

# VALENTINA'S

RISTORANTE • BAR • PIZZERIA

## ANTIPASTI

**BURRATA** | 15    
confit tomatoes, basil pesto,  
roasted garlic, aged balsamic


**FRITTO MISTO** | 21  
calamari, shrimp, artichokes, asparagus,  
lemon garlic aioli, marinara

**SHRIMP OREGANATA** | 18   
confit tomatoes, lemon,  
herb breadcrumbs

**MUSSELS** | 21  
white wine garlic sauce,  
confit tomatoes

### FAMOUS BRAISED VEAL MEATBALL

**THE 8TH WONDER OF THE WORLD**  
marinara, Parmigiano Reggiano | 14

**BEEF CARPACCIO\*** | 22   
truffle emulsion, shaved cremini,  
toasted walnuts, evoo

**PROSCIUTTO DI PARMA  
& CHEESE** | 23   
Taleggio, gorgonzola dolce, apricot  
marmalade, marinated olives

**ARANCINI** | 14  
four cheese fried risotto, marinara

**BRUSCHETTA** | 15  
whipped ricotta, prosciutto spread,  
Peperonata, aged balsamic

## SOUP & SALADS

### MINISTRONE

**A NOD TO NONNA**

braised pork, orecchiette, kidney  
beans, Parmigiano Reggiano | 5 | 9

**TUSCAN TOMATO**    
basil pesto, focaccia crumble | 5 | 9

**PEAR & GORGONZOLA** | 13    
escarole, radicchio, pistachios,  
poached pear vinaigrette

**CAESAR** | 10    
romaine, focaccia croutons, creamy lemon  
garlic dressing, Parmigiano Reggiano

**ITALIAN SALAD** | 13    
salami, pepperoni, olives,  
provolone, tomato, chickpeas,  
giardiniera, Pecorino Romano,  
red wine vinaigrette


**TOMATO PANZANELLA** | 13   
arugula, mozzarella, toasted focaccia,  
balsamic vinaigrette

### ✦ ADD TO ANY SALAD ✦

Chicken Milanese | 8 Salmon\* | 18   
Grilled Chicken | 8  Shrimp | 12   
Prosciutto di Parma | 7 

**MOLLY  
BADERSNIDER**  
general manager

**ETHAN  
GREENWALT**  
executive chef

 gluten-free friendly upon request  
 vegetarian upon request

\*Consuming raw or undercooked meats, poultry,  
seafood or eggs may increase your risk of foodborne  
illness. Please inform your server of any food allergies.  
While we will do our best to accommodate your  
needs, please be aware our restaurant uses ingredients  
that contain all the major FDA allergens (peanuts,  
tree nuts, eggs, fish, shellfish, milk, soy & wheat).  
We offer gluten-free friendly items; however,  
our kitchen is not completely gluten free.

