



# VALENTINO'S RISTORANTE

## ANTIPASTO

### **Bruschetta Mista**

Imported Italian specialty: Sun dried tomato, green olive pate', hearts of artichokes, eggplant strips, crushed green olives, served individually on sliced grilled Tuscan bread

### **Cocktail di Gamberi**

Shrimp cocktail, served in a seafood mousse

### **Cozze al Cappello**

Mussels with marinara sauce served in bread bowl

### **Gamberi al Vino**

Sauté shrimps, garlic, white wine, fresh lemon juice, finished with butter, served on mix green salad

### **Antipasto Valentino**

Imported Prosciutto di Parma, mortadella, speck, potato croquette, rice croquette, Caponata, and Parmesan Regiano

### **Melanzane Ripiene**

Sliced fresh eggplant layered with ricotta and parmesan cheese, baked, with tomato sauce

### **Carpaccio di Manzo**

Thinly sliced raw tenderloin served on bed of spring mix, finished with citronette dressing, and sliced parmesan cheese

### **Tartara di Salmone**

Smoked Salmon tartar, served with cucumber and finished with a lemon yogurt dressing.

### **Gnocchi alla Boscaiola**

Homemade potato dumpling, tossed with green peas, mushroom, prosciutto, cream and Parmesan cheese

### **Fritto di Calamari e Zucchini**

Fried calamari and zucchini, served with tartar sauce

### **Salsiccia con Mozzarella Affumicata**

Grilled Italian sweet sausage, marinated in fresh herbs, topped with fresh smoked mozzarella cheese

## ZUPPE / INSALATE

### **Insalata Primavera**

Italian tomato basil vinaigrette, tomatoes, feta cheese, black olives

### **Insalata di Spinaci**

Mushrooms, whole egg, Gorgonzola cheese, hot bacon dressing

### **Insalata di Cesare**

Caesar salad

### **Caprese di Mozzarella**

Fresh mozzarella, tomato, basil, olive oil, balsamic vinegar

### **Pasta e fagioli**

### **Shrimp Bisque**

### **Soup Du Jour**

## PASTA

All entrees are served with our house salad

### **Orecchiette alla Bolognese**

Classic Italian meat sauce, made with veal, beef, béchamel, tomato

### **Pappardelle Mare e Monti**

Pasta tossed with shrimp, bay scallops, mushrooms, peas, Extra virgin olive oil, garlic

### **Spaghetti con Cozze e Vongole**

Sauté mussels and clams, extra virgin olive oil, garlic, flamed with white wine, tossed with spaghetti and fresh parsley

### **Farfalle al Salmone e Asparagi**

Sauté Smoked salmon, shallots, asparagus flamed with white wine, cream, tossed with bowtie pasta

### **Lasagna Tradizionale**

Homemade pasta, layered with Bolognese sauce, parmesan cheese and béchamel sauce

### **Gnocchi alla Siciliana**

Gnocchi pasta tossed with tomato sauce, sauté eggplant, fresh basil, and finished with fresh mozzarella

### **Strozzapreti con Pancetta e Pecorino**

Italian pasta, tossed with spicy tomato sauce, pancetta, finished with Pecorino Romano cheese

### **Ravioli burro Salvia e olio di Tartufo**

Wild mushroom ravioli, with butter, sage, black truffle olive oil, finished with sliced parmesan cheese

### **Fettuccini alla Pescatora**

Shrimp, scallops, mussels, clams, olive oil, garlic, white wine tossed white wine, garlic, and fresh parsley

### **Bucatini Salsiccia e Peperoni**

Italian sweet sausage, sautéed with onions, peppers, pomodoro sauce and tossed in pasta and parmesan cheese

### **Paccheri con Porcini e Gamberi**

Jumbo rigatoni, porcini mushrooms, sauté shrimp, cherry tomato, white wine, garlic butter and Parmesan cheese

### **Garganelli Speck Rugula e Scamorzza Affumicata**

Italian pasta tossed with, smoked Prosciutto, arugula, scamorza cheese, in cream sauce



# VALENTINO'S RISTORANTE

## SPECIALTIES

### **Pollo Aromatico**

*Sliced blackened chicken breast served over Caesar salad, and parmesan cheese*

### **Salmone alla Griglia Insalata**

*Grilled salmon, served over spinach salad, with lemon butter sauce*

### **Pollo alla Cacciatore**

*Chicken breast, sauté with mushroom, carrots, peppers fresh tomato, served in a Parmesan cheese basket*

### **Pollo alla Parmigiana**

*Breast of chicken dipped in egg, seasoned breadcrumbs, and layered with pomodoro sauce and fresh mozzarella cheese. Served with pasta marinara*

### **Pollo alla Griglia**

*Chicken breast marinated in fresh herbs, garlic, lemon and white wine*

### **Pollo al Marsala**

*Sauté chicken breast, flamed with Marsala wine, cream, and champion mushrooms*

### **Vitello alla Parmigiana**

*Veal dipped in egg, seasoned breadcrumbs, and layered with pomodoro sauce and fresh mozzarella cheese. Served with pasta marinara*

### **Vitello Saltimbocca**

*Veal scaloppini sauté with mushrooms, flamed with Marsala wine, layered with fresh sage, prosciutto, and mozzarella*

### **Vitello Picatta**

*Veal scaloppini sauté flamed with white wine, fresh lemon juice, capers, and finished with butter.*

### **Vitello al Marsala**

*Veal scaloppini sauté, flamed with Marsala wine, cream, and champion mushrooms*

### **Gamberi Ripieni**

*Jumbo shrimps stuffed with crabmeat, wrapped in pancetta, baked in the oven, served with a cream cognac sauce*

### **Filetto alla Griglia**

*Beef tenderloin, grilled, infused with fresh herbs, garlic, olive oil*

### **Salmone alla Griglia**

*Grilled marinated salmon filet, with lemon butter sauce, served with mixed grilled vegetables*

### **Salmone Capperi**

*Filet of salmon, sautéed in extra virgin olive oil, with shallots, capers, white wine, and finished with lemon butter*

### **Eggplant Parmigiana**

*Eggplant dipped in egg, seasoned with breadcrumbs and herbs, layered with pomodoro sauce and Mozzarella cheese. Served with pasta*

### **Zuppe di Pesce**

*Sautéed, scallops, shrimp, mussels, clams, salmon, sautéed in extra virgin olive oil, garlic, flamed with white wine, finished with pomodoro sauce, tossed in pasta*

### **Risotto ai Frutti di Mare**

*Calamari, shrimp, scallops, mussels, clams, crabmeat, in Arborio rice*

### **Dentice allo Zafferano**

*Red snapper sautéed in olive oil, garlic, deglazed with white wine, finished with Spanish saffron*

***Executive Chef Paolo Tramontano***

***(\*\*Imported Italian specialty products are available for you to enjoy at home\*\*)***