

# Valentino

RISTORANTE ITALIANO



## EXECUTIVE CHEF

CIRO MANCINI

*“Cucinare, per me, e sentire il richiamo della Citta’ in cui sono nato.  
Accogliere i Clienti e’ far scoprire luoghi in cui non sono mai stati.”*

*“Cooking, to me, is about feeling the lure of the places I grew up in.  
To welcome people is to have them discover places they have never seen.”*

## CATERING 2026

Gluten-free options available upon request.

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

*\*Available gluten-free means these items are not gluten-free in their original form, but can be modified to be gluten-free.*

HALF TRAY SERVING 6 PEOPLE OR MORE

FULL TRAY SERVING 12 OR MORE

## ANTIPASTI

### APPETIZERS



#### CAPRESE

Mozzarella di Bufala and cherry tomatoes imported from Italy, enhancing the tomatoes' sweetness and acidity. Fresh basil adds an aromatic touch.

#### POLPO ALLA GRIGLIA

Grilled European octopus paired with Chef's three-cheese sauce, and grilled cherry tomatoes, all enhanced by the Chef's signature dressing, resulting in a simple, textured experience.

#### TARTAR DI TONNO

An elegant presentation of ahi tuna tartare layered with crème fraîche, complemented by crunchy cucumber and a refreshing lemon spritz. It is accompanied by crispy shrimp and tender lobster, topped with caviar, resulting in a visually stunning presentation that offers a harmonious blend of flavors and textures.

#### BRESAOLA

A Northern Italian specialty, inspired by carpaccio, air-dried, salted beef accompanied by arugula, lemon juice, and Grana Padano cheese. This combination highlights the savory nature of bresaola while introducing refreshing elements.

*Add Italian Burrata cheese or Mozzarella di Bufala = 15*



#### SAUTEED CALAMARI

Sautéed calamari in a cherry “brodetto” sauce with fresh garlic, Italian parsley and crostini.

#### SALAMI & FORMAGGI

A selection of fine Italian cheeses, cured meats, olives and Homemade marinated veggie.

#### PROSCIUTTO & MOZZARELLA

Prosciutto di Parma and Mozzarella di Bufala create a classic Italian pairing, featuring the savory flavors of the prosciutto and the creamy texture of the mozzarella, showcasing the essence of Italian culinary simplicity and quality.

*Option to substitute white wine sauce*



#### PARMIGIANA DI MELANZANE

Layers of fried eggplant, fresh mozzarella, Pecorino-Romano, and homemade tomato sauce, creating a rich and comforting Italian favorite.



#### BRUSCHETTA

Toasted Tuscan bread, infused with the vibrant flavors of cherry tomatoes, aromatic garlic, and fresh basil, creates a simple yet delicious balance of flavor.



#### BRUSCHETTA CAPRESE

Toasted artisan bread topped with fresh imported datterini tomatoes with stracciatella cheese, fragrant micro basil and a drizzle of EVOO

## PASTA



#### PENONI FIRENZE

Wagyu meatballs on top pennoni pasta, nestled in the Chef's homemade ragu, create a luxurious comfort dish that highlights the rich, buttery flavor of premium Wagyu beef, complemented by the robust, slow-cooked sauce that envelops each bite.



#### ZITI AL FORNO

Classic baked Ziti with baby meatballs, Ricotta cheese, fresh mozzarella, sprink black pepper, fresh tomatoes sauce, Pecorino Romano and Grana Padano cheese.

## PASTA CONTINUED

### PASTA

#### SACCOTTINI CIRO

These delicate fresh pasta saccottini, filled with ricotta, mozzarella, parmigiano and pecorino cheese and aromatic black truffle, elegantly bathed in a velvety Grana Padano sauce enriched with sautéed mushrooms, caramelized onions, and pancetta, finished with a subtle hint of St-Rémy XO Brandy.

#### RAVIOLI VALENTINO

Indulge in fresh pasta ravioli bursting with succulent Canadian lobster, elegantly accompanied by shrimp and a half lobster tail, all enveloped in a light, creamy pink vodka sauce that perfectly balances the richness of the seafood.

#### RAVIOLI ROMA

Savor the comforting flavors of ravioli generously filled with roasted chicken, fresh spinach, and garlic, combined with a rich blend of Mozzarella, Fontina, Parmigiano-Reggiano, and Ricotta cheeses, all beautifully crowned with a luscious creamy Parmigiano sauce that adds an indulgent finish to this hearty and satisfying dish.



#### TORTELLONI LIGURIA

Delight in fresh pasta tortelloni filled with a savory blend of beef, veal and Pancetta blended parmigiano, garlic, Italian Parsley, chives and earthy mushrooms, all lightly kissed with a rich Marsala wine sauce that enhances the flavors and elevates this exquisite dish to a new level of gourmet comfort.

#### LASAGNA

Savor the comfort of homemade pasta layered with creamy fresh ricotta and rich Italian For di latte, complemented by Wagyu ground beef and enveloped in a classic tomato sauce.

## PASTA CONTINUED

### PASTA



#### GNOCCHI SORRENTINO

Imported potato gnocchi, paired with fresh Fior di Latte and Pecorino Romano, is beautifully enveloped in a rich homemade red sauce, creating a delightful dish that balances the pillowy texture of the gnocchi with the savory flavors of the cheeses and fragrant basil.

*\*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*



VEGETARIAN OPTION



GLUTEN-FREE OPTION

## CARNE-POLLO-VITELLO-AGNELLO

### MEAT-CHICKEN-VEAL-LAMB



#### AGNELLO AL FORNO

Savor the exquisite flavors of a New Zealand rack of lamb, sautéed with a sauce of French brie, truffle, fresh herbs and creamy gorgonzola. This elegant dish is beautifully paired with fresh seasonal vegetables, delivering a harmonious blend of tastes and sophistication.



#### OSSOBUCO

Indulge in tender ossobuco, a beautifully braised veal shank, sautéed in a rich homemade cherry tomato sauce that infuses every bite with flavor. Served over a bed of al dente linguine pasta, this dish combines the hearty veal flavor with the vibrance of traditional Italian cooking.



#### POLLO PARMIGIANA

Beautifully sautéed chicken breast, enhanced by an elegant white wine sauce infused with fresh garlic. Topped with melted Mozzarella and Pecorino Romano, nestled in a homemade tomato sauce that balances richness and acidity.



#### POLLO MARSALA

A classic Chicken Marsala, featuring tender chicken gently sautéed to perfection in a rich Marsala wine sauce, complemented by earthy baby portobello mushrooms. This dish exudes warmth and sophistication. Served alongside seasonal vegetables.



#### POLLO PICCATA

Zesty Chicken Piccata, featuring tender chicken sautéed with vibrant capers and garlic, brought together in a refreshing lemon and white wine sauce. This dish is bright and flavorful, elegantly presented alongside seasonal vegetables, and offering a perfect blend of tanginess and savory.



#### POLLO SALTIMBOCCA

Savor the rich flavors of Chicken Saltimbocca, where tender chicken is sautéed in a delicate white wine sauce, layered with creamy Mozzarella di Bufala, savory Prosciutto di Parma, and aromatic sage. This classic dish is beautifully complemented by seasonal vegetables.

## MARE

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#### SALMONE CHAMPAGNE

Indulge in a luxurious King Salmon filet, elegantly adorned with a complex Champagne-based beurre blanc that enhances its rich flavors. Topped with exquisite Calvisius caviar and delicate slices of strawberry for a touch of sweetness, this dish is vibrant and sophisticated, served alongside fresh seasonal vegetables.



#### DENTICE LUCIANA

Perfectly sautéed Snapper filet, infused with the lively flavors of white wine, capers, olives, and slivered onions, creating a delightful Mediterranean-inspired dish. Accompanied by fresh vegetables.



#### CERNIA LIVORNESE

Grouper filet generously coated in a savory cherry tomato sauce, enhanced by the brininess of capers, olives, and the sweetness of slivered onions. This vibrant dish, paired with fresh vegetables, offers a delightful medley of flavors that highlight the delicate nature of the fish.



#### ZUPPA DI PESCE

A rich seafood medley featuring shrimp, scallops, fish, mussels, clams, and calamari, all simmered in a delicate tomato-based broth that brings out the natural flavors of the ocean. Served with crispy crostini.



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