



## 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

**SPICY 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 ]