



Valentino's

Appetizers



Soups

Only the finest ingredients are used.

French Onion Soup 6.95

Soup Du Jour 3.95

Breaded Mozzarella Sticks 5.95

Fried and served with tomato sauce.

Shrimp Cocktail 8.75

Large Mushrooms with Homemade Stuffing 7.95

Fried Calamari 7.95

Succulent golden rings fried and served with cocktail sauce.

Fried Frog Legs 8.95

Lightly breaded, with lemon wedge.

Bruschetta 6.95

Roman garlic bread.

Baked Manicotti 8.75

Stuffed with delicious mixture of ricotta cheese and tomato sauce.

Crab Cake 8.75

Genuine Maryland style crab cake served with tartar sauce.

Rollatini of Eggplant 8.75

Sliced eggplant stuffed with mixture of ricotta cheese and baked with tomato sauce.

1/2 Doz. Steamed Clams 7.95

Heart of Artichokes 6.50

Fire Roasted Sweet Red Peppers 6.50



Italian Specialties

Tortellini Alfredo 14.95

Fettucini Alfredo 14.95

Tortellini Alfredo with Chicken 17.95

Fettucini Alfredo with Chicken 17.95

Tortellini Alfredo with Scallops 19.95

Fettucini Alfredo with Scallops 19.95

Linguine with Clam Sauce 14.95

Your choice of red or white clam sauce.

Cheese Ravioli 14.95

Penne Rigate or Angel Hair 11.95

With Meatballs.

Cavatelli with Braciolo 16.95

Scungilli with Angel Hair 17.95

House Specials

Veal Parmigiana 20.95

Breaded veal topped with tomato sauce and mozzarella cheese.

Veal Cutlet 20.95

Breaded veal served with your choice of tomato sauce or lemon.

Veal A La Whisky 22.95

Sliced veal gently sauteed with bourbon and cream.

Veal Marsala 20.95

Sliced veal gently sauteed with Marsala wine and mushrooms.

Chicken Marsala 18.95

Sliced chicken breast sauteed with Marsala wine and mushrooms.

Chicken Parmigiana 18.95

Breaded chicken breast topped with tomato sauce and mozzarella cheese.

Chicken Cacciatore 18.95

Fresh chicken cooked in wine, mushrooms, peppers and tomatoes.

Shrimp Marinara 20.95

Jumbo shrimp cooked in wine with vegetables and tomato.

Steak Diavola 23.95

N.Y. steak pan broiled with a combination of wine, fennel seeds, hot peppers and spices.

Ossobucco 23.95

Tender 2" thick veal shank slowly braised with fresh vegetables, wine, tomato, broth and fine herbs.

Seafood and Grill Dishes

Trout Almondine 16.95

Boneless trout gently browned in butter with almonds.

Jumbo Fried Shrimp 19.95

Served with cocktail sauce.

Fried Scallops 19.95

Served with tartar sauce.

Half Chicken 16.95

Broiled or fried.

N.Y. Cut Sirloin Steak 21.95

16oz. steak cooked to your taste.

Broiled Fresh Salmon 16.95

With lemon wedge.

Fried Calamari 17.95

Golden squid rings with cocktail sauce.

Broiled Sea Scallops 19.95

With lemon wedge.

Baked Ham 14.95

Juicy and tender, served with raisin sauce.

Rack of Lamb 22.95

Roasted with fine herbs.

Alaskan King Crab Legs 26.95

Split and served with drawn butter.

From France

Steak au Poive 24.95

Steak covered with crushed pepper and flamed with Cognac and cream sauce.

Steak Di Jon 24.95

Pan broiled steak with brandy, heavy cream and Di jon mustard.

Veal a` la Creme 20.95

Scalloped of veal gently sauteed in wine and cream sauce.

Canard al' Orange 19.95

Roasted breast of duck with orange sauce.

Frog Legs Provencal 20.95

Frog legs sauteed in olive oil, garlic and parsley.

Salmon a` la Bercy 18.95

Fresh salmon baked with shallots, wine parsley, butter, lemon and spices.

Coquilles Saint-Jacques a` l'ail 21.95

Fresh sea scallops cooked with garlic, wine, parsley and cream sauce.



Valentino's

All entrees are served with mixed green salads, homemade Italian bread, vegetables and your choice of potato or pasta.

Choice of homemade salad dressing:

Italian - French - Russian - Ranch

(Bleu Cheese - 1.45 extra)

Desserts

Cheesecake 5.95

Real New York style.

Black Forest Cake 5.95

Dark chocolate layered with cherries and whipped cream.

White Chocolate Mousse Cake 5.95

Covered with toasted almonds and white chocolate shavings.

Tiramisu Cake 5.95

*Coffee liqueur flavored mascapone filling,
surrounding an espresso soaked cake.*

Raspberry Eclair Cake 5.95

*Creamy filling swirled with raspberries, covered with rich whipped cream
mouse, eclair puffs, pure crushed raspberries and chopped pecans.*

Key Lime Pie 5.95

Made with real key lime juice.

Dutch Apple Pie 4.50

Dutch Apple Pie Served Ala Mode 4.95

Spumoni 4.25

Ice Cream Sunday 4.95

Vanilla Ice Cream 3.95

Chocolate Ice Cream 3.95

