

Valentino's Ristorante Italiano

WINE LIST

ITALIAN REDS

Valpolicella Classico, Masi, Vento	8.00	30.00
Valpolicella, Masi Camporiorin Ripasso, Vento	9.50	36.00
Sangiovese, Cecchi, Bonizo, Italy	7.00	26.00
Chianti, Straccali, Italy	7.00	26.00
Chianti Classico, Antinori Peppoli, Tuscany		48.00
Chianti Classico, Castello d'Albola		36.00
Amarone, Sartori, Italy		68.00
Amarone, Tommasi, Veneto		115.00
Lambrusco, Bassano, Italy	5.00	

INTERNATIONAL REDS

Cabernet Sauvignon, Louis Martini, Sonoma	8.00	30.00
Cabernet Sauvignon, Sterling Vintners Coll. Cen. Coast	8.50	32.00
Cabernet Sauvignon, Teranoble, Chile	9.00	34.00
Cabernet Sauvignon, Raymond Reserve, Napa Valley		52.00
Cabernet Sauvignon, Maycus, Chile		42.00
Cabernet Sauvignon, Darioush Caravan, Napa Valley		80.00
Cabernet Sauvignon, Celani, Napa Valley		110.00
Merlot, Sterling Vintners Collection, Central Coast	8.50	32.00
Malbec, Massimo, Argentina	8.50	32.00
Pinot Noir, Mark West, California	7.50	28.00
Shiraz, Wyndham Bin 555, Australia	7.00	26.00

ITALIAN WHITES

Pinot Grigio, Bollini, Italy	7.00	28.00
Pinot Grigio, Masi Masianco, Italy	8.50	32.00
Orvieto Campogrande, Antinori, Orvieto	8.00	30.00

INTERNATIONAL WHITES

Chardonnay, St. Francis, Sonoma	8.50	32.00
Chardonnay, Kendall Jackson, California	8.50	32.00
Riesling, Columbia Crest Two Vines, Washington	6.00	24.00

SPARKLING AND DESSERT WINES

Asti Spumante, Martini & Rossi, Italy (split)	7.00	
Domaine Chandon Bru, California		38.00
Taylor Fladgate 10 Year Tawny Porto, Portugal	8.00	
Taylor Fladgate 20 Year Tawny Porto, Portugal	12.00	

HOUSE WINES

\$5⁵⁰ glass

LaTerre, California

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

Canyon Road, California, Pinot noir

Johan Klauss, Germany Piesporter

Pinot Grigio, Placido, Italy

Chianti, Placido, Italy

MARTINI LIST

\$6⁵⁰

Cosmopolitan

Absolut Citron, triple sec, cranberry juice, lime juice

Espresso Martini

Chocolate vodka, Espresso, Kahlua

Valentino Martini

Vodka, lemoncello

Pompei Martini

Vodka, peachello, pomegranate

Dirty Martini

Vodka or Gin, dry vermouth, olive juice

Bloody Mary Martini

Vodka, Bloody Mary Mix, dash of Tabasco, Green Olives

Pomegranate Martini

Vodka, pomegranate mix, triple sec, lime juice

Lemon Drop

Absolut Citron, Lemon, Sugar

Blue Sky Martini

Vodka, Blue Curacao, splash of Brandy, pineapple juice

Apple Martini

Vodka, Sour Apple Schnapps, splash of apple juice

Black Martini

Vodka, Chambord, Blue Curacao

Blue Cosmopolitan

Absolut Citron, Blue Curacao, Grapefruit, Sugar Syrup

Chambord Martini

Vodka, Chambord, Cranberry, Pineapple

Chocolate Cake Martini

Vanilla Vodka, Frangelico, Crème de Cacao

Chocolate Raspberry Martini

Stoli Raspberry Vodka, White Cream de Cacao

Godiva Chocolate Martini

Three Olives Chocolate Vodka, Godiva, Crème de Cacao, Chocolate Kiss

BEER LIST

DOMESTIC

Budweiser

Bud Light

Sam Adams

Miller Lite

Coors Light

IMPORTED

Peroni

Birra Moretti

La Rosa

Heineken

Amstel Light

Labatt Blue

Stella

Beck's

Corona

Corona light

Dos Equis

DRAFT BEER

Amber Bock

Killians

Blue Moon

APPETIZERS

Fried Calamari	\$6.95
Grilled Portobello Mushroom	\$6.95
With roasted peppers, fresh mozzarella topped with balsamic reduction	
Spiedini	\$6.95
Layers of bread and mozzarella dipped in egg batter, served with lemon, olives and butter sauce	
Grilled Italian Sausage	\$6.95
With tricolor peppers, garlic and extra virgin olive oil	

ZUPPA (SOUP)

\$3⁹⁵

Minestrone

Soup of the day

NEW

GOURMET PIZZA

7" THIN CRUST \$6⁹⁵

Choice of toppings:

- Pepperoni
- Chicken Alfredo and fresh spinach
- Smoked Salmon, Alfredo with fresh spinach
- Sweet Italian sausage
- Mixed vegetables and olives

INSALATA (SALAD)

