

THE CLASSICS

INSALATE E ANTIPASTI

Butter lettuce and spinach salad, taleggio dressing, Grana Padano and toasted hazelnuts	13
Apulian burrata with heirloom tomatoes and basil-infused oil	14
Wild mushrooms tortino with Parmigiano Reggiano and saffron fonduta	12
Duckling crespelle and mostarda di Cremona	13
Pappa al pomodoro a tomatoes Tuscan style soup served with croutons	12

PRIMI

Lobster fettuccine with basil, garlic and heirloom tomatoes	24
Fusilli alla Norma a Sicilian dish with tomato, eggplant, basil and cured ricotta Lucana	19
Veal sweet breads filled ravioli	22
Hand rolled garganelli with Bolognese ragù	21
Risotto with Farmers Market vegetables, thyme and caprino cheese	23

SECONDI

Royal dorade fillet with mushrooms, fava beans puree and pecorino	33
Baked Tasmanian salmon crusted with Bronte's pistachio	30
Veal ossobuco slowly braised with roots vegetables and herbs	44
Veal scaloppine piccata	36
Grilled Angus beef tenderloin with red wine reduction	38
Honey spiced pork tenderloin with apples	36
Grilled free range chicken with orange zest and red pepper	28

CONTORNI

Spinach sauteed with garlic olive oil	10
Asparagus sauteed with butter	10
Roasted potatoes	10

VALENTINO

SANTA MONICA

SINCE 1972

CHEF SPECIALS

CHEF SPECIALS ALSO OFFERED AS TASTING MENU

THREE COURSES FOR 55++ PER PERSON

INCLUDES:

YOUR CHOICE OF ANTIPASTI OR PRIMI, CHOICE OF ENTRÉE AND A DESSERT PLATTER

FOUR COURSES FOR 70++ PER PERSON

INCLUDES:

YOUR CHOICE OF ANTIPASTI, CHOICE OF PRIMI, CHOICE OF ENTRÉE AND A DESSERT PLATTER

AND OPTIONAL WINE PAIRING FOR 50++ PER PERSON

STUZZICHINO

QUAIL EGGS WITH SALMON, DUCK PROSCIUTTO AND MELON,

ANTIPASTI

Fregula and tuna salad with ginger-tarocco blood orange dressing	15
Lamb prosciutto with ricotta-honey spread and home made “carta musica”	16
Artichokes salad with lemon oil and shaved truffle cheese	13

PRIMI

Spaghetti with baby calamari, clams and prawns sprinkled with bottarga	24
Sardinian gnocchetti with mint scented spring lamb ragù	21
Wild asparagus and ramps risotto with mascarpone and salt cured ricotta	19

SECONDI

Octopus “in zimino” with spinach and pappalardo lightly spicy	26
Branzino fillet cooked in parchment paper with olives, cherry tomatoes and vermentino wine	30
Spring lamb with olives, fennel and potatoes	36

DOLCE

Let the pastry chef surprise you with a dessert platter