## PANINI

choice of parmesan garlic fries,  
cup of soup, or a side Italian Salad

**ITALIAN STACK** | 18  
salami, pepperoni, cotto ham, mozzarella,  
sundried tomato pesto, red wine vinaigrette

**BRAISED MEATBALL SUB** | 16  
marinara, provolone, banana peppers, pesto

**FOUR CHEESE** | 14   
grilled, ricotta, fontina, mascarpone,  
robiola, chili apricot

**CHEESEBURGER\*** | 17  
fontina, garlic aioli, lettuce, toasted bun

## PASTA

**ALL LONG & SHORT PASTAS CAN  
BE MADE GLUTEN-FREE FRIENDLY**

### LONG PASTA

**BUCATINI & CLAMS** | 23  
pancetta, onion, red chili butter, lemon jus,  
oreganata crumbs

**CACIO E PEPE** | 17   
mafalda, tri peppercorn, Pecorino Romano

**VEAL PAPPARDELLE** | 25  
braised veal, mushrooms,  
chianti reduction, whipped ricotta

**SPAGHETTI & MEATBALL** | 19  
marinara, toasted garlic, basil,  
Parmigiano Reggiano

**PESTO SHRIMP** | 19  
mafalda, pesto cream, Parmigiano Reggiano

### STUFFED PASTA

**BRAISED LAMB GNUDI** | 24  
porcini mushroom cream, citrus dressed arugula

**GOAT CHEESE RAVIOLI** | 21   
garlic, lemon, grilled artichoke, broccolini,  
Pecorino, pistachio


**BUTTERNUT SQUASH TORTELLINI** | 22   
sage, toasted garlic jus, hazelnuts,  
Parmigiano Reggiano, lemon oil

### SHORT PASTA

**RIGATONI BOLOGNESE** | 22  
Italian sausage, braised beef & tomato ragu,  
basil, burrata

**SPICY RADIATORI** | 19   
pancetta, roasted Fresno chilis, tomato,  
Pecorino Romano

**CARBONARA** | 25  
cresti, pancetta, onion, Pecorino Romano, cream

**FUSILLI ALLA VODKA** | 18   
San Marzano cream, Calabrian chili,  
mushrooms, crispy prosciutto

## FEATURES

**MONDAY: LOBSTER RAVIOLI** | 25

**TUESDAY: CHICKEN GIARDINIERA** | 19

**WEDNESDAY: PASTA NORMA** | 19

**THURSDAY: CHICKEN MARSALA** | 20

**FRIDAY: SHRIMP SCAMPI** | 21

**SATURDAY: CALZONE** | 16


**SUNDAY: SUNDAY SALAD** | 21

## PIZZA

**ALL PIZZAS ARE 10" AND CAN BE  
MADE GLUTEN-FREE FRIENDLY**

Add a side Caesar or  
Italian Salad | 6

**PEPPERONI** | 15  
house tomato sauce, cherry peppers,  
Stracciatella

**MARGHERITA** | 14   
heirloom tomatoes, toasted garlic,  
mozzarella, evoo

**PORCINI & TRUFFLE** | 17   
whipped ricotta, Taleggio,  
fresh herbs


**FIVE CHEESE** | 14   
mozzarella, Asiago, provolone,  
Pecorino Romano, robiola

**ALLA VODKA** | 16  
tomato cream, mushrooms, cipollini  
onions, crispy prosciutto

**SAUSAGE** | 15  
Italian sausage, roasted  
fennel, pecorino

**VEGETABLE** | 14   
tomato pesto, garlic broccolini,  
mushrooms, provolone

**SICILIAN** | 15  
Soppresata, pancetta, Italian sausage,  
peppadew peppers, Asiago

**CHILI ROSSA** | 14   
ricotta, rossa sauce, Calabrian hot honey

**GIARDINIERA** | 15  
sausage, pickled vegetables, pepperoni  
crumble, house tomato sauce

**PROSCIUTTO** | 16  
caramelized cipollini,  
gorgonzola dolce, arugula,  
apricot marmalade

### ✦ TOPPINGS ✦

Prosciutto | 7 Pancetta | 5  
Sausage | 4 Calabrian Hot Honey | 2  
Pepperoni | 4 White Anchovies | 6

