



ANTIPASTO

Antipasto Misto	\$13.95
Combination of Imported Cold Cuts, Cheese, Mushrooms, and Olives	
Prosciutto Di Parma e Prosciutto Spek con Grana Padano	\$13.95
Imported combination of Prosciutto di Parma, smoked spek and Grana Padano cheese	
*Carpaccio de Manzo con Scaglie di Parmigiano	\$10.95
Thinly Sliced Beef Carpaccio topped with Capers, Arugula and Shaved Parmesan Cheese	
Calamari Friti con Zucchini e Salsa Piccante	\$13.95
Golden Fried Calamari with Green Zucchini and Spicy Tomato Sauce	
Insalata di Gamberi e Indivia con Salsa di Senape	\$13.95
Grilled Shrimp over a bed of Belgium Endives, diced tomatoes and Dijon Mustard dressing	
Gambero al Forno Marinati con Aglio e Olio	\$12.95
Marinated Shrimp tossed with Garlic, Oil, Lemon Juice, and Parsley	
Insalata Caprese di Bufala con Basilico	\$12.95
Fresh Imported Buffalo Mozzarella with Vine Ripped Tomatoes and Basil Pesto	
Insalata di Rucola con Pomodoro e Scaglie di Grana Padano	\$7.95
Baby Arugula with Cherry Tomato and Parmesan Cheese in Lemon Vinaigrette	
Lattuga Romana alla Cesare	\$7.95
Traditional Caesar Salad with Homemade Dressing and Croutons	
Insalata Mista, Formaggio, Mele e Mandorle	\$8.95
Mixed Baby Greens Tossed with Gorgonzola Cheese, Tomato, Apple and Almonds, Balsamic Vinaigrette	

LE PASTA

Fettuccine di Spinaci con Crema di Aragosta, Gamberi e Funghi	\$19.95
Spinach Fettuccini in a Creamy Lobster Sauce Tossed with Shrimp and Mushrooms	
Linguine ai Frutti di Mare	\$23.95
Linguini Pasta Tossed with Shrimp, Scallops, Squid, Clams and Fish in a Light Tomato Sauce	
Spaghetti al Nero Sepia con Gamberi, Portobello al Pomodoro Fresco	\$22.95
Black squid ink imported pasta, tossed with Jumbo shrimp, portobello mushroom, and cherry tomato	
Linguine Alle Vongole a Bottarga	\$23.95
Linguini Pasta Tossed with Fresh Clams Bottarga in a Wine Garlic Sauce	
Spaghetti alla Bolognese	\$17.95
Spaghetti with Homemade Meat Ragu Sauce. House Special Recipe	
Spaghetti al Cacio e Pepe	\$18.95
Thin Spaghetti with Pecorino cheese and fresh cracked pepper	
Papardelle ai Funghi Porcini e Olio di Tartufo	\$19.95
Imported Papardelle pasta tossed with Porcini Mushroom, Cream and truffle Oil	

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



LE PASTA

Paccheri alla Matriciana	\$18.95
Wide Rigattoni pasta tossed with Pancetta, Onions, and Thick Tomato Sauce	
Malfatti di Ricotta e Patate al Pomodoro e Basilico	\$18.95
Homemade Gnocchi with fresh Italian tomato sauce and basil	
Ravioli al Gorgonzola e Pera con Salsa di Fico (Fatti in Casa)	\$18.95
Ravioli Stuffed with Gorgonzola Cheese and Pear with Figs and Marsala Wine Sauce	
Ravioli di Manso Caramellato con Salsa de Rosmarino e Funghi	\$18.95
Short Rib Ravioli with Demiglance Reduction Rosemary and Mushrooms Sauce	
Ravioli di Granchio Conditì con Gamberi in Salsa di Aragosta (Fatti in Casa)	\$19.95
Crab Meat Ravioli w Leeks and Shallots Creamy Lobster Sauce Topped with Sautéed Shrimp	

CARNE E PESCE

Risotto ai Frutti di Mare	\$23.95
Italian Creamy Rice Tossed with Clams, Squid, Scallops, Shrimp and Fish	
Scalopine di Vitello con Caperi e Pasta Aglio e Olio	\$22.95
Veal Scaloppini in a Wine and Capers Sauce, Served with Linguini Garlic and Oil	
Rollatina di Pollo Ripieno con Ricotta, Spinaci, Tomato Secchi e Salsa de Funghi	\$19.95
Chicken Breast stuffed Ricotta, Spinach, dried Tomatoes, and Mushroom demi-glance Sauce	
Petto di Pollo alla Griglia con Insalata di Rucola e Pomodori	\$21.95
Bell & Evans, Organic Chicken breast with baby arugula, cherry tomatoes and parmesan cheese	
Costoletta di Vitello alla Milanese con Insalata di Rucola e Pomodori	\$29.95
Veal Chop Milanese, Deep Fried, Baby Arugula and Tomato Salad	
Agnello alla Griglia con Salsa d' Albicocca e Rissotto Parmesano	\$32.95
Grilled Australian Lamb Chops with Apricot Demi-Glaze Sauce Served with Parmesan Risotto	
Bistecca di Manzo con Salsa Vino Rosso e Rosemari Risotto Parmesano	\$31.95
Angus Grilled 12oz New York strip, red wine rosemary reduction, served w risotto parmesano	
Angus Skirt Steak alla Griglia con Patate Fritte	\$31.95
10oz Grilled Angus Skirt Steak w Crispy Parmesan French Fries	
Vacio Prime alla Griglia con Pure di Patate	\$27.95
Prime Flank Steak, Served with Mashed Potatoes	
Salmonè alla Griglia con Riduzione di Balsamico e Vardure	\$24.95
Sautéed Salmon in a Balsamic Reduction Sauce, Served with Mashed Potatoes and Vegetables	

