

# Valentina's

## Trattoria Italiana



### Tagliere

(Our daily selection of cured salumi, and fine cheeses)

#### Affettati:

Daily selection of cured meats ..... 3 for \$13  
5 for \$17

#### Formaggi:

Fine Italian cheeses ..... 3 for \$13  
5 for \$17

### Gli Assaggi

(Small Plates)

**Bruschetta sorrentina**..... \$3  
*Tomatoes, garlic, basil, evoo*

**Bruschetta caprino e pesto**..... \$4  
*Goat cheese, pesto*

**Bruschetta taleggio e speck**..... \$5  
*Taleggio cheese, smoked prosciutto*

**Bruschetta melanzane e scamorza**..... \$4  
*Eggplant, smoked mozzarella*

**Bruschetta funghi tartufati e fontina**..... \$5  
*Mushroom, fontina cheese, truffle oil*

**Bruschetta ricotta pere e miele** ..... \$4  
*Ricotta cheese, pears, walnuts*

### Gli Antipasti

(Appetizers)

**Medaglioni ricotta e speck** ..... \$9  
*Fried ricotta medallions, smoked prosciutto*

**Fritturina di calamari**..... \$13  
*Fried Calamari, Marinara sauce*

**Zuppa di cozze**..... \$12  
*Sautéed mussels in a white/red sauce, chili flakes*

**Arancini di carne e piselli** ..... \$9  
*Rice, beef, peas, smoked mozzarella*

**Melanzane alla parmigiana**..... \$12  
*Layered Eggplant, mozzarella, tomato sauce*

**Polpettine alla ricotta** ..... \$9  
*Meatballs, tomato sauce, ricotta cheese, pine nuts*

**Carpaccio di manzo**..... \$13  
*Filet Mignon (raw) arugula, parmigiano*

**Carpaccio di tonno al kiwi e arance**..... \$13  
*Tuna (raw), kiwi, orange*

### Insalate

(Salads)

**Insalata della casa** ..... \$7  
*Spring mix, carrots, celery, onions tomatoes, vinaigrette*

**Insalata Cesare** ..... \$9  
*Grilled Romaine lettuce, classic Caesar dressing, homemade croutons*

**Insalata di spinaci arance e avocado**..... \$10  
*Spinach, oranges, avocado, orange vinaigrette*

**Insalata con gorgonzola e pere** ..... \$12  
*Baby arugula, pecans, pears, gorgonzola, honey vinaigrette*

**Insalata Tulipano**..... \$13  
*Spring mix, smoked salmon, corn, avocado, lemon, evo*

**Insalata caprese di bufala campana**..... \$13  
*DOP buffalo mozzarella, jersey tomatoes, balsamic drizzle*

**Burrata prosciutto e pomodorini dolci e mandorle**..... \$14  
*Creamy burrata, prosciutto, toasted almonds, cherry tomatoes*

**Add chicken** \$5 ..... **Add shrimp** \$6

### La Pasta Fresca

(Handcrafted Pasta)

**Lasagna Bolognese**..... \$16  
*Mozzarella, ricotta, light meatsauce*

**Gnocchi alla sorrentina**..... \$16  
*Homemade potato gnocchi, taleggio, cherry tomatoes*

**Tagliolini fior di zucca e gamberi** ..... \$18  
*Pumpkin, shrimp, tagliolini, chili flakes*

**Pappardelle ai funghi con Salsiccia e crema di tartufo** ..... \$20  
*Porcini & Shitake mushrooms, Fiorella's hot & sweet sausage, truffle cream*

**Ravioli al ripieno di ricotta pere e pecorino romano**..... \$16  
*Ricotta, pear, pecorino cheese, sage*

**Tagliatelle alla polpa di granchio e zucchine** ..... \$21  
*Jumbo lump crab meat, Julienne cut zucchini, tomato, béchamel*

(Imported Pasta)

**Spaghetti al filetto di pomodoro fesco**..... \$14  
*Cherry tomatoes, basil*

**Linguini alle vongole veraci** ..... \$19  
*Little neck clams, cherry tomatoes*

Gluten free imported pasta available.



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### Secondi (Entrees)

- Pollo alla crema di asparagi** .....\$21  
*Sautéed chicken breast, asparagus pesto, grilled asparagus*
- Pollo arancia e rosmarino** .....\$21  
*Sauteed chicken breast, orange reduction, rosemary, carrots*
- Roulade di pollo con prosciutto e erbe** .....\$22  
*Chicken breast, prosciutto di parma, provolone, fresh herbs*
- Veal Milanese**.....\$24  
*Veal breaded, arugula, diced tomatoes*
- Braciola con gnocchi**..... \$23  
*Beef braciola, gnocchi, fresh tomato sauce, pine nuts*
- Salmone al cartoccio di zucchine e pomodorini**.....\$26  
*Salmon, zucchini, tomatoes, baked in parchment paper*
- Gamberoni al pesto di menta e basilico** ...\$26  
*Sautéed jumbo shrimp, mafaldine pasta, basil & mint pesto*

### Contorni (Side Dishes)

- Funghi selvatici** .....\$6  
*Wild mushrooms, cherry tomatoes*
- Scarole stufate**.....\$6  
*Sauteed escarole, olives, capers, tomatoes, garlic*
- Spinaci saltati**.....\$6  
*Spinaci spinach, evoo, garlic*
- Friarielli Napoletani**.....\$6  
*Sauteed broccoli rabe, chili flakes*
- Gato di patate e scamorza**.....\$6  
*Potatoes mashed, prosciutto, smoked mozzarella*
- Patate al forno** ..... \$5  
*Crispy oven roasted potatoes, rosemary*
- Patatine fritte**.....\$5  
*French fries*

### Le Pizze Rosse (Wood fired red pizza)

- Puttanesca**.....\$12  
*San Marzano tomato sauce, capers, olives, anchovies, chili flakes*
- Margherita**..... \$12  
*Classic pizza, hand pulled mozzarella, San Marzano tomato, basil*
- Regina Margherita**.....\$15  
*San Marzano tomato sauce, DOP buffalo mozzarella, basil*
- Funghi Selvatici**.....\$15  
*San Marzano tomato sauce, wild shiitaki & porcini mushrooms, caramelized onions, hand pulled mozzarella*
- 4 Formaggi** .....\$15  
*San Marzano tomato sauce, gorgonzola, hand pulled mozzarella, ricotta, parmigiano*
- O' salumiere** .....\$16  
*San Marzano tomato sauce, hand pulled mozzarella, spicy soppressata, pecorino*
- Ortolana** .....\$12  
*Tomato sauce, grilled zucchini, bell peppers, eggplant, asparagus*

### Pizze Bianche (Wood fired white pizza)

- Maruzzella**.....\$16  
*Arugula, hand pulled mozzarella, goat cheese, figs*
- San Daniele**.....\$17  
*Arugula, hand pulled mozzarella, prosciutto San Daniele, shaved parmigiano*
- Salsiccia & Friarielli** .....\$16  
*Hand pulled mozzarella, Sausage, broccoli Rabe*
- Tartufo** .....\$17  
*Pecorino, egg, hand pulled mozzarella, caramelized Onions, truffle cream*
- Mais** .....\$14  
*Hand pulled mozzarella, corn, cooked ham*
- Calzone Ripieno**.....\$11  
*Hand pulled mozzarella, ricotta, soppressata*
- Add Buffalo Mozzarella** .....\$2

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

