



VALENTINE'S DAY MENU



****DINE IN OR PATIO SEATING AVAILABLE & CARRY OUT ORDERS**

L'Antipasto

Mussels Valentino (G) 15.99

Fresh Mussels simmered in your choice of a roasted garlic, tomato cream sauce OR a lemon butter, white wine garlic sauce

Fried Calamari 14.99

Tender Calamari lightly breaded & deep fried, served with your choice of creamy cocktail sauce or Valentino's Original marinara

Shrimp Cocktail (G) 15.99

Lightly poached & chilled shrimp served with our house made creamy cocktail sauce

Shrimp Bruschetta Crostini 15.99

Balsamic grilled jumbo shrimp served over toasted crostini topped with marinated plum tomatoes with red onion & Kalamata olives

Valentino's Garlic Bread \$11.99

House made garlic bread baked & topped with provolone and mozzarella cheeses served with our tomato sauce

Crab Cakes 15.99

Lightly breaded deep fried crab cakes topped with a remoulade sauce served over a bed of fresh mixed greens tossed in a balsamic vinaigrette dressing

Broccoli Parmigiana 12.99

Breaded broccoli florets deep fried, topped with Valentino's Original tomato sauce & baked with provolone cheese

Tomato Caprese (G) 14.99

Marinated tomato slices topped with fresh mozzarella cheese, basil, garlic & drizzled with a balsamic reduction

Little Neck Clams & Mussels (G) 15.99

Fresh little neck clams & mussels simmered in a lemon butter, white wine garlic sauce served with toasted crostini

Zuppe Del Giorno "Soup of the Day"

Cup 5.25 / Bowl 7.25

French Onion Gratinee

Cup 5.99 / Bowl 7.99

Parmigiana

26.99

Eggplant Parmigiana

Fresh battered dipped eggplant layered & baked with Pecorino Romano cheese, fresh garlic & basil along with Valentino's original marinara sauce

(G) Gluten Free

Veal Entrees

Veal Parmigiana 27.99

Breaded veal topped with Valentino's Original tomato sauce and provolone cheese

Veal Marsala 27.99

Sautéed medallions of veal finished in an imported Marsala with fresh mushrooms, lemon & garlic

Veal Piccata 27.99

Sautéed medallions of veal with fresh mushrooms and finished with lemon, butter, white wine & garlic

Veal Cacciatore 27.99

Boneless medallions of veal sautéed with mushrooms, green peppers & onions finished in Valentino's Original marinara sauce served over linguine

Chicken

Chicken Marsala 25.99

Sautéed medallions of boneless breasts of chicken finished in an imported Marsala with fresh mushrooms, lemon & garlic

Chicken Piccata 25.99

Sautéed medallions of boneless breasts of chicken with fresh lemon, butter, white wine and garlic

Baked Lasagna 26.99

Layers of fresh ground Italian sausage and fresh Ricotta cheese baked with Valentino's Original tomato sauce and mozzarella cheese

Chicken Parmigiana 25.99

Breaded breast of chicken topped with Valentino's Original tomato sauce and provolone cheese

Chicken Cacciatore 25.99

Boneless medallions of chicken sautéed with mushrooms, green peppers & onions finished in Valentino's Original marinara sauce served over linguine

Pasta**Ravioli Giuseppe 25.99**

Valentino's Original cheese filled ravioli served with your choice of meatballs OR sausage topped with Valentino's Original tomato sauce

Steaks & Chop (G)**Ribeye 49.99**

16 ounce charcoal-grilled ribeye topped with sautéed onions & mushrooms

Pork Chop 25.99

12 ounce charcoal-grilled center cut pork chop grilled to your tasting served with applesauce

Roasted Prime Rib of Beef

16-ounce king cut served with au jus & Valentino's house made horseradish sauce **49.99**

12-ounce queen cut served with au jus & Valentino's house made horseradish sauce **44.99**

***Tastings: Rare, Medium Rare, Medium, Medium Well or Well**

***All steaks/chops entrées may also be topped with sautéed seasoned onions & mushrooms for \$4.50**

Il Pesce**Fresh Mussels Fettuccine 27.99**

Fresh mussels finished in a roasted garlic and tomato cream sauce served over fettuccine

Linguine & Clams 27.99

Linguine & clams served in Valentino's Original **RED OR WHITE** clam sauce

Shrimp Scampi OR Shrimp Marinara 29.99

Shrimp sautéed in a lemon butter, white wine garlic sauce or finished with Valentino's Marinara sauce served over linguine

Baked Fish Dinner 25.99

Fresh baked white fish with an Italian crumb topping served with your choice of spaghetti or a fresh baked potato

Zuppa di Pesce Entrée (Seafood Stew) 46.99

Fresh cod fish, lobster meat, jumbo shrimp, sea scallops, mussels and little neck clams simmered in a pomodoro sauce tossed with a Pappardelle pasta

All above entrées are served with a house salad, fresh baked bread and Valentino's Original tomato oil. Meat & Fish Entrées also served with your side choice of potatoes or spaghetti.

Surf & Turf - Specialty Entrées (G)**Grilled Ribeye & Lobster Tail 66.99**

12-ounce charcoal-grilled ribeye served with a 6-ounce butterflied lobster tail

Single Lobster Tail 45.99

6-ounce lobster tail butterflied & broiled served with drawn butter and fresh lemon

Twin Lobster Tail 72.99

Twin 6-ounce lobster tails butterflied & broiled served served with drawn butter and fresh lemon

Prime Rib & Grilled Shrimp 49.99

12-ounce queen cut topped with grilled jumbo shrimp

Prime Rib & Lobster Tail 66.99

12-ounce queen cut prime rib & 6 ounce butterflied lobster tail served with drawn butter & fresh lemon

Broiled Seafood Combo 41.99

Fresh baked cod topped with Italian seasoned bread crumbs with jumbo shrimp, sea scallops all broiled in a lemon butter garlic sauce

Beef Tenderloin & Scallops 50.99

10 oz Filet Mignon charcoal grilled topped with sautéed mushrooms with broiled sea scallops in a lemon butter garlic sauce

****All Surf & Turf entrées are served with a house salad, fresh baked bread and Valentino's Original tomato oil. Entrées are also served with your choice of a side of spaghetti or a fresh baked potato.**

~ A Caesar or Mixed Green Salad may be substituted for the house salad for an additional \$7

~~ An Antipasto Salad for TWO may be substituted for the house salads with an entrée for \$15

~ Alfredo Sauce may be substituted for tomato sauce on spaghetti side for \$5