## SPECIALTIES


**CHICKEN PARMESAN** | 20  
house-made rigatoni,  
alfredo, marinara


**CHICKEN MILANESE** | 18  
pan-fried, arugula, fennel, red onion,  
Parmigiano Reggiano, evoo

**EGGPLANT PARMESAN** | 18   
provolone, ricotta, marinara sauce,  
garlic spaghetti

**STROMBOLI** | 16  
soppresata, pepperoni, ricotta,  
Pecorino Romano,  
served with arugula salad

**LASAGNA** | 21  
braised beef and sausage Bolognese,  
ricotta, red sauce

**SALMON\*** | 26   
toasted garlic broccoli rabe, roasted  
fingerling potatoes, red chili pesto

**GRILLED SWORDFISH** | 31   
lemon caper gremolata, arugula,  
roasted potatoes, artichokes

**6OZ. FILET MIGNON\*** | 49   
roasted potatoes,  
escarole, balsamic

# VALENTINA'S

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## ANTIPASTI

### PROSCIUTTO DI PARMA & CHEESE | 23 <sup>GF</sup>

Taleggio, gorgonzola dolce, apricot marmalade, marinated olives

### FRITTO MISTO | 21

calamari, shrimp, artichokes, asparagus, lemon garlic aioli, marinara

### SHRIMP OREGANATA | 18 <sup>GF</sup>

confit tomatoes, lemon, herb breadcrumbs

### MUSSELS | 21

white wine garlic sauce, confit tomatoes

### FAMOUS BRAISED VEAL MEATBALL

**THE 8TH WONDER OF THE WORLD**  
marinara, Parmigiano Reggiano | 14

### BEEF CARPACCIO\* | 22 <sup>GF</sup>

truffle emulsion, shaved cremini, toasted walnuts, evoo

### ARANCINI | 14

four cheese fried risotto, marinara

### BRUSCHETTA | 15

whipped ricotta, prosciutto spread, Peperonata, aged balsamic

## SOUP & SALADS

### MINISTRONE

#### A NOD TO NONNA

braised pork, orecchiette, kidney beans, Parmigiano Reggiano | 5 | 9

### TUSCAN TOMATO <sup>GF</sup> ✓

basil pesto, focaccia crumble | 5 | 9

### PEAR & GORGONZOLA | 13 <sup>GF</sup> ✓

escarole, radicchio, pistachios, poached pear vinaigrette

### CAESAR | 10 <sup>GF</sup> ✓

romaine, focaccia croutons, creamy lemon garlic dressing, Parmigiano Reggiano

### ITALIAN SALAD | 13 <sup>GF</sup> ✓

salami, pepperoni, olives, provolone, tomato, chickpeas, giardiniera, Pecorino Romano, red wine vinaigrette

### TOMATO PANZANELLA | 13 ✓

arugula, mozzarella, toasted focaccia, balsamic vinaigrette

### MOLLY BADERSNIDER

general manager

### ETHAN GREENWALT

executive chef

<sup>GF</sup> gluten-free friendly upon request

✓ vegetarian upon request

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly items; however, our kitchen is not completely gluten free.

## MOZZARELLA BAR

served with sea salt focaccia <sup>GF</sup> ✓

### MOZZARELLA DI BUFALA | 13

tomato olive tapenade, arugula, evoo

### STRACCIATELLA | 12

pistachio, chili apricot jam

### BURRATA | 15

confit tomatoes, basil pesto, roasted garlic, aged balsamic

## PASTA

**ALL LONG & SHORT PASTAS CAN BE MADE GLUTEN-FREE FRIENDLY**

### LONG PASTA

#### BUCATINI & CLAMS | 28

pancetta, onion, red chili butter, lemon jus, oreganata crumbs

#### CACIO E PEPE | 19 ✓

mafalda, tri peppercorn, Pecorino Romano

#### VEAL PAPPARDELLE | 29

braised veal, mushrooms, chianti reduction, whipped ricotta

#### SPAGHETTI & MEATBALL | 23

marinara, toasted garlic, basil, Parmigiano Reggiano

#### PESTO SHRIMP | 25

mafalda, pesto cream, Parmigiano Reggiano

### STUFFED PASTA

#### BRAISED LAMB GNUDI | 26

porcini mushroom cream, citrus dressed arugula

#### GOAT CHEESE RAVIOLI | 23 ✓

garlic, lemon, grilled artichoke, broccolini, Pecorino, pistachio

#### BUTTERNUT SQUASH TORTELLINI | 24 ✓

sage, toasted garlic jus, hazelnuts, Parmigiano Reggiano, lemon oil

### SHORT PASTA

#### RIGATONI BOLOGNESE | 25

Italian sausage, braised beef & tomato ragu, basil, burrata

#### SPICY RADIATORI | 21 ✓

pancetta, roasted Fresno chilis, tomato, Pecorino Romano

#### CARBONARA | 25

cresti, pancetta, onion, Pecorino Romano, cream

#### FUSILLI ALLA VODKA | 21 ✓

San Marzano cream, Calabrian chili, mushrooms, crispy prosciutto

## FEATURES

**MONDAY: LOBSTER RAVIOLI | 31**

**TUESDAY: CHICKEN GIARDINIERA | 25**

**WEDNESDAY: PASTA NORMA | 21**

**THURSDAY: CHICKEN MARSALA | 25**

**FRIDAY: SHRIMP SCAMPI | 25**

**SATURDAY: STEAK & SHRIMP | 59**

**SUNDAY: MAFALDA & MEATBALL | 23**

## PIZZA

**ALL PIZZAS ARE 14" AND CAN BE MADE GLUTEN-FREE FRIENDLY**

### PEPPERONI | 23

house tomato sauce, cherry peppers, Stracciatella

### MARGHERITA | 22 ✓

heirloom tomatoes, toasted garlic, mozzarella, evoo

### PORCINI & TRUFFLE | 26 ✓

whipped ricotta, Taleggio, fresh herbs

### FIVE CHEESE | 21 ✓

mozzarella, Asiago, provolone, Pecorino Romano, robiola

### ALLA VODKA | 21

tomato cream, mushrooms, cipollini onions, crispy prosciutto

### SAUSAGE | 20

Italian sausage, roasted fennel, pecorino

### VEGETABLE | 19 ✓

tomato pesto, garlic broccolini, mushrooms, provolone

### SICILIAN | 23

Soppresata, pancetta, Italian sausage, peppadew peppers, Asiago

### CHILI ROSSA | 19 ✓

ricotta, rossa sauce, Calabrian hot honey

### GIARDINIERA | 20

sausage, pickled vegetables, pepperoni crumble, house tomato sauce

### PROSCIUTTO | 25

caramelized cipollini, gorgonzola dolce, arugula, apricot marmalade

### TOPPINGS

Prosciutto | 7 Pancetta | 5  
Sausage | 4 Calabrian Hot Honey | 2  
Pepperoni | 4 White Anchovies | 6