SIDES

French Fries with Parmesan Cheese and Truffle Oil \$6.95

Grilled Vegetables \$6.95

Sautéed Spinach with Mushrooms \$6.95

Grilled Asparagus \$6.95



LUNCH MENU

Lattuga Romana Alla Cesare E Pollo	\$12.95
Traditional Caesar Salad Topped with Grilled Chicken Breast	
Insalata Mista E Gamberi	\$12.95
Mixed Baby Green Salad with Balsamic Vinaigrette Topped with Grilled Shrimp	
Fettuccini Al Telefono	\$13.95
Fresh Fettuccini Pasta in a Pink Sauce Topped with Mozzarella and diced Tomatoes	
Spaghetti Al Pesto Genovese	\$13.95
Spaghetti Pasta with a Basil Pesto Sauce	
Linguini Integrale al Pomodoro, Funghi, Spinaci E Formaggio Di Caprino	\$15.95
Whole Wheat Fresh Linguini Tossed w Spinach, Mushrooms, SDT and Goat Cheese	
Fettuccini con Salsa Alfredo e Prosciutto	\$13.95
Fettuccine Pasta in a Creamy Cheese Sauce, Topped w Crispy Prosciutto	
Penne Alla Arrabbiata	\$13.95
Penne Pasta with Spicy Tomato Sauce	
Gnocchi Alla Gorgonzolla e Noci	\$14.95
Potato Dumpling in a Creamy Gorgonzola Cheese Sauce and Walnuts	
Ravioli di Ricotta e Spinaci con Salsa di Pomodoro Fresco (Fatti in Casa)	\$15.95
Homemade Spinach and Ricotta Ravioli in a Fresh Tomato Sauce and Basil Pesto	
Spaghetti alla Bolognese	\$16.95
Spaghetti Pasta with Homemade Meat Ragú Sauce, House Special Recipe	
Linguine Alle Vongole	\$17.95
Linguini Pasta with Fresh Clams in a Wine Garlic Sauce	
Milanesa di Pollo Crocante con Insalata Mixta	\$13.95
Chicken Breast Milanese in Panko Breading Served with mixed baby green salad	
Pollo Alla Griglia con Insalata Mixta	\$13.95
Grilled Chicken Breast Served with Mixed Baby Green Salad	
Salmone Alla Griglia Con Capperi E Pomodoro	\$18.95
Fresh Grilled Salmon Topped with Capers and Diced Tomatoes Served w/ Vegetables	
Vacio "Prime" a la Parrilla con Sal Gruesa, Papas Fritas	\$19.95
8oz Prime Quality Flank Steak, Sea Salt and Served with French Fries	

CHOICES TO ADD TO PASTA from \$3.00/\$5.00
 Chicken, Mushrooms, Broccoli, Mozzarella or Shrimp

