

# KULETO'S

Italian Restaurant

## February Lunch

### Salumi Della Casa

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

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

### Antipasti

<b>Pizzetta con Aglio</b> <i>Taleggio cheese, whole roasted garlic, rosemary flatbread</i>	9.00
<b>Radicchio e Pancetta alla Griglia</b> <i>Grilled pancetta wrapped radicchio, goat cheese, basil dressing</i>	9.00
<b>Carpaccio di Tonno</b> <i>Thinly sliced Ahi tuna, horseradish aioli, Sausalito Springs watercress</i>	14.00
<b>Funghi Arrosto</b> <i>Roasted wild mushrooms, baked polenta, Cambozola fonduta</i>	9.50
<b>Calamari Fritti alla Diavolo</b> <i>Quickly fried squid, spicy marinara</i>	10.50
<b>Bruschetta con Burrata</b> <i>Grilled garlic bread, arugula, fresh burrata, roasted red peppers</i>	12.00
<b>Sarde con Peperonata e Patate</b> <i>Grilled Monterey sardines, potatoes, sweet peppers, parsley pesto</i>	9.50
<b>Involtini di Melanzane</b> <i>Baked eggplant filled with herbed ricotta, fresh mozzarella, spicy marinara</i>	9.50
<b>Prosciutto di Parma con Pere</b> <i>Thinly sliced Parma ham, pears, Gorgonzola, sherry honey vinaigrette</i>	12.50

### Insalate

<b>Del Campo</b> <i>Organic baby field greens with walnut vinaigrette</i>	8.25
<b>Verde e Rossa</b> <i>Hearts of romaine and treviso, white anchovy dressing, garlic croutons</i>	9.00
<b>Di Spinaci</b> <i>Bloomsdale spinach, goat cheese, roasted peppers, mushrooms, pine nuts, sherry pancetta dressing</i>	9.00
<b>Del Giardino</b> <i>Bibb lettuces, garden vegetables, goat cheese, almonds, white balsamic vinaigrette</i>	8.50
<b>Di Bietole</b> <i>Roasted beet trio, arugula, seared Sky Hill goat cheese, truffled sea salt</i>	10.25
<b>Di Pollo Mediterraneo</b> <i>Roasted chicken, baby greens, olives, green beans, tomatoes, aged ricotta</i>	15.00
<b>Di Granchio</b> <i>Bibb lettuces, Dungeness crab, polenta, avocado, tomatoes, cucumbers, lemon aioli</i>	18.00

### Primi

<b>Minestrone</b> <i>Vegetable soup with pasta, beans, pancetta</i>	8.00
<b>Capellini al Pomodoro e Basilico</b> <i>Angel hair pasta, tomatoes, basil, garlic, virgin olive oil</i>	14.00
<b>Agnolotti di Salmone Affumicato</b> <i>Smoked salmon filled pasta pillows, lemon dill cream</i>	16.50
<b>Linguine alle Vongole</b> <i>Thin pasta ribbons Manila clams, house made pancetta, parsley, white wine</i>	17.50
<b>Penne con Salsiccie d'Agnello</b> <i>Quill pasta, lamb sausage, red chard, marinara, ricotta</i>	17.00
<b>Tagliatelle con Granchio</b> <i>Thin pasta ribbons, Dungeness crab, lemon, garlic, butter</i>	18.50
<b>Spaghetti alla Carbonara</b> <i>String pasta, pancetta, parmesan, eggs, cream, parsley</i>	15.50
<b>Risotto allo Zafferano</b> <i>Saffron risotto, gulf shrimp, sea scallops, and basil</i>	18.00
<b>Ravioli di Zucca</b> <i>Butternut squash filled ravioli, sage almond brown butter</i>	18.00

### Secondi

<b>Tonno alla Griglia con Panzanella</b> <i>Grilled rare Ahi tuna, Tuscan bread salad, salsa verde</i>	23.00
<b>Paillard di Pollo alla Valdostana</b> <i>Pounded chicken breast, prosciutto, fontina, fried sage leaves</i>	19.50
<b>Piccata di Vitello</b> <i>Veal Scaloppini, capers, garlic, spinach, lemon, white wine</i>	21.50
<b>Rana Pescatrice Arrosta</b> <i>Roasted Atlantic monkfish, oxtail cannelloni, cavalo nero, tomato Chianti brodo</i>	24.00
<b>Anitra Cacciatore</b> <i>Roasted Sonoma duck, white polenta, mushrooms, onions, peppers, tomatoes</i>	23.00
<b>Stinco d'Agnello</b> <i>Chianti braised lamb shank, parsnip risotto, almond mint pesto</i>	26.00
<b>Filetto di Manzo</b> <i>Grilled filet mignon, gorgonzola tortelloni, spicy escarole, garlic confit</i>	32.00
<b>Tagliata alla Griglia</b> <i>Grilled Creekstone hanger steak, curly spinach, fingerling potatoes, anchovy vinaigrette</i>	22.50

### Contorni

<b>Spinaci Saltati</b> <i>Sautéed spinach and pancetta</i>	4.50	<b>Fagioli Brasato</b> <i>Braised Cannellini beans</i>	4.50
<b>Melanzane alla Griglia</b> <i>Grilled eggplant with aioli</i>	4.25	<b>Funghi Saltati</b> <i>Sautéed mushrooms</i>	5.00
<b>Patate alla Griglia</b> <i>Grilled fingerling potatoes</i>	4.50	<b>Polentina Bianca</b> <i>Creamy white polenta</i>	4.25
<b>Indivia Piccante</b> <i>Sautéed spicy escarole</i>	4.50		

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