## SPECIALTIES

### CHICKEN PARMESAN | 25

house-made rigatoni, alfredo, marinara

### VEAL MARSALA | 37 <sup>GF</sup>

sautéed mushrooms, prosciutto, fried sage, Tuscan potatoes

### CHICKEN MILANESE | 21

pan-fried, arugula, fennel, red onion, Parmigiano Reggiano, evoo

### SALMON\* | 31 <sup>GF</sup>

toasted garlic broccoli rabe, roasted fingerling potatoes, red chili pesto

### EGGPLANT PARMESAN | 23 ✓

provolone, ricotta, marinara sauce, garlic spaghetti

### GRILLED SWORDFISH | 37 <sup>GF</sup>

lemon caper gremolata, arugula, roasted potatoes, artichokes

### LASAGNA | 24

braised beef and sausage Bolognese, ricotta, red sauce

## WOOD-GRILLED STEAKS

**PROUDLY SERVING USDA PRIME BEEF\* <sup>GF</sup>**

served with roasted garlic butter & your choice of side.

**FILET MIGNON 6oz. | 52 <sup>GF</sup> 8oz. | 60**

**NEW YORK STRIP 12oz. | 59**

**DELMONICO RIBEYE 14oz. | 66**

### SIDES

**SPAGHETTI** red, white, or garlic evoo | 6 ✓

**FINGERLING POTATOES | 6 <sup>GF</sup> ✓**

**ESCAROLE & BROCCOLI RABE | 7 <sup>GF</sup> ✓**

**MUSHROOMS & ONIONS | 12 <sup>GF</sup> ✓**

# VALENTINA'S

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## COCKTAILS

**MI VALENTINI** | 13  
Tito's, house made brine,  
stuffed Castelvetrano olives

**LINDA EVANGELISTA** | 13  
Il Tramonto amaretto, fresh citrus, cherry foam

**TUSCAN LIMONATA** | 14  
house limoncello, New Amsterdam vodka,  
Peroni, Angostura

### TRUFFLE OLD FASHIONED

Buffalo Trace, black truffle honey,  
citrus essence, Luxardo | 18

**CURATED WITH LOCAL WATERSHED  
DISTILLERY'S BOURBON** | 19

### BRIDGE PARK MANHATTAN | 16

Old Forester, Noilly Prat vermouth,  
vanilla, Ay Chico bitters

### AN ODE TO PEPE | 13

pineapple-infused Wheatley vodka,  
Calabrian chili tincture

### ESPRESSO MARTINI | 16

Ketel One, coffee liqueur, vanilla foam

### ITALIAN MARGARITA | 15

Espolòn reposado, melon basil, agave, Italicus

**SPICY WITH 21 SEEDS JALAPEÑO &  
CUCUMBER TEQUILA** | 16

## NONNA'S CELLOS

OUR EXCLUSIVE 'CELLOS CREATED  
WITH NOBLE CUT DISTILLERY

**MEYER LEMON** | 12

**MELON BASIL** | 12

## SPRITZ

CURATED WITH CINZANO PROSECCO

**APEROL** | 14

the classic, but with a twist

**MEYER LEMON** | 14

Noble Cut Lemoncello, Angostura

**MELON BASIL** | 14

Noble Cut Melon Basil Cello, lime

**HUGO** | 13

St-Germain, mint

## VINO VALENTINA'S

Enjoy 50% off bottles of wine up to \$100

Tuesdays all day & night

## ZERO PROOF

**CAFFÈ SHAKERATO** | 8  
tiramisu-infused espresso  
shaken with cream

**AMARETTI SOUR** | 9

Lyre's Amaretti, fresh citrus,  
cherry foam

**NOGRONI** | 10

Seedlip Grove, Lyre's Aperitif Rosso, citrus

**AMALFI SPRITZ** | 9

Lyre's Italian Orange, grapefruit, bubbles

**A'SICILIANA  
SPARKLING SODA** | 6

Lemon or Blood Orange

## DRAUGHTS

**ITALO DISCO** | 8

Getaway Brewing Company, Dublin, OH  
Italian-style pilsner

**PERONI** | 8

Italy | pilsner

**COLUMBUS BREWING  
COMPANY IPA**

Columbus | IPA | 9

**ROTATING SELECTION** | 8

## GLASS POURS

### SPARKLING

	6OZ	9OZ	BTL
<b>PROSECCO</b> Brut, La Gioiosa, Veneto, Italy, NV	12	—	48
<b>BRUT ROSÉ</b> Spumante, Scarpetta, "Timido," Italy, NV	14	—	56
<b>BRUT</b> Piper Sonoma, "Select Cuvée," Sonoma County, California, NV	13	—	52

