

ANTIPASTI

Antipasto Toscano \$16

Sharing platter of prosciutto, speck, salami and mortadella, gorgonzola, herb goat cheese, grana padana, fontina and accoutrements

Calamari Fritti \$13

With basil aioli and marinara

Prosciutto e Melon \$12

Grilled cantaloupe wrapped in prosciutto, local honey, extra virgin olive oil

Scampi al Forno \$15

Whole shrimp baked with roasted garlic lemon butter and toasted bread crumbs

Valentino's Flatbread \$12

Pulled Springer Mountain chicken, crispy pancetta, lemon béchamel, candied walnuts, smoked mozzarella, arugula

Seared Scallops \$16

Pan-seared, grilled fennel, sundried tomatoes, Mandarin orange infused olive oil

Mussels Marinara \$14

A dozen PEI mussels steamed in white wine and tomato sauce with garlic, basil

Beef Carpaccio* \$16

Beef crudo, cured red onions, arugula, lemon juice and extra virgin olive oil

INSALATE

Organic Mixed Greens \$10

Organic local lettuces, toasted pistachios, Kalamata olives, pickled carrots, and shaved Parmesan cheese

Caesar Salad* (for two) \$24

*Caesar salad, made table-side for two
Single regular order \$12*

Arugula Salad \$12

Citrus honey vinaigrette, toasted walnuts, poached pears, goat cheese

Pasta e fagioli \$9

Traditional Tuscan white bean soup with pancetta

Caprese \$16

Sliced tomatoes, fresh basil, burrata, extra virgin olive oil balsamic reduction

Bibb Salad \$13

Bibb lettuce, crispy pancetta, cucumbers, cherry tomatoes, marcona almonds, gorgonzola, roasted red pepper vinaigrette

PASTE E RISOTTI

(All of our pastas are made in house)

Homemade Lasagna \$25

Wild boar Bolognese, mozzarella, house made ricotta, and béchamel

Frutti di Mare \$33

Shrimp, scallops, clams, mussels, calamari, basil, spinach, pomodoro and linguine

Gnocchi \$25

Homemade gnocchi, roasted cherry tomatoes eggplant, asparagus, roasted garlic, basil, burrata

Lobster Ravioli \$34

Roasted garlic, mushroom, crab meat, tarragon brandy cream sauce

Risotto del giorno \$PA

Risotto of the day

Bucatini \$26

Italian sweet sausage, sautéed with onions, peppers, Pomodoro sauce, shaved Pecorino Romano

Gigli Toscano \$32

Italian pasta tossed with shrimp, scallops, pancetta, pepperoncini, pomodoro

Garganelli \$28

Beef and sausage Bolognese, over pasta, finished with crème fraiche



We use only Certified Angus Beef. Our steaks and chops are seasoned with our special seasoning, grilled and pan seared finished with Fiorentina Butter (lemon, garlic, sea salt, black pepper)

CARNI

Steaks are served with garlic mashed potatoes unless specified

Espresso Rubbed Filet*

Pan-seared espresso rubbed,

6 Ounce \$38

10 Ounce \$45

New York Strip*38

14 ounces, finished with Valentino's

Fiorentina butter

Bone In Ribeye Steak*46

22 ounces, finished with Valentino's

Fiorentina butter

Manhattan Cut New York Strip*38

Herb marinated and sliced, topped with

herb and arugula salad

CASERECCI

Grilled Rack of Lamb* \$38

Rosemary marinated half rack of lamb, cannellini beans, grilled scallions, red wine reduction

Veal Chop*48

Grilled 14oz Chop - creamy taleggio polenta, roasted baby carrots, mushrooms and marsala sauce

Chicken Scarpariello \$28

Springer mountain chicken, sausage, cherry peppers, roasted potatoes, green beans, white wine, lemon

Veal Saltimbocca \$34

Scaloppini veal, crispy prosciutto, fontina, garlic sage roasted potatoes, sautéed spinach

Grilled Scottish Salmon* \$32

Grilled zucchini, roasted beets and apples, citrus thyme jam, salsa verde,

Osso Bucco \$45

Valentino's specialty, veal shank braised with vegetables, fresh herbs, tomato sauce, over saffron risotto

Veal Parmesan \$45

14oz Pounded and breaded veal chop with marinara, mozzarella and parmesan cheese, with linguine

Cioppino \$38

Whole shrimp, salmon, clams, mussels, scallops, and calamari in tomato saffron broth,

CONTORNI

Pancetta and Scamorza mac and cheese \$8 Sautéed green beans with mushrooms \$6

Prosciutto wrapped Asparagus \$10

DESSERTS

Tiramisu* \$10

Layered with lady finger cookies, whipped mascarpone, espresso, and Kahlua

Cheesecake \$10

Raspberry cheese cake with whipped crème fraiche

Chocolate Mousse* \$9

Velvety chocolate mousse, toasted pistachios

Flourless Chocolate Cake \$10

Crushed almonds, rum, Baily's cream ice cream

Bourbon Peach Sorbet \$9

Homemade sorbet

Bananas Foster \$24

(Made table side for two)