



VALENTINO'S RISTORANTE



ANTIPASTO

Portobello alla Griglia \$8.75

Grilled Portobello mushroom, served with risotto cake, with a light pesto sauce

Melanzane Ripiene \$6.75

Sliced fresh eggplant rolled with ricotta and parmesan cheese, baked, with tomato sauce

Tortino di Granchio \$ 10.25

Crab cakes sautéed in extra virgin olive oil, served with a dill cream sauce

Carpaccio di Manzo \$10.25

Thinly sliced tenderloin served on bed of arugula, finished with citronette dressing, and sliced parmesan cheese

Salmone Marinato \$11.75

Fresh Smoked salmon sliced and served with capers, onions, and whole chopped egg and toast points.

Lumache al Vino Rosso \$9.75

Escargot sautéed with butter, garlic, fresh herbs, tomato sauce. Baked in puff pastry

Gamberi al Vino \$9.25

Sautéed shrimps, garlic, white wine, fresh lemon juice, finished with butter, served on mix green salad

Cozze alla Posillipo \$8.25

Sautéed Mussels in extra virgin olive oil, garlic, and finished with fresh parsley

Antipasto Valentino \$11.25

Stuffed eggplant, fried calamari, shrimp, Portobello mushrooms, and scallops

Fritto di Calamari e Zucchini \$8.75

Fried calamari and zucchini, served with tartar sauce

Salsiccia con Mozzarella Affumicata \$9.25

Grilled Italian sweet sausage, marinated in fresh herbs, topped with fresh smoked mozzarella cheese

INSALATE

Insalata Primavera \$6.25

Italian tomato basil vinaigrette, tomatoes, feta cheese, black olives

Insalata di Spinaci \$7.25

Mushrooms, whole egg, Gorgonzola cheese, hot bacon dressing

Insalata di Cesare (per Due) \$14.00

Caesar salad, made table-side for two

Caprese di Mozzarella \$7.95

Fresh mozzarella, tomato, basil, olive oil, balsamic vinegar

ZUPPE

Pasta e fagioli \$6.25

Shrimp Crab Bisque \$6.75

Soup Du Jour \$6.25

PASTA

Cavatelli Bolognese \$17.95

Classic Italian meat sauce, made with veal, beef, vegetables and tomato sauce

Gnocchi Sorrentino \$17.95

Homemade potato dumpling, tossed in a tomato sauce, with fresh mozzarella, basil, and parmesan cheese.

Linguini con Cozze e Vongole \$18.95

Sautéed mussels and clams, extra virgin olive oil, garlic, flamed with white wine, tossed with linguini and fresh parsley

Penne Romano \$17.95

Sautéed chicken, shallots, thyme, sun dried tomato, pomodoro sauce, tossed with penne pasta and finished with ricotta salata

Lasagna Tradizionale \$17.95

Homemade pasta, layered with Bolognese sauce, parmesan cheese and béchamel sauce

Zuppe di Pesce \$24.95

Sautéed, scallops, shrimp, mussels, clams, salmon, sautéed in extra virgin olive oil, garlic, flamed with white wine, finished with pomodoro sauce, tossed in pasta

Farfalle al Salmone \$21.95

Sautéed smoked salmon, shallots, flamed with white wine, cream, tossed with bowtie pasta and parsley

Ravioli Vegetariani \$17.95

Wild mushroom ravioli, cooked in cream, saffron, and julienne of mixed vegetables, finish with parmesan cheese

Fettucini alla Pescatora \$21.95

Scallops, shrimp, crabmeat, sautéed in olive oil, cream, and tossed in fettuccini pasta

Orecchiette Salsiccia e Peperoni \$18.95

Italian sweet sausage sautéed with onions, peppers, pomodoro sauce and tossed in orecchiette pasta and parmesan cheese

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(615) 327-0148



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POLLO

Pollo alla Siciliana \$19.95

Sauté chicken breast, flamed with white wine, layered with pomodoro sauce, prosciutto, eggplant and fresh mozzarella cheese.

Pollo alla Parmigiana \$18.95

Breast of chicken dipped in egg, seasoned breadcrumbs, and layered with pomodoro sauce and fresh mozzarella cheese. Served with pasta marinara.

Pollo alla Griglia \$19.95

Chicken breast marinated in fresh herbs, garlic, lemon and white wine

Pollo al Marsala \$19.95

Sauté chicken breast, flamed with Marsala wine, cream, and champion mushrooms

VITELLO

Vitello alla Parmigiana \$21.25

Veal dipped in egg, seasoned breadcrumbs, and layered with pomodoro sauce and fresh mozzarella cheese. Served with pasta marinara

Vitello Saltimbocca \$22.75

Veal scaloppini sauté with mushrooms, flamed with Marsala wine, layered with fresh sage, prosciutto, and mozzarella

Vitello Picatta \$21.75

Veal scaloppini sauté flamed with white wine, fresh lemon juice, capers, and finished with butter.

Vitello al Marsala \$21.95

Veal scaloppini sauté, flamed with Marsala wine, cream, and champion mushrooms

MANZO

Bistecca di Manzo alla Griglia \$28.75

12 ounce Black Angus New York Strip, topped with gorgonzola cheese, finished with olive oil, fresh herbs, and garlic. Grilled to order.

Filetto di Manzo alla Griglia \$29.75

10 ounce Beef tenderloin, with a red wine, butter, garlic, and rosemary sauce. Grilled to order

PESCE

Salmone con Capperi \$23.95

Filet of salmon, sautéed in extra virgin olive oil, with shallots, capers, white wine, and finished with lemon butter

Dentice alla Napoletana \$24.95

Fresh filet of snapper, broiled with green onions, olives, capers, fresh herbs and white wine.

Grigliata Mista \$32.95

Grilled lobster tail, scallops, shrimp marinated in olive oil, garlic, lemon, fresh herbs.

Cartoccio di Pesce \$24.75

Scallops, shrimp, mussels, clams, mixed vegetables, lemon, and white wine cooked in cartoccio.

Salmone alla Grigli \$23.75

Grilled marinated salmon filet, with lemon butter sauce, served with mixed grilled vegetables

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