Insalata Valentino	\$6.95
Spring mix, sun-dried cherries, pine nuts, goat cheese tossed in raspberry vinaigrette	
Mozzarella alla Caprese	\$6.95
Fresh mozzarella, roasted peppers, and tomatoes with our balsamic vinaigrette	
Insalata Della Casa	\$6.95
Mixed greens, red onions, tomatoes, tossed in our house dressing	
Spinaci con Caprino	\$6.95
Baby spinach, portobello mushroom, goat cheese, sun-dried tomatoes tossed in balsamic vinaigrette	
Caesar Salad	\$6.95
Crispy romaine, fresh Parmesan cheese and croutons tossed in our Caesar dressing	
Arugula Salad	\$6.95
Tossed with Gorgonzola cheese roasted pine nuts, fresh lemon olive oil	
Add Grilled Chicken	\$3.00
Add 8 oz Grilled Salmon.....	\$7.95
Add Shrimp.....	\$6.95

SPECIALTY PASTA

SERVED WITH A CHOICE OF SOUP OR HOUSE SALAD

Fettuccine Valentino	\$15.95
Diced pieces of chicken breast and shrimp with sun-dried tomatoes, fresh arugula in a garlic and extra virgin olive oil sauce	
Stuffed Rigatoni	\$13.95
Stuffed rigatoni spinach pasta with cheese and artichoke hearts in a vodka sauce	
Penne alla Vodka	\$12.95
Fresh tomatoes, onions, and vodka seasoned to create a light pink sauce	
Fettuccine Alfredo	\$12.95
Cream sauce and Parmesan cheese	
Linguine alla Vongole	\$15.95
16 fresh little neck clams in a garlic and oil or red clam sauce	
Penne con Salsiccia	\$14.95
With sweet Italian Sausage, onions, mixed peppers in a roasted garlic marinara sauce	
Fettuccine Verdi Boscaiola	\$13.95
Spinach fettuccine tossed with onion, prosciutto, mushrooms, and peas in a light cream sauce	
Penne alla Palomino	\$11.95
In a traditional marinara cream Parmesan cheese sauce	
Gnocchi Bolognese or Marinara	\$12.95
Spaghetti Bolognese or Marinara	\$11.95
Add Meatballs or Italian Sausage.....	\$3.00
Add Grilled Chicken	\$3.00
Add Shrimp.....	\$6.95

CARNE (GRILL)

SERVED WITH A CHOICE OF SOUP OR HOUSE SALAD, POTATOES, AND VEGETABLES

Filet Mignon*	
Served with our zip sauce	
10 oz. center cut filet, charbroiled.....	\$25.95
8 Oz.....	\$19.95
New York Strip*	\$21.95
16 oz. seasoned and charbroiled	
Lamb Chops*	\$24.95
7 to 8 chops charbroiled with three wild mushrooms in Madeira wine sauce	
Split plate for main course.....	\$4.00
Served with choice of soup or house salad	

TRADITIONAL ITALIAN FAVORITES

SERVED WITH A CHOICE OF SOUP OR HOUSE SALAD

Homemade Lasagna	\$14.95
Meat and Cheese	
Eggplant Rollantine	\$13.95
Stuffed with ricotta cheese topped with marinara and melted mozzarella. Served with spaghetti pasta	
Spinach and Ricotta Ravioli	\$13.95
Topped with marinara sauce	
Meat Ravioli	\$13.95
Topped with meat sauce	
Cheese Ravioli	\$13.95
Topped with marinara sauce	
Butternut Squash	\$13.95
Topped with Alfredo sauce	

POLLO (BONELESS CHICKEN BREAST)

SERVED WITH A CHOICE OF SOUP OR HOUSE SALAD, POTATOES, AND VEGETABLES UNLESS OTHERWISE NOTED

Pollo Marsala	\$15.95
Sautéed with Marsala wine and mushroom sauce	
Pollo Francese	\$15.95
Sautéed with egg batter, lemon butter, and white wine	
Pollo Picatta	\$15.95
Sautéed with artichoke hearts and capers in a lemon white wine sauce	
Pollo Parmesan	\$15.95
Lightly breaded topped with marinara and melted mozzarella. Served with spaghetti pasta	

VITELLO (VEAL)

SERVED WITH A CHOICE OF SOUP OR HOUSE SALAD, POTATOES, AND VEGETABLES UNLESS OTHERWISE NOTED

Vitello Picatta	\$18.95
Sautéed with artichoke hearts, capers in a light white wine sauce	
Vitello Della Casa	\$19.95
Veal scaloppini with shrimp, shiitake mushroom, sun-dried cherries, and Gorgonzola cheese prepared in a cognac sauce	
Vitello Marsala	\$18.95
Sautéed in Marsala wine and mushroom sauce	
Vitello Parmesan	\$17.95
Lightly breaded topped with marinara and melted mozzarella. Served with spaghetti pasta	

PESCE (FISH)

SERVED WITH A CHOICE OF SOUP OR HOUSE SALAD

Salmon Valentino	\$17.95
Broiled with honey lime glaze served with rice and vegetables	
Salmon Antonio	\$17.95
Grilled with artichoke hearts, garlic, capers in a lemon white wine sauce served with rice and vegetables	
Tilapia Florentine	\$16.95
Sautéed in a lemon white wine butter sauce with fresh spinach and potatoes	
Shrimp Scampi	\$17.95
Sautéed in garlic lemon white wine sauce served with rice and vegetables	

Cooked to order - Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food born illness