



ANTIPASTI

Calamari Fritti \$17

With basil aioli and marinara

Valentino's Flatbread \$14

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

Prosciutto e Melon \$14

Grilled cantaloupe wrapped in prosciutto, local honey, EVOO

Scampi al Forno \$16

Shrimp baked with roasted garlic lemon butter

Mussels Marinara \$20

Over a dozen PEI mussels steamed and tomato sauce with garlic, basil

Caesar Salad* 32 **(made table-side for two)** **Single regular order \$15**

Mixed Green \$15
Organic local lettuces, toasted pistachios, Kalamata olives, pickled carrots, and shaved Parmesan cheese

Burrata Caprese \$18
Sliced tomatoes, fresh basil, burrata, extra virgin olive oil, balsamic

PASTA

Homemade Lasagna \$30

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

Bucatini \$30

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

Lobster Ravioli \$38

Roasted garlic, mushrooms, stuffed with mixed lobster, crab and corn, tarragon brandy cream

Gigli Toscano \$38

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

Garganelli \$30

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

Gnocchi \$30

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

Frutti di Mare \$40

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

Seafood Risotto \$40

Shrimp, clams, mussels, calamari

ENTREES

Espresso Rubbed Filet

Pan-seared with our espresso rub
6 ounce \$40
10 ounce \$55

New York Strip*39

Grilled 14 ounces, finished with Valentino's Fiorentina butter

Chicken Marsala \$34

Mushrooms, Marsala wine, Served with linguini marinara

Bone In Ribeye Steak*58

22 ounces, grilled and finished with Valentino's Fiorentina butter

OssoBucco \$50

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

Veal Saltimbocca \$38

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

Veal Parmesan \$48

Bone in Veal chop Parmesan served with linguini marinara

Chicken Parmesan \$30

Served with linguini marinara

Grilled Salmon* \$36

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

Cioppino \$42

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

*Indicates items prepared with raw eggs or cooked to order meat. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition