



MOTHER'S DAY HOLIDAY MENU

www.valentinoseateryaz.com

520-723-5910 or 520-723-5911

L'Antipasto

Mussels Valentino (G) 15.99
Fresh Mussels simmered in your choice of a roasted garlic, tomato cream sauce OR a lemon butter, white wine garlic sauce

Shrimp Cocktail (G) 15.99
Lightly poached & chilled shrimp served with our house made creamy cocktail sauce

Crab Cakes 15.99
Lightly breaded deep-fried crab cakes topped with a remoulade sauce served over a bed of fresh mixed greens tossed in a Balsamic vinaigrette dressing

Tomato Caprese (G) 13.99
Marinated tomato slices topped with fresh mozzarella cheese, basil, garlic & drizzled with a balsamic reduction

Fried Calamari 14.99
Tender Calamari lightly breaded & deep fried, served with your choice of creamy cocktail sauce or Valentino's Original marinara

Broccoli Parmigiana 12.99
Fresh breaded broccoli florets deep fried, topped with Valentino's Original tomato sauce baked with provolone cheese

Valentino's Garlic Bread 11.99
Valentino's Original garlic bread baked & topped with provolone & mozzarella cheeses served with Valentino's tomato sauce

Utica Greens 12.99
Fresh escarole greens sautéed with crisped prosciutto, chopped hot peppers, fresh garlic, grated Pecorino Romano cheese and Italian seasoned breadcrumbs

Tomato Bruschetta Crostini 14.99
Toasted crostini topped with marinated plum tomatoes with red onion & Kalamata olives
ADD BALSAMIC GRILLED JUMBO SHRIMP \$4

Insalate

Antipasto (G) 19.99
Fresh mixed greens with imported Italian meats, cheeses & olives tossed in Valentino's Original Italian vinaigrette dressing

Zuppe Del Giorno "Soup of the Day" - Italian Wedding Soup
Cup 5.50 / Bowl 7.50
French Onion Gratineé
Cup 5.99 / Bowl 7.99

Veal Entrées

Veal Parmigiana 28.99
Breaded veal topped & baked with Valentino's Original tomato sauce and provolone cheese

Veal Marsala (G) 28.99
Sautéed medallions of veal finished in an imported Marsala with fresh mushrooms, lemon & garlic

Veal Piccata (G) 28.99
Sautéed medallions of veal with fresh mushrooms and finished with lemon butter, white wine & garlic

Gluten Free (G)

*** A Caesar or Mixed Green Salad may be substituted for the house dinner salad with any entrée for an additional \$7. An Antipasto Salad for TWO may be substituted for the house salads with an entrée for \$12.

Chicken Entrées

Chicken Marsala (G) 26.99

Sautéed medallions of boneless breasts of chicken finished in an imported Marsala with fresh mushrooms, lemon & garlic

Chicken Parmigiana 26.99

Breaded breast of chicken topped & baked with Valentino's Original tomato sauce and provolone cheese

Chicken Piccata (G) 26.99

Sautéed medallions of boneless breasts of chicken with fresh mushrooms and finished with lemon butter, white wine and garlic

Specialty Entrées (G)

Ribeye (G) 49.99

16-ounce ribeye charcoal-grilled to your tasting topped with sautéed onions

Prime Rib (G)

12 oz cut served w/au jus & horseradish sauce 44.99

Filet Mignon & Broiled Scallops 53.99

Charcoal-grilled 9-ounce filet prepared to your tasting served with broiled sea scallops

Eggplant Parmigiana 27.99

Fresh battered dipped eggplant layered & baked with Pecorino Romano cheese, fresh garlic & basil along with Valentino's Original marinara sauce

Pork Chop 27.99

12-ounce charcoal-grilled center cut pork chop grilled to your tasting served with applesauce

Pork Osso Bucco 29.99

Slow simmered pork shank simmered in vegetable and pork base broth topped with carrots, yellow & red tomatoes served over risotto

Specialty entrées may also be topped with sautéed seasoned onions &/or mushrooms for \$4.50

Il Pesce Entrées

Broiled Sea Scallops 39.99

Fresh sea scallops broiled to perfection in our lemon, garlic butter sauce

Baked Cod 29.99

Fresh baked haddock topped with an Italian crumb topping

Shrimp Scampi OR Shrimp Marinara 29.99

Jumbo shrimp sautéed in a lemon butter; white wine garlic sauce OR finished with Valentino's tomato sauce served over linguine

Broiled Seafood Combo 41.99

Fresh cod, jumbo shrimp & sea scallops broiled to perfection in a lemon, garlic butter

Il Pesce entrées are all served with a house salad, our fresh baked bread and Valentino's Original tomato oil. Above entrées also may be served with your choice of a side of spaghetti, garlic smashed potatoes or a baked potato.

Alfredo Sauce may be substituted for tomato sauce on spaghetti side for \$5

Italian Specialties

Lasagna 26.99

Layers of fresh ground Italian sausage and fresh ricotta cheese baked with Valentino's Original tomato sauce and mozzarella cheese

Ravioli Giuseppe 25.99

Valentino's cheese filled ravioli served with your choice of meatballs or sausage topped with Valentino's Original tomato sauce

Fresh Mussels Fettuccine 28.99

Fresh mussels finished in a roasted garlic cream sauce served over fettuccine pasta

All pasta entrées are served with a house salad, our fresh baked bread, butter and Valentino's Original tomato oil.

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