

# Valentino

RISTORANTE ITALIANO

TOP ITALIAN RESTAURANT 2025-2026

## FILOSOFIA DELLO CHEF

Cucinare e' memoria viva. E' Napoli che respira nel piatto, e' tecnica che rispetta la materia prima, e' eleganza che nasce dalla semplicita'. Ogni creazione e' un invito a viaggiare tra tradizione e visione contemporanea.

— *Ciro Mancini* —  
EXECUTIVE CHEF

Gluten-free options available upon request.

All pastas and entrées are served with your choice of a small salad or soup (Spring Mix, Arugula, Caesar, Soup of the Day)

\*We add 20% gratuity to parties of six or more.

## CHEF'S PHILOSOPHY

Cooking is living memory. It is Naples breathing through the plate, technique honoring the ingredient, elegance born from simplicity. Each creation invites a journey between tradition and contemporary vision.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## DA CONDIVIDERE TO SHARE

### COLD/FREDDI

- CAPRESE** \$35
- Bufala Mozzarella DOP and imported Italian tomatoes from Vesuvio Campania, with fresh micro basil and EVOO. A refined balance of Mediterranean sweetness and acidity.
- ALICI MARINATE** \$25
- Fresh Mediterranean anchovies marinated with Calabrian chili, white balsamic vinegar and EVOO. Served with Italian seasonal vegetables.
- INSALATA DI MARE** \$30
- A delicate seafood medley of calamari, octopus, baby shrimp, crab meat, clams and mussels dressed with lemon, garlic and EVOO.
- TARTAR DI TONNO** \$45
- Knife-cut Ahi tuna, delicate crème fraiche, crisp cucumber, black caviar, shrimp and lobster. Saline elegance and absolute precision.
- BRESAOLA** \$30
- A Northern Italian specialty, inspired by carpaccio, air-dried, salted beef accompanied by arugula, lemon juice, and Grana Padano cheese.
- Add Italian Burrata cheese or Mozzarella di Bufala-15
- PROSCIUTTO & MOZZARELLA** \$35
- A timeless pairing of Prosciutto San Daniele and Mozzarella di Bufala, where the savory, delicate prosciutto complements the creamy, luscious mozzarella.
- Option to substitute for Italian Burrata

### HOT/CALDI

- BRUSCHETTA** \$25
- Toasted Tuscan bread, infused with the vibrant flavors of Italian datterini tomatoes, aromatic garlic, and fresh basil.
- PARMIGIANA DI MELANZANE** \$25
- Layers of fried eggplant, fresh mozzarella, Pecorino-Romano, and homemade tomato sauce. A rich and comforting Italian favorite.
- POLPO ALLA GRIGLIA** \$35
- Slow-cooked octopus finished over open flame. Served with the Chef's signature three-cheese sauce roasted heirloom tomatoes and Italian olives. Natural caramelization, balance of tenderness and depth.
- FRITTURA DI CALAMARI** \$30
- Lightly fried calamari and shrimp paired with golden-brown polenta, accompanied by one of Chef's signature dressings and a traditional marinara sauce.
- SAUTÉ DI COZZE** \$25
- Mussels in white wine and garlic, enriched with crushed Calabrian peppers and cherry tomatoes, served with crostini.
- Option to substitute white wine sauce
- MEDITERRANEO** \$25
- Grilled jumbo shrimp, seasoned with volcanic sea salt, and spicy marinara sauce, balancing spice with a unique minerality.

## CAVIALE / CAVIAR

- TRADITIONAL PRESTIGE —** 10G \$60 | 28G \$150
- COLOR | dark grey to black
- TEXTURE | compact and light, enhanced by large roe
- AROMATIC NOTES | strongly fruity with nutty and buttery notes, reminiscent of the most delicate nuances of the sea
- "...buttery and umami flavors, further complemented by subtle hints of seaweed and an added touch of nuttiness."
- Chef's pairing is Brut Champagne.
- SIBERIAN ROYAL —** 10G \$70 | 28G \$185
- COLOR | from dark grey to light brown
- TEXTURE | firm
- AROMATIC NOTES | nuts, oysters, nori seaweed, honey
- "...boasts a perfect marriage between bottarga and dried fruit flavors with just a trace of cured meats. A creamy and luscious beginning gives way to a long and mighty finish."
- Chef's pairing is Brut Champagne or dry, highly mineral white wines such as Muscadet or Chablis.
- OSCIETRA ROYAL —** 10G \$100 | 28G \$250
- COLOR | brown to dark brown with warm amber tones
- TEXTURE | velvety, firm
- AROMATIC NOTES | hazelnut, butter, sea urchin
- "...delightfully rich and creamy mouthfeel and notes of pear, butter, and hazelnut, complemented by a bright and refreshing finish."
- Chef's pairing is Cuvée Champagne.

