



Zuppa { Soup }

PASTA E FAGIOLI 4|6
fagioli beans, lentil beans, vegetables, pastina

LOBSTER BISQUE 5|8
sherry cream bisque, minced lobster, oyster crackers

CHICKEN E PASTINA 4|6
chicken, fresh carrots, light broth, pastina | slow simmered

ITALIAN ONION SOUP 7
beef broth, onions, homemade crostini, melted mozzarella & provolone

Insalate { Salads }

SPRING MIX INSALADA 4
fresh mixed greens, ripe tomatoes, choice of dressing
+ \$2 add to dinner entrée +

ANTIPASTO 10|15
fresh mixed greens, prosciutto, genoa salami, capicola, ham, provolone,
olives, ripe tomatoes, Valenti's homemade vinaigrette

CHICKEN CAESAR 14
chopped romaine, caesar dressing, garlic croutons

GF INSALADA DI BISTECCA {STEAK SALAD} 16
flat iron sirloin, fresh mixed greens, gorgonzola crumbles, ripe tomatoes

STARTER CAESAR 5
chopped romaine, caesar dressing, garlic croutons
+ \$3 add to dinner entrée \$2 add anchovies +

CAPRESE 13
ripe tomatoes, fresh mozzarella, herb seasoning, olive oil, balsamic drizzle

GF AHI-TUNA INSALADA 16
sesame crusted ahi tuna, mixed greens, sesame-ginger dressing

INSALADA DI SALMONE {SALMON SALAD} 16
8oz salmon, garlic, Italian herbs, capers | over fresh mixed greens

Primi Piatti { Appetizers }

FRIED CALAMARI 12
Italian herb seasoning, fried crispy

MEATBALLS |OR| SALSICCIA E MOZZARELLA 9
two amazing meatballs |or| one mild Italian sausage, baked with Valenti's
tomato sauce, melted mozzarella

MEATBALL E SALSICCIA COMBO 12
one meatball and one mild Italian sausage, baked with Valenti's tomato
sauce, melted mozzarella

ESCARGOT 13
served over mushroom caps, garlic herb butter sauce | a house favorite

ARTICHOKE HEART MEDLEY 13
artichoke hearts, roasted red peppers, sun-dried tomatoes, white wine garlic
herb reduction

GARLIC BREAD 8
olive oil, fresh garlic, herb seasoning, melted mozzarella {homemade bread}

FRIED MOZZARELLA 8
light breadcrumbs, soft mozzarella | homemade sauce and parmesan

BROCCOLI RABE 13
sautéed leafy Italian bitter broccoli, sun-dried tomatoes, olive oil, garlic,
Italian herbs
+ \$2 mild fontanini sausage +

OCTOPUS MARINARA 14
locally caught, known in Italian as "pulipo." This cultural delicacy is sautéed
in Valenti's rustic plum-tomato marinara

EGGPLANT PARMIGIANA STARTER 13
oven-baked with tomato sauce, melted mozzarella topping

SHRIMP SCAMPI 13
Italian herb seasoning, garlic, white wine lemon butter

MUSSELS 14
sautéed with fresh herbs and garlic | served in marinara or white wine lemon
butter sauce

SEA SCALLOPS 14
sautéed in a garlic-herb chardonnay reduction

SAUTÉED BROCCOLI |OR| SPINACH 9
broccoli florets |or| fresh spinach, sautéed with garlic, herbs, olive oil

CRISPY TOASTED RAVIOLI 11
ravioli cheese filling, light breading, fried crispy | tomato sauce for dipping

HOMEMADE CRAB CAKES 12
lump crab meat, panko bread crumb~served with a fresh side of tangy
orange-apricot chutney

[PASTA]

CHICKEN E MOZZARELLA 18
grilled chicken, sautéed sun-dried tomatoes,
fresh spinach, garlic, red pepper flakes,
mozzarella | lite tomato cream sauce, tossed
with linguine

PENNE DI CASA 16
sautéed mild Italian sausage, bell peppers,
onions ~ tossed with marinara over penne

PENNE ALLA VODKA 16
panchetta, onions, sweet peas, vodka tomato
cream sauce, parmesan cheese

SHRIMP E SCALLOPS 20
garlic white wine lemon butter |or| homemade
marinara |or| spicy fra diavolo sauce {over
linguine} |or| alfredo cream sauce {over
fettucini}

LINGUINE AGLIO E OLIO 15
extra-virgin olive oil, fresh herbs, parsley,
roasted garlic
+ \$2 add anchovies | \$4 chicken | \$3
sausage +

FETTUCINI ALFREDO 15
homemade alfredo cream sauce, parmesan cheese
+ \$5 chicken | \$7 shrimp | \$3 broccoli +

CHEESE |OR| MEAT RAVIOLI 15
ricotta cheese | or | ground beef filling,
homemade tomato sauce

LINGUINE MARINARA 14
homemade marinara | plum tomatoes, garlic,
fresh herbs, basil, olive oil

PUTTANESCA 16
tossed with garlic, onions, capers, olives,
anchovies, spicy marinara sauce | tossed with
linguine

PENNE VEGETALI 16
broccoli florets, artichoke hearts, ripe diced
tomatoes, garlic infused herb sauce
+ \$5 add grilled seasoned chicken +

FETTUCINE CARBONARA 18
prosciutto, mushrooms, sweet peas, alfredo
cream sauce, parmesan cheese

SHRIMP E PESTO PASTA 18
sautéed shrimp, sun-dried tomato, light pesto
cream sauce | tossed with fettuccine

TORTELLINI POMODORO 17
cheese filled tortellini, fresh spinach, ripe diced tomatoes, tomato parmesan cream sauce

Traditional Pasta Plates | Penne ~ Linguine ~ Capellini |

MEATBALL 13

MEAT SAUCE 13

SAUSAGE 13

PESTO CREAM SAUCE 14

BOLOGNESE 15

parmesan, tomato cream meat sauce

MUSHROOM MARINARA 14

Al Forno { Baked }

[baked with homemade tomato sauce, melted mozzarella topping]

CLASSIC LASAGNA 16
 {homemade} layers of ricotta, mozzarella, and ground beef, tomato sauce

EGGPLANT PARMIGIANA 16
 oven-baked with tomato sauce, melted mozzarella topping | served with linguine

MANICOTTI 15
 whipped ricotta, tomato sauce, melted mozzarella

STUFFED SHELLS 15
 ricotta filling, parmesan, melted mozzarella, tomato sauce

GNOCCHI 15
 soft, rolled flour~potato dumplings, melted mozzarella

BAKED ZITI 15
 dollops of fresh ricotta topping, tomato sauce, melted mozzarella

Frutti di Mare { Seafood }

SEAFOOD ANGEL HAIR 19
 pieces of lobster meat, shrimp, peas, tossed in a sherry cream sauce

CORVINA ALLA SICILIANA 19
 seasonal mild fish, sautéed sun-dried tomatoes, artichoke hearts, capers | white wine lemon butter sauce

SHRIMP FRA DIAVOLO 19
 sautéed shrimp, garlic, Italian herbs, tossed in spicy marinara

SALMON FLORENTINE 21
 sautéed garlic, Italian herbs, fresh spinach, capers, white wine lemon butter sauce | served with linguine

SAUTÉED CALAMARI 18
 garlic white wine lemon butter |or| homemade marinara |or| spicy fra diavolo sauce {over linguine}

SEAFOOD CANNELONI 18
 rolled pasta [ricotta, lobster, crab, and shrimp filling] sherry cream sauce, melted mozzarella, baked

ZUPPA DI PESCE 25 | LARGE 35
 clams, shrimp, scallops, mussels, calamari~ white wine lemon butter |or| marinara |or| spicy fra diavolo sauce

CLAMS [OR] MUSSELS 19
 garlic white wine lemon butter |or| homemade marinara |or| spicy fra diavolo sauce {over linguine}

SHRIMP SCAMPI 19
 shrimp sautéed with fresh herbs, garlic, white wine lemon butter sauce | over spaghetti

Pollo { Chicken } e Vitello { Veal }

{ served with linguine }

CHICKEN |OR| VEAL VALENTI 20|24
 fresh mushrooms, artichoke hearts, sun dried tomatoes, sherry cream sauce

CHICKEN |OR| VEAL MARSALA 19|23
 sautéed mushrooms, Italian herbs, marsala wine reduction

CHICKEN |OR| VEAL PARMIGIANA 19|23
 lightly breaded cutlets, homemade tomato sauce, melted mozzarella

CHICKEN |OR| VEAL SALTIMBOCCA 20|24
 chicken breast layered with prosciutto, provolone, fresh spinach ~ sage demi-glaze reduction

CHICKEN |OR| VEAL PICCATA 19|23
 sautéed with fresh mushrooms and capers, white wine lemon butter reduction

CHICKEN |OR| VEAL MILANESE 19|23
 traditional breaded cutlets, side of tomato sauce, lemon wedges

CHICKEN |OR| VEAL SCALLOPINI 19|23
 sautéed mushrooms, roasted red peppers, onions, parmesan | white wine-tomato reduction

CHICKEN |OR| VEAL FRANCESE 20|24
 egg-dipped, sautéed with fresh mushrooms, white wine lemon butter reduction

| STONE OVEN PIZZA |

Personal \$10 {toppings \$1/per} | 14 inch \$13 {toppings \$2/per} | 16 inch \$14 {toppings \$2.50/per}

extra mozzarella~ artichoke hearts~ pepperoni~ bacon~ mushrooms~ garlic~ sausage~ ham~ bell peppers~ anchovies~ salami~ onions~ black olives~ pineapple meatballs~ broccoli~ sliced tomatoes~ eggplant~ {fresh spinach \$4} {ricotta Cheese \$4}

| Valenti's Specialty Pizzas |

[PERSONAL PIZZA \$15]

[14 INCH \$20]

[16 INCH \$22]

THE VALENTI
 spinach, sausage, mushrooms, mozzarella

RUSTICA
 salami, ricotta, ham, mozzarella, parmesan

CHICKEN PARMIZZA
 sliced chicken cutlets, marinara sauce, mozzarella

PESTO
 homemade basil pesto, garlic, fresh tomatoes, mozzarella

VEGETARIAN
 fresh spinach, bell peppers, mushrooms, onions, mozzarella

VENETIAN
 broccoli florets, grilled chicken, alfredo cream sauce

QUATTRO FORMAGGI
 parmigiano, ricotta, mozzarella, provolone, garlic, olive oil {no sauce}

WHITE SPINACH
 fresh spinach, garlic, ricotta cheese, mozzarella {no sauce}

MEAT LOVER
 pepperoni, meatballs, mild sausage, ham

MARGHERITA
 marinara sauce, fresh basil, Italian herbs, roasted tomatoes, parmesan, fresh and shredded mozzarella, olive oil, Italian seasoning

COMBINATION
 mushrooms, mild sausage, pepperoni, bell peppers, onions

THE CLAM
 clams, garlic, olive oil, mozzarella [red sauce or no sauce]