



## **ANTIPASTI**

### **Calamari Fritti \$13**

*With basil aioli and marinara*

### **Valentino's Flatbread \$12**

*Chicken, crispy pancetta, lemon béchamel, candied walnuts, smoked mozzarella, arugula*

### **Prosciutto e Melon \$12**

*Grilled cantaloupe wrapped in prosciutto, local honey, EVOO*

### **Scampi al Forno \$15**

*Shrimp baked with roasted garlic lemon butter*

### **Mussels Marinara \$14**

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

### **Caesar Salad\* \$12**

*Traditional Caesar salad*

### **Mixed Green \$12**

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

### **Caprese \$16**

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

## **PASTA**

### **Homemade Lasagna \$25**

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

### **Bucatini \$26**

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

### **Lobster Ravioli \$34**

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

### **Gigli Toscano \$32**

*Italian pasta tossed with shrimp, pancetta, pepperoncini, spicy pomodoro*

### **Garganelli \$28**

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

### **Gnocchi \$25**

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

### **Frutti di Mare \$33**

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

### **Seafood Risotto \$34**

*Shrimp, clams, mussels, calamari*

## **ENTREES**

### **Espresso Rubbed Filet**

*Pan-seared with our espresso rub*  
**6 ounce \$38**  
**10 ounce \$45**

### **New York Strip\*38**

*Grilled 14 ounces, finished with Valentino's Fiorentina butter*

### **Chicken Marsala \$28**

*Mushrooms, Marsala wine, Served with linguini marinara*

### **Grilled Scottish Salmon\* \$32**

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

### **OssoBucco \$45**

*Veal shank braised in vegetables, fresh herbs tomato sauce, over saffron risotto*

### **Veal Saltimbocca \$34**

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

### **Veal Parmesan \$35**

*Served with linguini marinara*

### **Chicken Parmesan \$28**

*Served with linguini marinara*

## **DESSERTS**

### **Tiramisu\* \$10**

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

### **Cheesecake \$10**

*Raspberry cheese cake with whipped crème fraiche*

**\*\*NOW AVAILABLE: WINES BY THE BOTTLE TO - GO\*\***