



VALENTINO'S
RISTORANTE

FIRST COURSE

Antipasto Toscano

Sharing platter of bresaola, prosciutto, salami, eggplant caponata, grilled cippolini onions, roasted olives, fontina, herbed goat cheese and 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

Traditional Tuscan white bean soup with Pancetta

THIRD COURSE

(Choice of one)

Grilled Scottish Salmon

Grilled zucchini and squash, tomato and olive salad, salsa verde

Homemade Lasagna

Wild boar Bolognese, mozzarella, house made ricotta, béchamel

New York Strip

12oz. cut, Cacio e pepe potatoes, sautéed green beans with mushrooms

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