



**VALENTINO'S**  
RISTORANTE

**FIRST COURSE**

***Antipasto Toscano***

*Sharing platter of prosciutto, salami, mortadella,  
gardiniara, fontina, and Parmesan*

**SECOND COURSE**

***Caesar Salad***

*Traditional Caesar salad*

***Lattuga Organico al Balsamico***

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

**THIRD COURSE**

*(Choice of one)*

***Grilled Salmon***

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

***Lobster Ravioli***

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

***Lasagna***

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

***NY Strip***

*12oz. NY. Strip– garlic mashed potatoes*

***Veal Saltimbocca***

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

**THE FINISH**

***Tiramisu***

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