## OSTRICHE / OYSTERS

- OSTRICHE CRUDE —** \$6 EACH
- Fresh oysters on ice, offering a briny, oceanic delight. Served with Champagne Mignonette and umami-rich ponzu for a bright, refreshing experience.
- OSTRICHE GRATINATE —** \$7 EACH
- Baked oysters with a crisp topping of breadcrumbs, Grana Padano, Italian parsley, garlic, balsamic vinegar, mustard, and crushed Calabrian peppers, balancing bold flavors with delicate tenderness.
- \*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.
- IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN



INSALATE & ZUPPE / SALAD & SOUP

- MISTA

Spring lettuce mix, heirloom tomatoes, with extra EVOO, red onions and vinegar dressing.
- CESARE

Hearts of romaine and freshly baked croutons in a traditional anchovy-based shaved Parmigiano Reggiano and Caesar dressing.
- RUCOLA & PARMIGIANO

Fresh arugula tossed in a blend of lemon and EVOO with shaved Parmigiano Reggiano.

ZUPPA DEL GIORNO / SOUP OF THE DAY

Soup of the day.

PASTA

- LINGUINE ALLE VONGOLE

Bronze-drawn linguine, baby clams, selected white wine. Natural emulsion, maritime purity.

\$35

Chef's pairing is Falanghina Campana
- LINGUINE CAPRI

Bronze-drawn linguine enveloped in vibrant sun-ripened cherry tomatoes, gently golden garlic, and EVOO. Fresh Italian parsley, calamari, shrimp, clams and mussels, bright Mediterranean aromatics, while the final emulsion creates a harmonious and aromatic freshness. A refined tribute to the essence of Capri.

\$40

Chef's pairing is Pinot Grigio, Veneto
- PENNONI FIRENZE

Wagyu meatballs atop pennoni pasta, enveloped in the Chef's homemade ragù. The rich, buttery Wagyu enhances the deep, slow-cooked flavors of the sauce, creating a luxurious and comforting dish.

\$40

Chef's pairing is Rosso di Montalcino
- GNOCCHI SORRENTINA

Pillowly potato gnocchi enveloped in a velvety San Marzano tomato sauce, finished with fresh basil and melting Fior di latte mozzarella. Lightly baked to enhance aroma and texture, celebrating the authentic flavors of the Sorrento Coast.

\$30

Chef's pairing is Barolo Piemonte
- FETTUCCHINE TARTUFO

Handmade egg fettuccine, creamy Italian black truffle infusion. Earthy depth, lingering elegance.

\$60

Chef's pairing is Amarone Veneto
- FETTUCCHINE BOLOGNESE

Handmade egg fettuccine enveloped in a traditional slow-simmered wagyu Bolognese Ragu', where selected meats, tomato and delicate aromatics develop a rich and velvety texture. Finished with aged Parmigiano Reggiano to enhance depth and balance.

\$35

Chef's pairing is Vermentino, Sardegna
- RAVIOLI VALENTINO

Lobster-filled ravioli, delicate vodka sauce, shrimp and half lobster tail. Contemporary marine refinement.

\$55

Chef's pairing is Chardonnay California
- SACCOTTINI CIRO

Delicate fresh pasta parcels filled with velvety ricotta, fine cheeses, and Italian black truffle, A touch of St-Remy XO Brandy. Enveloped in a creamy Grana Padano sauce, finished with sauteed mushrooms and crispy pancetta for depth and contrast. A rich and harmonious expression of refined Italian comfort.

\$45

Chef's pairing is Cabernet Sauvignon California
- RAVIOLI ROMA

handmade ravioli filled with roasted chicken, spinach, and garlic, blended with mozzarella, fontina, Parmigiano-Reggiano, and ricotta. Topped with a luscious Grana Padano cream sauce for a rich, satisfying finish.

\$40

Chef's pairing is Nebbiolo Piemonte
- TORTELLONI LIGURIA

Handmade tortelloni stuffed with a savory blend of beef, veal, pancetta, Parmigiano, garlic, Italian parsley, chives, and mushrooms, kissed with a rich Marsala wine sauce that enhances every bite.

\$40

Chef's pairing is Pinot Noir USA

POLLO / CHICKEN

- POLLO PARMIGIANA

Sautéed chicken breast in a white wine and garlic sauce, topped with melted mozzarella and Pecorino Romano, finished in a homemade tomato sauce that balances richness and acidity. Chef's pairing is Nebbiolo Piemonte

\$39
- POLLO MARSALA

A comforting classic, featuring tender chicken sautéed in a rich Marsala wine sauce with earthy baby portobello mushrooms. Served with seasonal vegetables. Chef's pairing is Ripasso Veneto

\$39
- POLLO PICCATÀ

Sautéed chicken with vibrant capers and garlic, finished in a refreshing lemon and white wine sauce. A perfect balance of tangy and savory flavors, served with seasonal vegetables. Chef's pairing is Primitivo Puglia

\$39
- POLLO SALTIMBOCCA

Chicken sautéed in white wine, layered with creamy Mozzarella di Bufala, Prosciutto di Parma, and sage. This classic dish is beautifully complemented by seasonal vegetables. Chef's pairing is Rosso di Montalcino Toscana

\$45

MENU BAMBINI / CHILDREN'S MENU

- RAVIOLI 4 FORMAGGI

Handmade four-cheese ravioli in alfredo sauce.

\$28
- FETTUCCHINE ALFREDO

Homemade fettuccine in alfredo sauce.

\$28
- COTOLETTA DI POLLO

Tenderized chicken breast in a Pecorino Romano breading, sautéed and served with French fries.

\$28



Grazie per essere  
nostri ospiti.  
Ci vediamo presto!

Thank you for being our guests.  
We look forward to seeing you  
again soon!

PESCE & MARE / FISH & SEAFOOD

- SALMONE CHAMPAGNE

A luxurious Ora King Salmon filet topped with Champagne beurre Blanc, Calvisius caviar, and delicate strawberry slices for a vibrant, sophisticated finish. Served with fresh seasonal vegetables. Add truffled fettuccine = 15 Chef's pairing is Pinot Noir France

\$50
- DENTICE LUCIANA

Sautéed snapper filet with white wine, capers, olives, and slivered onions for a bright Mediterranean-inspired dish. Served with fresh vegetables. Chef's pairing is Pinot Grigio Veneto

\$65
- CERNIA LIVORNESE

Grouper filet in a savory cherry tomato sauce, enriched with briny capers, olives, and sweet slivered onions. Served with fresh vegetables. Chef's pairing is Vermentino Sardo

\$55
- ZUPPA DI PESCE

A rich seafood medley of shrimp, scallops, fish, mussels, clams, and calamari, simmered in a delicate tomato broth to enhance the natural ocean flavors. Served with crispy crostini. Chef's pairing is Pinot Noir California

\$65
- BRAZINO ALLA BRACE

The grilled sea bass is a fresh and flavorful dish, carefully prepared to enhance its delicate taste and meaty texture. It is served with sauteed spinach, which adds a note of freshness and lightness, and crispy fried kale, which brings a crunchy texture and intense flavor. A perfect balance of land and sea, ideal for an unforgettable culinary experience. Chef's pairing is Chardonnay California

\$75

CARNE & AGNELLO / BEEF & LAMB

- FILETTO GORGONZOLA

\$75 (6oz) | \$85 (8oz) | \$95 (10oz)

Prime filet mignon, seared and served with sautéed spinach, enveloped in a decadent Gorgonzola sauce for a perfectly balanced bite. Chef's pairing is Amarone Veneto
- FILETTO TARTUFO

\$75 (6oz) | \$85 (8oz) | \$95 (10oz)

Savor a Prime filet mignon bathed in a rich truffled butter, elegantly finished with imported sliced black truffle. This exquisite dish is paired with fresh seasonal vegetables. Chef's pairing is Barolo Piemonte
- COSTATA FIORENTINA

\$85

Enjoy a 16oz bone-in Prime ribeye, grilled to perfection and topped with creamy gorgonzola sauce. This hearty dish is accompanied by fresh seasonal vegetables. Chef's pairing is Bordeaux France
- COSTATA TOMAHAWK

\$180

A spectacular 32oz bone-in Prime ribeye, expertly grilled and draped in a creamy Gorgonzola sauce. Served with fresh seasonal vegetables. Chef's pairing is Cabernet Sauvignon California
- CARRE AGNELLO

\$65

French Brie, truffle, fresh herbs, and creamy Gorgonzola, creating a rich and elegant dish. Served with seasonal vegetables. A New Zealand rack lamb with creamy truffle sauce with fresh herbs and Gorgonzola sauce. Chef's pairing is Pinot Noir USA

VITELLO / VEAL

- SALTIMBOCCA

Veal medallions, prosciutto, sage, white wine. Chef's pairing is Soave Classico, Veneto

\$45
- VITELLO AMORE

A sumptuous French-cut 14oz veal chop, stuffed with Prosciutto Toscano and smoked Italian mozzarella, creating a perfect blend of textures and flavors. Served with seasonal vegetables. Chef's pairing is Bourdeaux France

\$95
- COSTATA DI VITELLO

\$85

A French-cut 14oz veal chop served over Spinaci alla Romana—sautéed spinach with garlic, pine nuts, raisins, and tangy Gorgonzola—for a rich yet balanced dish that highlights the tender veal and the vibrant, traditional Italian accompaniment. Chef's pairing is Cabernet Sauvignon California
- SCALOPPINA

Thin-sliced veal served with fresh vegetables and your choice of sauce: Marsala with a rich wine flavor, Parmigiana with melted cheese and marinara, or Piccata with a zesty lemon-caper twist. Chef's pairing is Rosso di Montalcino Toscana

\$45
- OSSOBUCO

A slow-braised veal shank, cooked in a rich cherry tomato sauce and served over al dente linguine, offering a hearty and traditional Italian experience. Chef's pairing is Barolo Piemonte

\$80

SPECIAL GLUTEN FREE

BRUSCHETTA

\$20

BRUSCHETTA CAPRESE

\$35

FRITTURA DI CALAMARI

\$30

ZEPPOLINE DI ALGHE (REFILL)

\$6

PERFETTO CON LA SCELTA DEL VOSTRO VINO

Il nostro team sarà lieto di suggerire l'abbinamento perfetto per esaltare ogni piatto.

PERFECT WITH THE CHOICE OF YOUR WINE

Our team will be delighted to suggest the perfect pairing to enhance every dish.