



# VALENTINO'S RISTORANTE

## ANTIPASTO

### **Antipasto Toscano \$14.95**

Imported Italian meats;  
Prosciutto di Parma, Capocollo, speck, salame, mortadella  
Served with homemade focaccia bread

### **Cocktail di Gamberi \$12.95**

Jumbo shrimp cocktail, served in a seafood mousse

### **Gnocchi alla Boscaiola \$10.95**

Homemade potato dumpling, tossed with green peas, mushroom,  
prosciutto, cream and Parmesan cheese

### **Carpaccio di Manzo \$8.95**

Thinly sliced raw beef tenderloin served on bed of arugula,  
finished with citronette dressing,  
and sliced parmesan cheese

### **Fritto di Calamari e Zucchini \$9.95**

Fried calamari and zucchini, served with tartar sauce

### **Salsiccia con Mozzarella Affumicata \$9.75**

Grilled Italian sweet sausage, marinated in fresh herbs, topped with  
fresh smoked mozzarella cheese

### **Melanzane Ripiene \$8.75**

Sliced fresh eggplant with ricotta and parmesan cheese, baked, with tomato sauce

## ZUPPE / INSALATE

### **Insalata Primavera \$8.95**

Italian tomato basil vinaigrette, chopped tomatoes,  
imported dry ricotta cheese, kalamata olives

### **Insalata di Spianci \$9.95**

Spinach salad, mushrooms, whole egg, imported Italian Gorgonzola  
cheese, tossed in hot bacon dressing

### **Insalata di Cesare (per Due) \$18.00**

Traditional Caesar salad,  
made table-side for two

### **Caprese di Mozzarella di Bufala \$13.95**

Imported Buffalo mozzarella Campana, sliced tomato, basil,  
Extra virgin olive oil, and balsamic vinegar

### **Pasta e fagioli \$6.75**

### **Shrimp Bisque \$8.25**

### **Zuppa del Giorno \$6.95**

## PASTA

### **Spaghetti con Cozze e Vongole \$22.95**

Sautee mussels and clams, extra virgin olive oil, garlic, flamed with  
white wine, tossed with spaghetti and fresh parsley

### **Farfalle al Salmone e Asparagi \$23.95**

Sauté Smoked salmon, shallots, asparagus  
flamed with white wine, cream, tossed with bowtie pasta

### **Lasagna Tradizionale \$20.95**

Homemade pasta, layered with Bolognese sauce, parmesan cheese,  
mozzarella and béchamel sauce

### **Gnocchi alla Siciliana \$21.95**

Gnocchi pasta tossed with tomato sauce, sauté eggplant,  
fresh basil and finished with fresh mozzarella

### **Strozzapreti con Pancetta e Pecorino \$22.95**

Italian pasta, tossed with spicy tomato sauce, pancetta,  
finished with Pecorino Romano cheese

### **Ravioli burro Salvia e Tartufo Nero \$24.95**

Wild mushroom ravioli, with butter, sage, Imported black truffle,  
finished with sliced parmesan reggiano cheese

### **Fettuccine alla Pescatora \$25.95**

Shrimp, scallops, mussels, clams, calamari, extra virgin olive oil,  
garlic, white wine, and fresh parsley

### **Bucatini Salsiccia e Peperoni \$22.95**

Italian sweet sausage, sautéed with onions, peppers, pomodoro sauce  
and tossed in pasta and parmesan cheese

### **Paccheri con Porcini e Gamberi \$25.95**

Jumbo rigatoni, porcini mushrooms, sauté shrimp, cherry tomato, white wine,  
garlic butter and Parmesan cheese



# VALENTINO'S

## RISTORANTE

### POLLO

**Pollo alla Griglia \$21.95**  
*Grilled chicken breast marinated in fresh herbs, extra virgin olive oil, garlic, lemon and white wine*

**Pollo alla Sorrentina \$24.95**  
*Sautéed chicken breast, white wine, tomato sauce, topped with fresh mozzarella, eggplant, and Prosciutto di Parma*

### VITELLO

**Costoletta di Vitello Parmigiana \$31.95**  
*12 oz. Veal chop, dipped in egg, breaded in crushed breadsticks, and layered with fresh mozzarella cheese and served with pasta marinara*

**Vitello Saltimbocca \$27.95**  
*Veal scaloppini sauté with mushrooms, flamed with Marsala wine, layered with fresh sage, prosciutto, and mozzarella*

**Vitello alla Picatta \$25.95**  
*Veal scaloppini sauté flamed with white wine, fresh lemon juice, capers, and finished with butter.*

**Vitello al Marsala \$26.95**  
*Veal scaloppini sauté, flamed with Marsala wine, cream, and champion mushrooms*

### LE CARNI

**Ossobuco Milanese \$35.95**  
*Veal shank braised with vegetables, fresh herbs, tomato sauce, served with saffron parmesan risotto*

**Agnello Griglia \$29.95**  
*14 oz Lamb chops, grilled and finished with olive oil and fresh herbs*

**Filetto alla Griglia \$36.95**  
*10 ounce Beef tenderloin, grilled, infused with fresh herbs, garlic, and olive oil*

### PESCE

**Gamberi Ripieni \$29.95**  
*Jumbo shrimps stuffed with crabmeat, wrapped in pancetta, baked in the oven, served with a cream cognac sauce*

**Grigliata Mista \$36.95**  
*Grilled lobster tail, scallops, fish of the day, shrimp, marinated, in olive oil, garlic, lemon, herbs*

**Salmone alla Griglia \$25.95**  
*Grilled marinated salmon filet, with lemon butter sauce, served with mixed grilled vegetables*

**Salmone Capperi \$25.95**  
*Filet of salmon, sautéed in extra virgin olive oil, with shallots, capers, white wine, and finished with lemon butter*

**Dentice Zafferano \$26.95**  
*Red snapper sautéed in olive oil, garlic, deglazed with white wine, finished with Spanish saffron*

**Zuppa di Pesce \$32.95**  
*Sautéed, scallops, shrimp, mussels, clams, salmon, sautéed in extra virgin olive oil, garlic, flamed with white wine, finished with pomodoro sauce, tossed in pasta*

*Executive Chef Paolo Tramontano*