ALL DISHES ARE SERVED WITH CHOICE OF SOUP OR SALD



DOLCE & CAFFE

All of our Desserts are Homemade

Panna Cotta with Strawberry Sauce

\$5.50

Tiramisu del Basilico

\$5.95

Ciocolatisimo with vanilla ice cream

\$7.50

Apple Strudel with vanilla ice cream

\$7.50

Crème Brulee

\$5.95

Bread Pudding

\$5.50

Lavazza Espresso

\$2.75

Caffe Americano

\$2.75

Cappuccino

\$4.50

Assortment of Fine Teas

\$2.75

Gnocchi, alla Gorgonzola, tossed with artichokes, Sun Dried tomatoes and spinach	
Scalopine di Vitello al Funghi Selvatici con Pure di Patate	\$17.95
Veal Scaloppini with fresh wild shitake mushroom sauce, served w mashed potatoes	
Gnocchi Alla Gorgonzolla e Noci	\$16.95
Potato Dumpling in a Creamy Gorgonzola Cheese Sauce and Walnuts	
Gnocchi Alla Gorgonzolla e Noci	\$16.95
Potato Dumpling in a Creamy Gorgonzola Cheese Sauce and Walnuts	
Spaghetti con Gamberi, Asparagi, Tomato Arosto, Portobello al Aglio e olio	\$17.95
Spaghetti Pasta Tossed with Crispy Asparagus, Mushrooms and Shrimp	
Paglie e Fieno con Salsa Alfredo e Prosciutto	\$15.95
Mixed White and Green Fettuccini with Alfredo Sauce Topped with Crispy Prosciutto	
Insalata di Gamberi e Indivia con Salsa di Senape	\$11.95
Grilled Shrimp over a Bed of Belgium Endives, diced Tomatoes and Dijon Mustard Dressing	
*Gambero al Forno Marinati con Aglio e Olio	\$12.95
Marinated shrimp tossed with garlic, oil, lemon juice and parley	



ANTIPASTO

Prosciutto Di Parma e Prosciutto Spek con Formaggio il Grana Padano	\$10.95
Imported Prosciutto di Parma and Smoked Spek w Grana Padano Cheese	
Carpaccio de Manzo con Scaglie di Parmigiano	\$7.95
Thinly Sliced Beef Carpaccio, Capers, Basil and Shaved Parmesan Cheese	
Calamari Friti con Zucchini e Salsa Piccante	\$9.95
Golden Fried Calamari with Green Zucchini and Spicy Tomato Sauce	
Insalata di Rucola con Pomodoro e Scariole di Grana Padano	\$5.95
Baby Arugula with Cherry Tomato and Parmesan Cheese in a Lemon Vinaigrette	
Lattuga Romana alla Cesare	\$5.95
Traditional Caesar Salad with Homemade Dressing and Croutons	

MAIN COURSE

Fettuccini di Spinaci con Crema di Aragosta, Gamberi e Funghi	\$16.95
Spinach Fettuccini in a Creamy Lobster Sauce Tossed with Shrimp and Mixed Mushrooms	
Linguine ai Frutti di Mare	\$19.95
Linguini Pasta Tossed with Scallops, Squid, Scallops, Clams and Salmon,	
Linguine Alle Vongole	\$15.95
Linguini Pasta Tossed with Fresh Clams in a Wine Garlic Sauce	
Spaguetti alla Bolognese	\$15.95
Spaguetti with Homeamde Meat Ragu Sauce	

Ravioli di Gorgonzola e Pera con Salsa di Fico(Fato in Casa)	\$16.95
Ravioli Stuffed with Gorgonzola Cheese and Pear with Figs and Marsala Wine	
Papardelle al Funghi Porcini con Olio Tartuffato	\$16.95
Egg Pasta Papardelle with Imported Porcini Mushroom and Truffle Oil	
Scalopine di Vitello alla Piccata con Erbe e Pasta Agliolio	\$16.95
Veal Scaloppini in a Wine and Capers Sauce, Served With Linguini Garlic and Oil	
Rotollato di Pollo Ripieno con Salsa Crema e Porcini	\$16.95
Chicken Breast stuffed w mushroom pate, goat cheese and spinach in a wine Porcini sauce	
Agnello alla Griglia con Salsa di Albicocca e Rissotto Parmesano	\$23.95
Grilled Australian Lamb Chops with an Apricot Demi-Glaze Sauce Served with Parmesan Risotto	
Bistecca di Manzo con Salsa di PepeeRisotto Parmesano	\$21.95
Grilled 14oz N. Y. W Pepper Corn Sauce, Served w Risotto Parmesano	
Salmon Alla Griglia con Salsa di Scalogni e Porro a Vino Bianco	\$17.95
Fresh Grilled Salmon Filet in a wine leeks shallots sauce, served w Veggies and potatoes	



Valentino's Specials

ANTIPASTO

Tuna Tartare

\$12.95

Fresh Tuna diced with shallots, capers and topped with avocado

Fresh Burratta

\$13.95

Sliced Tomato, baby arugula and prosciutto, topped with creamy mozzarella

Seafood Salad

\$16.95

Shrimp, clams, scallops, mussels, squid and vegetables in lemon vinaigrette,

MAIN COURSE

Fresh Chilean Seabass

\$34.95

Fresh Chilean Seabass, topped with pistachio and lobster bisque sauce, served with French beans and carrots, spinach mashed potatoes

Pasta Nera Tinta di Sepia

\$23.95

Fresh Skid ink pasta tossed with asparagus, bell peppers shrimp and scallops in a creamy lobster sauce

Risotto Aragosta

\$29.95

Creamy Risotto, Taleggio cheese, asparagus and SDT topped with 6oz lobster tail

Angus Filet Mignon

\$32.95

Angus filet in a port wine, rosemary, shitake mushroom reduction sauce, served with Rosemary roasted potatoes and French beans and carrots

Veal Chop alla Griglia

\$34.95

Grilled Veal Chop with porcini mushrooms sauce, served with Parmesan Risotto