosen by  
the chef for you

### CHEESE BOARD

taleggio, soft - cow  
aged gouda, firm - sheep  
smoked white cheddar, hard - cow  
burrata, soft - cow  
with honey, fruit and crackers

## SALUMI

### CAPICOLA DOLCE

pork shoulder 7

### SMOKED PAPRIKA SALAMI

cayenne, spices 7

### BUCKBOARD BACON

applewood smoked 6

### CULATTA

boneless prosciutto 8

### BRESAOLA

dry aged beef 8

### FINOCCHIONA SALAMI

fennel, black pepper,  
chianti 6

## FORMAGGIO

### TALEGGIO

Lombardia, semisoft,  
creamy - cow 6

### SMOKED WHITE CHEDDAR

Beecher's Flagship,  
cold-smoked - cow 5

### HERBED BURRATA

Wisconsin, creamy  
mozzarella - cow,  
lemon oil, pine nuts 12

### HUMBOLDT FOG

Humboldt County,  
semisoft - goat 7

### AGED GOUDA

Holland, sharp,  
nutty - sheep 7

### SMOKED MOZZARELLA

cold smoked,  
semisoft - cow 6

## CICCHETTI

### ROASTED DATES

marcona almonds,  
buckboard  
bacon, gorgonzola  
cheese 8

### CASTELVETRANO OLIVES

Sicily 5

### PRESERVED TUNA & BEANS

EVOO, lemon zest 9

### MARCONA ALMONDS

Spain 6

### DEVEILED EGGS

w/ crispy prosciutto 8

### MEATBALL BAKE

marinara, mozzarella 10

### PANCETTA PRAWNS

aioli, fresh lemon 20

### CALAMARI DIAVOLO

pomodoro, capers, castelvetro  
olives, calabrian chili 21

### BRUSCHETTA

salsa fresca 15

### WOOD OVEN CLAMS

onion, herbs, butter, fresh lime 20

### BRUSSELS SPROUTS

smoked paprika salami,  
onions, parmigiano 14

### WOOD FIRED MUSHROOMS

roasted red pepper sauce 18

# INSALATA & ZUPPE

Add grilled chicken breast, shrimp or Italian sausage 8

### SPINACH

honey-thyme vinaigrette, gorgonzola, dried  
cranberries, apples, candied walnuts 12

### TUSCAN BEAN SOUP

cannellini beans, pancetta, Italian  
sausage, pomodoro, onions,  
rosemary 19

### CAPRESE

tomato, burrata, basil oil,  
balsamic, EVOO 14

### CHOPPED

vegetables, salumi,  
cheeses, Italian dressing 17

### ZUPPA del GIORNO

seasonal MP

### BEET & ARUGULA

honey-thyme vinaigrette, pickled red onion,  
goat cheese, candied walnuts, aged balsamico 15

### \*CAESAR

romaine, house-made dressing,  
croutons, parmigiano 15

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

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# WOOD-FIRED OVEN ENTREES

## PESCE del GIORNO

seasonal fish of the day - MP

## WILD OCEAN PRAWNS

wood-fire roasted w/ lemon-basil butter 35

## MELANZANA PARMIGIANA

eggplant, marinara, mozzarella,  
finished in our wood-fired oven 25

## POLLO con GNOCCHI

house-made gnocchi, pancetta  
cream, onion, red pepper 28

## SHORT RIBS

chianti braised beef, pancetta, mushrooms 45

## POLLO alla PARMIGIANA

breaded chicken, marinara, mozzarella,  
finished in our wood-fired oven 26

## STEAKS & CHOPS

### STEAK TOPPERS

*lobster tail* MP

*prawns w/ lemon-basil butter* 12

*mushroom or gorgonzola demi-glace* 8

### \*RIBEYE

Royal Ranch USDA

prime 16 oz 58



### \*TENDERLOIN

Royal Ranch USDA center cut 8 oz 54

### \*PORK CHOP

Pure Country pork chop,  
prosciutto, smoked

mozzarella, sage butter 14 oz 34



### \*AGNELLO RACK OF LAMB

herb garlic marinated 13 oz 47

### \*VEAL CHOP

porcini rub, parmigiano risotto 14 oz 57

# PASTA

## LEMON CRAB LINGUINE

dungeness crab, cream,  
lemon zest, parsley 39

## VISCONTI SPAGHETTINI W/ PRAWNS

prawns, broccoli, garlic,  
EVOO, basil, tomato 26

## VONGOLE con LINGUINE

clams, garlic, herbs 24

## LASAGNA

house-made pasta, beef, mozzarella,  
marinara, ricotta, spinach, bechamel 24

## CHICKEN & MUSHROOM FETTUCCHINI

Visconti's cheese sauce 23

## LOBSTER LINGUINE

house-made squid ink linguine, prosecco  
cream, cherry tomato, green onions MP

## COTTO al FORNO

Italian sausage, heirloom tomato,  
mozzarella, ricotta, pomodoro, spaghetti 24

## CANNELLONI

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

## BOLOGNESE con GNOCCHI

house-made gnocchi, beef, pork,  
veal, ragu, tomato, peas 30

## RAVIOLI del GIORNO

house-made MP

Substitute gluten free pasta 4. Add grilled chicken breast, shrimp or Italian sausage 8.

Vegetarian options available.

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