Valentino

RISTORANTE ITALIANO

*20% gratuity added to parties of six or more

Starters

Grilled Ciabatta — $4
Pugliese Olive Oil

Arancini — $15
Fontina Cheese, Saffron, Lemon Yogurt

Eggplant Parmigiana — $18
Mozzarella, Pomodoro, Basil

Burrata — $18
Tomato, Aged Balsamic, EVOO, Basil

Calamari — $19
Shishito Peppers, Pomodoro, Scallions

Antipasti — $21
Prosciutto di Parma, 24-Month Parmigiano Reggiano, Giardiniera, Zeppoles

Blue Fin Crudo — $24
Cucumber, Fennel, Tangerine, Pistachio

Grilled Octopus — $25
Bell Pepper, Endive, Castelvetrano Olives

Soup & Salad

Cesare Salad — $13
Anchovy, Romaine, Shaved Parmigiano

Arugula Salad — $14
Crispy Artichoke, Red Onion, Fall Squash, Pine Nuts, Balsamic Vinaigrette

Cioppino — $18
Clams, Mussels, Red Snapper, Calamari, Shrimp, Tomato

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pasta

Fettuccine Alfredo — $22
Parmigiano, Butter, Cream

Campanelli Funghi — $24
Wild Mushrooms, White Wine, Black Truffle

Spaghetti Nerano — $25
Pecorino, Zucchini, Garlic, Mint

Cavatelli Puglia — $25
Italian Sausage, Broccoli Rabe, Calabrian Chili, Garlic, Bread Crumbs

Pinwheel Lasagna — $25
Ricotta, Pomodoro, Oregano

Rigatoni Amatriciana — $27
Guanciale, Tomato Sugo, Black Pepper

Mafaldine Bolognese — $27
Beef Ragu, Aged Parmigiano, Basil

Spaghetti Vongole — $27
Clams, White Wine, Garlic, Parsley

Ravioli Valentino — $50
Lobster, Shrimp, Vodka Sauce

Entree

Chicken Parmigiana — $32
Mozzarella, Spaghetti Pomodoro

Red Snapper Livornese — $34
Cherry Tomatoes, Fennel, Capers, Olives

Atlantic Salmon — $36
Zucchini, Coriander, Lemon Beurre Blanc

Lamb Shank Ossobuco — $40
Polenta, Horseradish Gremolata

From the Grill

Prime Filet (6oz) — $55
Mashed Potatoes, Seasonal Vegetables

Veal Chop Saltimbocca (14oz) — $65
Prosciutto di Parma, White Wine, Sage, Mashed Potatoes

Prime Ribeye (16oz) — $75
Mashed Potatoes, Seasonal Vegetables, Salsa Verde