



## **ANTIPASTI**

### **Calamari Fritti \$18**

*With basil aioli and marinara*

### **Valentino's Flatbread \$14**

*Chicken, crispy pancetta, lemon béchamel, candied walnuts, smoked mozzarella, arugula*

### **Prosciutto e Melon \$15**

*Grilled cantaloupe wrapped in prosciutto, local honey, EVOO*

### **Scampi al Forno \$16**

*Shrimp baked with roasted garlic lemon butter*

### **Mussels Marinara \$20**

*Over a dozen PEI mussels steamed and tomato sauce with garlic, basil*

### **Caesar Salad\* 32** **(made table-side for two)** **Single regular order \$15**

**Mixed Green \$15**  
*Organic local lettuces, toasted pistachios, Kalamata olives, pickled carrots, and shaved Parmesan cheese*

**Burrata Caprese \$18**  
*Sliced tomatoes, fresh basil, burrata, extra virgin olive oil, balsamic*

## **PASTA**

### **Homemade Lasagna \$32**

*Wild boar Bolognese, mozzarella, house made ricotta, and béchamel*

### **Bucatini \$32**

*Italian sweet sausage, sautéed with onions, peppers, Pomodoro sauce, shaved Pecorino Romano*

### **Lobster Ravioli \$38**

*Roasted garlic, mushrooms, stuffed with mixed lobster, crab and corn, tarragon brandy cream*

### **Gigli Toscano \$38**

*Italian pasta tossed with shrimp, pancetta, pepperoncini, spicy pomodoro*

### **Garganelli \$32**

*Beef and sausage Bolognese, over pasta, finished with crème fraiche*

### **Gnocchi \$30**

*Homemade gnocchi, roasted cherry tomatoes eggplant, asparagus, roasted garlic, basil, burrata*

### **Frutti di Mare \$40**

*Shrimp, clams, mussels, calamari, basil, spinach, pomodoro and linguine*

### **Seafood Risotto \$40**

*Shrimp, clams, mussels, calamari*

## **ENTREES**

### **Espresso Rubbed Filet**

*Pan-seared with our espresso rub*  
**6 ounce \$44**  
**10 ounce \$58**

### **New York Strip\*49**

*Grilled 14 ounces, finished with Valentino's Fiorentina butter*

### **Chicken Marsala \$35**

*Mushrooms, Marsala wine, Served with linguini marinara*

### **Bone In Ribeye Steak\*58**

*22 ounces, grilled and finished with Valentino's Fiorentina butter*

### **Ossobucco \$50**

*Veal shank braised in vegetables, fresh herbs tomato sauce, over saffron risotto*

### **Veal Saltimbocca \$38**

*Scaloppini veal, crispy prosciutto, fontina, garlic sage roasted potatoes, sautéed spinach*

### **Veal Parmesan \$52**

*Bone in Veal chop Parmesan served with linguini marinara*

### **Chicken Parmesan \$35**

*Served with linguini marinara*

### **Grilled Salmon\* \$38**

*Grilled zucchini, roasted beets and apples, citrus thyme jam, salsa verde,*

### **Cioppino \$44**

*Whole shrimp, salmon, clams, mussels, and calamari in tomato saffron broth,*

\*Indicates items prepared with raw eggs or cooked to order meat. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition