



VALENTINO'S
ON THE GREEN

PER LA TAVOLA

Parma Proscuitto Fritters with Reggiano

House Cured & Pitted Olives, Rosemary & Garlic

Marinated Grilled Baby Artichoke Hearts, White Wine & Garlic

Housemade Ricotta with Honey & Almonds

Potato Focaccia "Pugliese" with Rosemary & Garlic

Fire Roasted Red & Yellow Peppers with Pine Nuts & Capers

Roasted Red & Yellow Beets, Ricotta Salata & Scallions

Baked Littleneck Clams – Half Dozen & Dozen

ANTIPASTI

Freddo

Beef Tenderloin Carpaccio

Baby Arugula, Black Truffle Madeira Vinaigrette, Pesto

Seafood Salad

Calamari, Scungilli, Scallops, Shrimp

Rare Seared Yellow Fin Tuna

Herb Crusted, Spicy Chickpeas & Avocado, Garlic Anchovy Aioli

Smoked Salmon

Lemon Herb Dressing, Marscapone Crème Fraiche, American Caviar

Shellfish Platter

*Half Maine Lobster, Jumbo Shrimp, Oysters of Day, King Crab & Lump Crabmeat
Or - tower for 3 or more with cocktail sauce, aioli, and mignonette.*

Caldo

Escarole, Tomato & Bean Soup

Pancetta & Shaved Parmesan

Grilled Homemade Sausage

Broccoli Rabe & Spicy Peppers

Shrimp "Gugliemi"

Over Wilted Baby Arugula

Steamed Prosecco Mussels

Orange, Fennel & Saffron

Crisp Fried Calamari

Fra Diavola & Lemon Pepper Aioli

Insalate

Buffalo Mozzarella

Vine Ripe Tomatoes, Red Onions, Basil & Extra Virgin Olive Oil

Tribeca Arugula Salad

Oven Dried Tomatoes, Bocconcini, Roasted Peppers, Black Olive Dressing

Mixed Greens

Field Greens, Radicchio and Red & Yellow Cherry Tomatoes with White Balsamic Dressing

Watercress, Gorgonzola Salad

Glazed Walnuts, Endive & Poached Pear Salad with Walnut Vinaigrette

Valentino Caesar

Classic with White Anchovies, Toasted Focaccia Croutons, Citrus Zest

PRIMI

Angel Hair

Teardrop Tomatoes, Mozzarella, Lemon Oil

Linguine

Aglio & Olio with White Anchovy, Manila Clams & Toasted Breadcrumbs

Pasta Al Forno Zio Vincenzo

Mortadella, Smoked Scamorza, Egg, Sausage

Ravioli

Four Cheese, Roasted Plum Tomato, Parmigiano Reggiano & Basil

Cabernet Cavatelli

Braised Short Rib, Wild Mushroom, Ricotta & Rosemary

Tagliatelle

Shrimp, Scallops, Mussels & White Wine Shellfish Broth

SECONDI

Pesce

Fish of the Day

Pine Nut Crust Brook Trout

Crisp Skin Local Snapper

Grilled Montauk Swordfish

Grilled Atlantic Salmon

Served with Toasted Fregola with Saffron, Roasted Squash & Plum Tomato

Choice of – Warm Tomato Vinaigrette, or Livornese Sauce

Carne

Crisp Seared Cornish Hen

Rabbit Cacciatore

Braised Boneless Short Ribs

Herbed Crusted Lamb Chop

OssoBucco

Served with Marscapone Polenta with Wild Mushrooms & Leeks

Choice of – Lemon Thyme Jus or Grain Mustard Jus

Bistecca

New York Strip / 12oz

Hanger Steak / 10oz

Double Heritage Pork Chop

Rib Eye Steak, Bone-In / 20oz

Filet Mignon / 10oz

Served with Roasted Garlic Potatoes & Sautéed Spinach

Choice of – Natural, Caramelized Onion, or Salgморillo Sauce

Classico

Eggplant Rollatini

Chicken Parmigiana

Veal Marsala

Pork Milanese

Chicken Picatta

Shrimp Scampi

ARAGOSTE ZELA RAMBOVA

Two Broiled Lobsters with Tuscan Beans, Broccoli Rabe & Spicy Chiles

CONTORNI

Rosemary Garlic Roasted Fingerlings

Spinach, Garlic & Oil

Caramelized Brussels & Pancetta

Roasted Garlic Whipped Potatoes

Creamy White Polenta

Wild Mushroom Fricassee

Sautéed Broccoli Rabe

Sauteed Escarole w/Wilted Grape Tomatoes

