Valentino

RISTORANTE ITALIANO

*20% gratuity added to parties of six or more

Antipasti

Grilled Ciabatta $4
Pugliese Olive Oil

Cesare $12
Anchovy, Romaine, Shaved Parmigiano

Mista $12
Spring Greens, Heirloom Tomatoes, Vinaigrette

Salumi $20
Prosciutto di Parma, 24-Month Parmigiano Reggiano, Giardiniera, Zeppoles

Bruschetta $23
Stracciatella, Toasted Tuscan Bread, Datterini Tomatoes

Eggplant Parmigiana $25
Mozzarella, San Marzano, Basil

Polpette $25
Meatballs, Pomodoro, Basil

Mussels $25
White Wine, Calabrian Chili

Grilled Shrimp $25
Marinara, Volcanic Salt

Burrata $26
Tomato, Aged Balsamic, EVOO, Basil

Grilled Octopus $28
Bell Pepper, Endive, Castelvetrano Olives

Calamari $28
Shishito, Passata, Scallions

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

Primi

Gluten-free pasta available upon request — Penne, Linguine, Fettuccine, Four-Cheese Tortelloni

Fettuccine Alfredo — $25
Parmigiano, Butter, Cream

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

Rigatoni Amatriciana — $27
Guanciale, Sugo, White Wine, Black Pepper

Mafaldini al Ragù — $27
Bolognese, Aged Parmigiano, Basil

Tagliolini Sorrento — $50
Calamari, Shrimp, Clams, Mussels, Squid Ink

Ravioli Valentino — $55
Lobster, Shrimp, Vodka Sauce

Ravioli Portofino — $60
Maine Lobster, Black Squid Ink

Saccottini Truffle — $60
Ricotta, Black Truffle, XO Brandy

Secondi

Pollo Parmigiana — $35
Chicken, Mozzarella, San Marzano, Spaghetti Pomodoro

Pollo Marsala — $35
Chicken, Portobello, Marsala Wine, Spaghetti Marsala

Pollo Piccata — $35
Chicken, Capers, White Wine, Lemon, Spaghetti Piccata

Saltimbocca — $45
Veal Chop, Prosciutto di Parma, White Wine, Sage, Mashed Potatoes

Grouper Livornese — $55
Cherry Tomatoes, Capers, Olives

Lamb Chops — $65
Mashed Potatoes, Seasonal Vegetables, Salsa Verde

Filetto — $85 / $95
Mashed Potatoes, Seasonal Vegetables, Salsa Verde
8oz or 10oz

Costata Fiorentina — $85
Mashed Potatoes, Seasonal Vegetables, Salsa Verde