

KULETO'S

Italian Restaurant

February Dinner

Salumi Della Casa

Mortadella <i>fine ground pork, pistachios, spices</i>	9.00	Ciccioli <i>smooth pork pate</i>	8.00
Coppa <i>spicy air dried pork shoulder</i>	8.00	Coppa di Testa <i>head cheese terrine</i>	8.00
Soppressata <i>salami, chili, garlic, white wine</i>	8.00	Bresaola <i>air dried beef</i>	9.00
Lonzino <i>air dried pork loin</i>	9.00	Finnochiana <i>salami, fennel seed</i>	8.00

Salumi Mista *selection of the items above* **12.00/16.00**

Antipasti

Pizzetta con Aglio <i>Taleggio cheese, whole roasted garlic, rosemary flatbread</i>	9.75
Radicchio e Pancetta alla Griglia <i>Grilled pancetta wrapped radicchio, goat cheese, basil dressing</i>	10.25
Carpaccio di Tonno <i>Thinly sliced Ahi tuna, horseradish aioli, Sausalito Springs watercress</i>	14.00
Funghi Arrosto <i>Roasted wild mushrooms, baked polenta, Cambozola fonduta</i>	9.50
Calamari Fritti alla Diavolo <i>Quickly fried squid, spicy marinara</i>	11.25
Bruschetta con Burrata <i>Grilled garlic bread, arugula, fresh burrata, roasted red peppers</i>	12.50
Sarde con Peperonata e Patate <i>Grilled Monterey sardines, potatoes, sweet peppers, parsley pesto</i>	10.00
Involtini di Melanzane <i>Baked eggplant filled with herbed ricotta, fresh mozzarella, and spicy marinara</i>	10.50
Prosciutto di Parma con Pere <i>Thinly sliced Panama ham, pears, Gorgonzola, sherry honey vinaigrette</i>	13.00

Insalate

Del Campo <i>Organic baby field greens with walnut vinaigrette</i>	9.00
Verde e Rossa <i>Hearts of romaine and treviso, white anchovy dressing, garlic croutons</i>	9.75
Di Spinaci <i>Bloomdale spinach, goat cheese, roasted peppers, mushrooms, pine nuts, sherry pancetta dressing</i>	10.00
Del Giardino <i>Bibb lettuces, garden vegetables, goat cheese, almonds, white balsamic vinaigrette</i>	9.50
Di Bietole <i>Roasted beet trio, arugula, seared Sky Hill goat cheese, truffled sea salt</i>	10.25

Primi

Minestrone <i>Vegetable soup with pasta, beans, pancetta</i>	8.00
Capellini al Pomodoro e Basilico <i>Angel hair pasta, tomatoes, basil, garlic, virgin olive oil</i>	15.00
Agnolotti di Salmone Affumicato <i>Smoked salmon filled pasta pillows, lemon dill cream</i>	17.50
Linguine alle Vongole <i>Thin pasta ribbons, Manila clams, house made pancetta, parsley, white wine</i>	18.00
Penne con Salsiccie d'Agnello <i>Quill pasta, lamb sausage, red chard, marinara, ricotta</i>	17.50
Tagliatelle con Granchio <i>Thin pasta ribbons, Dungeness crab, lemon, garlic, butter</i>	19.50
Spaghetti alla Carbonara <i>String pasta, pancetta, parmesan, eggs, cream, parsley</i>	16.50
Risotto allo Zafferano <i>Saffron risotto, gulf shrimp, sea scallops, and basil</i>	19.00
Ravioli di Zucca <i>Butternut squash filled ravioli, sage almond brown butter</i>	18.00

Secondi

Tonno alla Griglia con Panzanella <i>Grilled rare Ahi tuna, Tuscan bread salad, salsa verde</i>	25.00
Paillard di Pollo alla Valdostana <i>Pounded chicken breast, prosciutto, fontina, fried sage leaves</i>	19.50
Piccata di Vitello <i>Veal Scaloppini, capers, garlic, spinach, lemon, white wine</i>	26.00
Rana Pescatrice Arrosta <i>Roasted Atlantic monkfish, oxtail cannelloni, cavali nero, romaro Chianti brodo</i>	25.00
Anitra Cacciatore <i>Roasted Sonoma duck, white polenta, mushrooms, onions, peppers, tomatoes</i>	25.50
Stinco d'Agnello <i>Chianti braised lamb shank, parsnip risotto, almond mint pesto</i>	26.50
Filetto di Manzo <i>Grilled filet mignon, gorgonzola tortelloni, spicy escarole, garlic confit</i>	34.00
Tagliata alla Griglia <i>Grilled Creekstone hanger steak, curly spinach, fingerling potatoes, anchovy vinaigrette</i>	24.50
Nodino di Vitello <i>Grilled veal chop, brussel sprout leaves, black pepper gnocchetti</i>	36.00

Contorni

Spinaci Saltati <i>Sauteed spinach and pancetta</i>	5.50	Fagioli Brasato <i>Braised Cannelini beans</i>	5.50
Melanzane alla Griglia <i>Grilled eggplant with aioli</i>	5.25	Funghi Saltati <i>Sauteed mushrooms</i>	6.00
Patate alla Griglia <i>Grilled fingerling potatoes</i>	5.50	Polentina Bianca <i>Creamy white polenta</i>	5.25
Indiva Piccante <i>Sauteed spicy escarole</i>	5.50		

Kuleto's Italian Restaurant 221 Powell Street San Francisco 415-397-7720

A gratuity of 18% will be added to parties of 5 or more

Not responsible for any lost or stolen items