



VALENTINO'S  
RISTORANTE

**FIRST COURSE**

***Antipasto Toscano***

*Sharing platter of bresaola, prosciutto, salami, eggplant caponata, grilled cippolini onions,  
Roasted olives, fontina, herbed goat cheese, pepperoncini*

**SECOND COURSE**

***Caesar Salad***

*Traditional Caesar salad*

***Lattuga Organico al Balsamico***

*Organic local lettuces, pistachios, parmesan, Kalamata olives,  
pickled carrots and balsamic vinaigrette*

***Pasta e Fagioli***

*Tuscan white bean soup with Pancetta*

**THIRD COURSE**

*(Choice of one)*

***Grilled Salmon***

*Roasted beets and apples, grilled zucchini, citrus jam, salsa Verde*

***Lobster Ravioli***

*Roasted garlic, mushrooms, crabmeat, tarragon brandy cream*

***Bistecca Fiorentina***

*12oz. NY. Strip– Parmesan mashed potatoes, fresh lemon Grilled asparagus*

***Veal Saltimbocca***

*Scaloppini veal, crispy prosciutto, fontina, garlic sage roasted potatoes, grilled asparagus*

**THE FINISH**

***Tiramisu***

*Lady fingers layered, soaked in espresso, Kahlua, whipped mascarpone*

**\$65.00 per-person**

**Excluding: tax, gratuity (20%) and alcohol**