

VALENTI'S RISTORANTE

SOUP

PASTA E FAGIOLI • pasta, red beans, lentils, vegetables (no tomato)	5 8
CHICKEN E PASTINA • simple, traditional chicken soup, carrots, pastina	5 8
LOBSTER BISQUE • savory, scratch-made sherry bisque with lobster	8 11
ITALIAN ONION SOUP • beef consommé, caramelized onion, melted Italian cheeses, crostini	10

SALADS

SPRING MIX SALAD • acadia mix colorful leafy greens, iceberg, romaine, tomato ADD TO ENTRÉE 3	5
CAESAR • fresh romaine, garlic croutons, tossed in creamy dressing ADD TO ENTRÉE 4 ADD ANCHOVIES 3	6
ANTIPASTO • mixed leafy greens, sliced prosciutto, salami, capicola, ham, provolone, olives, tomato, whole pepperoncini, Valenti's vinaigrette	12 16
INSALATA CAPRESE • sliced ripe tomato, fresh mozzarella ovolini, whole-leaf basil, basil-infused evoo, homemade balsamic reduction	15.5
AHI-TUNA SALAD • sesame-crust & pan-seared, mixed leafy greens, side sesame-ginger and Valenti's vinaigrette dressings	17.5
INSALATA DI BISTECCA • choiced sirloin sliced, gorgonzola crumbles, mixed leafy greens, ripe tomato	18

APPETIZERS

FRIED CALAMARI • fresh cut, rings and tentacles, Italian herb dusting, flash-fried, Valenti's house tomato sauce.	14.5
OVEN-BAKED MEATBALLS • two giant meatballs, slow-braised in house marinara, melted mozzarella 1 SAUSAGE & 1 MEATBALL COMBO 16 SAUSAGE APPETIZER 12	12
ESCAROT • fancy mushroom caps, buttery garlic-herb-parmesan crust, broiled sizzling	15.5
FRIED MOZZERELLA • battered mozzarella sticks, red sauce for dipping	12
FRENCH FRIES • lightly seasoned with salt & pepper.	8.5
ROASTED RED PEPPER & ARTICHOKES • fire-roasted red pepper, sweet sun-dried tomato, artichoke hearts, ample garlic, white-wine lemon herb reduction, evoo drizzle	15
BROCCOLI RABE • Italian semi-bitter & nutty leafy greens with florets, fresh garlic, evoo, sun-dried tomato ADD MILD SLICED SAUSAGE 4	15
OCTOPUS MARINARA • Fresh cut & prepared in-house, sautéed with fresh parsley & garlic, evoo SAUCES: HEARTY MARINARA, SPICY FRADIAVOLO, OR WHITE-WINE LEMON HERB	16.5
EGGPLANT PARMIGIANA STARTER • bread eggplant filets, oven-baked in red sauce, melted mozzarella	15
SHRIMP SCAMPI • sautéed jumbo white shrimp, garlic-lemon-butter reduction, evoo, white wine	15
MUSSELS • hearty marinara, spicy fradivaolo, white wine herb reduction. Dip your bread in the juice!	16.5
CRISPY TOASTED RAVIOLI • Ricotta cheese filled wrapped pasta, breaded & flash-fried	13

PASTA

FETTUCINI ALFREDO • creamy alfredo cream sauce & blended Italian cheeses ADD BROCCOLI 4 ADD CHICKEN 5	18
RAVIOLI • whipped-ricotta cheese filled, red sauce 17 braised-beef filled, no cheese, red sauce 18 lobster & seafood whipped ricotta, sherry bisque 23 mushroom-marsala truffle filling, marsala demi-glace 21	
LINGUINI PUTTANESCA • hearty plum-tomato marinara, roasted garlic, nonpareil capers, black olives, anchovies, hot and spicy Italian red chiles	19
PENNE VEGITALI • Broccoli, artichoke hearts, sautéed tomato pieces simmered to a light broth with evoo, ample garlic, Italian herbs	18
FETTUCINI CARBONARA • smoked Italian prosciutto, mushrooms, sweet peas in a creamy alfredo sauce	21
SHRIMP E PESTO FETTUCINE • sautéed shrimp, light, nutty pesto cream sauce, chopped sun-dried tomato	22
TORTELLINI POMODORO • bite-sized ricotta-filled folded pasta pockets, fresh spinach, tomato-cream pink sauce	21
PENNE ALLA VODKA • hickory Italian pancetta, sweet peas, parmigano cheese, vodka-tomato-cream pink sauce ADD CHICKEN 5	20
PENNE DI CASA • fresh, slow-cooked sausage, bell peppers, onions in a hearty marinara KICK-IT-UP FRADIAVOLO! 1	19.5
LINGINI ALIO E OLIO • ample roasted garlic, evoo, fresh herbs & parsley, ADD SUN-DRIED TOMATO 3 ADD SAUSAGE 5	18

A TRADITIONAL PLATE OF PASTA

LINGUINI, PENNE, ANGELHAIR • Choose a sauce: MEATBALL MEATSAUCE SAUSAGE BOLOGNESE MUSHROOM MARINARA PESTO CREAM SAUCE	16.5
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OVEN-BAKED TRADITIONALS

LASAGNA • layered fresh pasta, whipped ricotta cheese and 100% all-beef meatsauce, melted mozzarella	18.5
EGGPLANT PARMIGANO • breaded eggplant filets, layered with red sauce and melted mozzarella	18.5
MANICOTTI • Rolled, fresh pasta, filled with whipped ricotta & Italian cheeses, topped with red sauce and melted mozzarella cheese ADD SPINACH 4	17
STUFFED SHELLS • jumbo shell-shaped pasta, filled with whipped ricotta & Italian cheeses, red sauce, melted mozzarella ADD A MEATBALL 5	17
GNOCCCHI • Soft, potato & pasta dumplings baked in red sauce, melted mozzarella	18
BAKED ZITI • firm aldenté pasta, baked in red sauce, melted mozzarella	18
SEAFOOD CANNELONI • rolled fresh pasta, filled with a whipped blend of lobster, crab, shrimp, ricotta cheese & Italian cheeses, baked in creamy sherry-tomato-cream sauce, melted mozzarella	22



SEAFOOD

CORVINA SICILIANA	23
• light & flaky, sautéed Mediterranean-style, nonpareil capers, crushed sun-dried tomatos, artichoke hearts, evoo, white-wine-lemon reduction, linguini pasta	
SHRIMP FRADIAVOLO	22
• sautéed shimp, roasted garlic, hearty tomato marinara, spicy Italian red crushed chiles, fresh herbs, linguini pasta	
SALMON FLORENTINE	23
• broiled salmon filet, topped with fresh sautéed spinach, nonpareil capers, white wine-lemon-butter reduction, linguini	
SAUTÉED CALAMARI E LINGUINI	22
• fresh cut, rings and tentacles, sautéed with Italian herbs, roasted garlic, fresh herbs	
SAUCES: HEARTY MARINARA, SPICY FRADIAVOLO, OR WHITE-WINE LEMON HERB	
MUSSELS CLAMS	23
• Choice of Mussels or Whole-Shell Clams or Chopped Clams	
SAUCES: HEARTY MARINARA, SPICY FRADIAVOLO, OR WHITE-WINE LEMON HERB	
SHRIMP SCAMPI	22
• Sautéed in evoo, ample garlic, fresh minced Italian herbs, white-wine reduction, lemon, linguini	
LINGUINI SHRIMP AND SCALLOPS	23.5
SAUCES: HEARTY MARINARA, SPICY FRADIAVOLO, OR WHITE-WINE LEMON HERB ALFREDO +3	
ZUPPA DI PESCE	30 38
• Seafood abundance: clams, shrimp, scallops, mussels, fresh calamari, linguini	
SAUCES: HEARTY MARINARA, SPICY FRADIAVOLO, OR WHITE-WINE LEMON HERB	

CHICKEN & VEAL

VALENTI	23 26
• creamy sherry cream reduction, mushrooms, crushed sun-dried tomato, artichoke hearts, linguini	
MARSALA	22 25
• fresh mushrooms, savory marsala wine demi-glace, linguini	
PARMIGANA	22 25
• breaded chicken breast cutlets, oven-baked with red sauce and melted mozzarella, linguini.	
WANT A CUTLET ENTRÉE? ORDER CHICKEN OR VEAL MILENESE. NO SAUCE OR MELTED MOZZARELLA. LINGUINI ON THE SIDE.	
PICCATA	22 25
• Savory evoo-lemon-white wine reduction, mushrooms, garlic, nonpareil capers, linguini	
FRANCESE	23 26
• egg-dipped & dusted with Italian herbs, mushroom, in a white wine, lemon butter reduction, linguini. Dip your bread in the sauce!	

PIZZA

10" PERSONAL PIZZA	\$12
• Our delicious pizza-crust scaled to a personal level. Or, sharable along with dinner!	
\$1 PER TOPPING, CERTIFIED-GLUTEN FREE CRUST ADD \$4	
CRISPY PERSONAL FLATBREAD	\$12
• Focused on the toppings, less on the dough,our flatbread is crisp and flavorful	
\$1 PER TOPPING	
14" PIZZA	\$14
• Eight slices, traditionally cut	
\$2 PER TOPPING	
16" PIZZA	\$16
• Eight slices, traditionally cut	
\$3 PER TOPPING	



• extra-cheese, artichoke hearts, pepperoni, bacon, mushroom, fresh garlic, mild fresh sausage, ham, bell peppers, anchovies, salami, onions, black olives, breaded eggplant, pineapple, meatballs, broccoli, roasted tomato, fresh spinach +\$, ricotta +\$ •

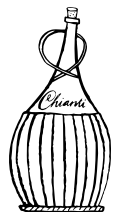
HOUSE SPECIALTY PIZZAS

10" PERSONAL & FLATBREAD \$17 14" PIZZA \$22 16" PIZZA \$24
ONLY AVAILABLE AS A WHOLE-PIE. ADD ADDITIONAL TOPPING, TOO!

THE VALENTI
• herbed fresh spinach tossed in evoo and Italian cheeses, fresh mild sausage, mushrooms, mozzarella
VEGETARIAN
• Roasted green bell peppers, mushrooms, herbed fresh spinach tossed in evoo, onions, mozzarella
RUSTICA
• Salami, ricotta cheese, traditional ham, mozzarella, Italian cheeses
PESTO
• aromatic basil pesto sauce, fresh garden basil, roasted garlic & tomatoes, mozzarella
FOUR-CHEESE WHITE PIZZA
• blend of Italian cheeses, parmesan & pecorino romano, ricotta, mozzarella, melted provolone, garlic, evoo
ADD SPINACH AS AN ADDITIONAL TOPPING! HOUSE FAVORITE!
MEAT LOVERS
• pepperoni, meatballs, fresh mild sausage, traditional ham
LA MARGHERITA
• hearty tomato pie with garden fresh basil, basil-infused evoo, oven-roasted tomatoes, blend of Italian cheeses, fresh mozzarella ovolini, melted traditional mozzarella
COMBINATION
• mushrooms, mild fresh sausage, pepperoni, bell peppers, onions
CHICKEN PARMIZZA
• Hand-held Chicken Parmigiana...pieces of breaded chicken breast, delicious tomato sauce, melted mozzarella, Italian herbs

VINO

SPARKLING & SWEET
• Val D'Occa Prosecco 9 split Brut Rotarti 9 split Moscato 9 Riesling, Cheateau St. Michelle 9 •
PINOT GRIGIO
• Mezzacorona 8 28 Stemmari 9 29 Ventessa 8 28 Ventessa ROSE Pinot 8 28 •
CHARDONNAY
• Mezzacorona 8 28 Stemmari 9 29 Kendall-Jackson 10 34 •
SAVIGNON BLANC
• House 8 Oyster Bay 10 34 •
PINOT NOIR
• Mezzacorona 8 28 Stemmari 9 29 Meiomi 10 34 •
INTERESTING REDS
• Malbec, Layer Cake 10 34 Nero D'Avola, Stemmari 9 29 Chianti DOCG, Querceto 8 28 Chianti Classico 12 36 •
MERLOT & CABERNET
• Mezzacorona 8 28 Stemmari 9 29 Kendall-Jackson 10 34 •



BAMBINI

MOZZARELLA STICKS	10
• Battered mozzarella cheese sticks, red tomato dipping sauce	
FLATBREAD OR PERSONAL PIZZA	12
• smaller pizza cuts ideal for little hands	
\$1 PER TOPPING	
PENNE PASTA	
• Plain tomato red sauce 8 Butter & Parmesan 8 Alfredo Cream Sauce 12	
ADD A MEATBALL 5	
RAVIOLI	12
• Cheese or 100% all-beef filled, both with our mild house red sauce	
CHICKEN PARMIGIANA (MINI)	13.5
• generous (smaller) portion of a traditional favorite, linguini pasta	
SHRIMP SCAMPI (MINI)	14
• sautéed in evoo, Italian herbs, lemon-butter, linguini	
FRIED SHRIMP & FRIES	13
• Battered, jumbo fried shrimp, house seasoned french fries	
CHICKEN TENDERS & FRIES	12.5
• premium battered chicken breast tenders, french fries	

All split entrées additional \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness