

V E N T U N O

Agosto!

Antipasti

1/2 loaf ciabatta...6.

INSALATA | island & gem lettuces, red wine vinaigrette, torn ciabatta croutons & soft herbs 19.

OSTRICHE | five local oysters & campari-grapefruit granita 23.

CAESAR | romaine, celery, ciabatta-parmigiano croutons & caesar dressing 19.

PANZANELLA | tomato vinaigrette-soaked ciabatta, local tomatoes, arugula, cucumbers, grilled and fresh tropea onion, ricotta salata, balsamic vinegar & basil 21.

POLPETTE | pork & beef meatballs in tomato sugo, basil & parmigiano 22.

BURRATA | nantucket gioia burrata, salad of bartlett's sweet corn, cherry tomatoes, roasted local peppers, fresh scallions & arugula, roasted green pepper crema & griddled focaccia 25.

FRITTO MISTO | crispy squid, shrimp & acadian redfish, lemon, chilis & preserved lemon aioli 24.

Primi

STROZZAPRETI | dre's spicy chicken sausage, broccoli rabe & pecorino 21/39

RIGATONI | fresh picked maine lobster, chilis, olives, capers, herbs, brown butter, tomato & peperoncino passata 29/54

LUMACHE alla NORMA | local tomatoes, last season's tomato passata, roasted bartlett's eggplant & gemelle mozzarella 22/41

TORCHIO | maine crab, fresh shrimp, nantucket corn, tomato, & peppers, tropea onions & herbs 29/54

Secondi

PESCE NERO

pan-seared tautog, bartlett's corn, green beans & peppers, negi onions, local tomatillos, braised borlotti beans, 'nduja, herb oil & celery, cucumber, caper salsa verde 51.

AGNELLO

slow-cooked & grilled lamb coppa, heirloom polenta, broccoli rabe & caper-anchovy gremolata 53.

CAPELANTE e GAMBERI

grilled shrimp & nantucket sea scallops, cauliflower, leeks, spinach, herb gremolata, cauliflower crema & preserved lemon piccata 54.

PESCE SPADA

grilled swordfish, bartlett's pepper, potato, tomato & eggplant caponata, raisins, pine nuts, capers, tropea onion, herb salsa verde, & garlic roasted eggplant crema 47.

PESCE del GIORNO

pan-seared fish, littleneck clams, local pepper & tomato brodo, confit potatoes, peperonata & chives 53.

BISTECCA

12 oz balsamic & rosemary-marinated grilled ribeye, tomato & burnt onion crema, grilled lettuce & broccoli, roasted potato slices, raisin, caper anchovy dressing & herbs 61.

TONNO

grilled rare local tuna, tomatillo smashed potatoes, nasturtium aioli, local tuscan kale, house bacon & peach-rhubarb agrodolce 52.

POLLO al MATTONE

pan seared chicken breast, roasted island tomatoes, zucchini, eggplant, arugula, pesto, parmigiano crema & tropea onion salsa verde 44.

Un Morso per la tavola

OLIVE MARINATI | house marinated olives 8.

FUNGHI MARINATI | marinated mushrooms 8.

GIARDINIERA | pickled vegetables 8.

ARANCINO | fried risotto ball stuffed with mozz & tomato 8.

FRITELLE di CECI | chickpea fries with tomato condimento & yogurt 9.

OLIVE ASCOLANE | fried castelvetro olives stuffed with pork sausage 8.

RICOTTA CROSTINO | fennel-raisin bread, whole milk ricotta & alan's honey 9.

'NDUJA CROSTINO | house 'nduja, local tuna conserva & radish 9.

CLAM 'STUFFIE' | local clam, 'nduja, spring allium & breadcrumbs 6.

BRUSCHETTA | grilled ciabatta, island tomatoes, basil oil, sea salt 9.

La Fiorentina

Per Due

MEDIUM RARE

33 oz. prime porterhouse for two, crispy rosemary potatoes, parmigiano smoked calabrian passata, pickled hot & shrooms

210.

C O N T O R N I 11⁰⁰

BROCCOLI RABE
with garlic & chilies

HEIRLOOM POLENTA
mascarpone, parmigiano & evoo

GRILLED ZUCCHINI
lemon, basil & evoo

Dolci

CROSTATA

blueberry, peach & fior di latte gelato ...16.
the crostata is made to order, please order with your entrées

BOMBOLONCINI

bittersweet chocolate-filled donuts & espresso gelato ...16.

ZEPPOLE di MAIS

local sweet corn, sugar rolled fritter & local blueberry jam ...15

PANNA COTTA

beach rose panna cotta, amalfi limon gin granita & bartlett's watermelon ...15

GELATI

three scoops assorted flavors made in house ...12.



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