### WHITES

<b>PINOT GRIGIO</b> Masi, "Masianco," Delle Venezie, Italy	12	18	48
<b>SAUVIGNON BLANC</b> Emmolo, Napa Valley, California	14	21	56
<b>ROSÉ</b> Aix, Coteaux d'Aix en Provence, Provence, France	15	22	60
<b>SANCERRE</b> Domaine Daniel Reverdy, Loire Valley, France	22	33	88
<b>SAUVIGNON BLANC</b> Wairau River, Marlborough, New Zealand	14	21	52
<b>CHARDONNAY</b> Trefethen, Oak Knoll District, Napa Valley, California	15	22	60
<b>CHARDONNAY</b> Feudo Principi di Butera, Sicily, Italy	12	18	48

### REDS

	6OZ	9OZ	BTL
<b>PINOT NOIR</b> Cantina Tramin, Alto Adige, Italy	13	20	52
<b>CHIANTI</b> Da Vinci, Tuscany, Italy	12	18	48
<b>MALBEC</b> Luigi Bosca, Mendoza, Argentina	14	21	56
<b>VALPOLICELLA CLASSICO</b> Tedeschi, "Lucchine," Veneto, Italy	12	18	48
<b>CHIANTI CLASSICO</b> Rocca delle Macie, "Famiglia Zingarelli," Riserva, Tuscany, Italy	19	28	76
<b>CABERNET SAUVIGNON</b> Francis Ford Coppola, "Director's Cut," Alexander Valley, California	15	22	60
<b>CABERNET SAUVIGNON</b> Quilt, Napa Valley, California	20	30	80

## BY THE BOTTLE

### SPARKLING

<b>PROSECCO</b> Riondo, "Giuliana," Veneto, Italy	60
<b>CHAMPAGNE</b> Moët & Chandon, Brut, "Impérial," France	112
<b>FRANCIACORTA</b> Ca' Del Bosco, Brut, Lombardy, Italy	90
<b>MOSCATO D'ASTI</b> Ceretto, "I Vignaioli di S. Stefano," Piedmont, Italy	43

### SELECTED WHITES

<b>RIESLING</b> Max Ferd. Richter, "Estate," Mosel, Germany	40
<b>SAUVIGNON BLANC</b> Stoneleigh, Marlborough, New Zealand	62
<b>SAUVIGNON BLANC</b> Chalk Hill, Chalk Hill, California	45
<b>CHARDONNAY</b> Celani Family Vineyards, "Legal Pad," by Cameron Mitchell, Napa Valley, California	64
<b>CHARDONNAY</b> Flowers, Sonoma Coast, California	80

### ITALIAN WHITES

<b>PINOT GRIGIO</b> Santa Margherita, Alto Adige, Italy	60
<b>FIANO/GRECO</b> Vigneti del Vulture, "Pipoli," Basilicata, Italy	45
<b>GRECO DI TUFO</b> Feudi di San Gregorio, Campania, Italy	52
<b>VERMENTINO</b> Sella & Mosca, "Monteoro," Superiore, Sardinia, Italy	40
<b>CHARDONNAY</b> Scarpetta, Friuli Colli Orientali, Friuli, Italy	52

### ITALIAN REDS

<b>BARBARESCO</b> Michele Chiarlo, "Reyna," Piedmont, Italy	120
<b>MONTEPULCIANO D'ABRUZZO</b> Zonin, Abruzzi, Italy	40
<b>BARBERA D'ASTI</b> Damilano, Piedmont, Italy	49
<b>DOLCETTO D'ALBA</b> Bruno Giacosa, Piedmont, Italy	72
<b>BARBERA D'ASTI</b> Vietti, "Tre Vigne," Piedmont, Italy	56
<b>CHIANTI CLASSICO RUFFINO</b> "Ducale Tan Label," Riserva, Tuscany, Italy	56
<b>ETNA ROSSO</b> Tornatore, Sicily, Italy	67
<b>NEBBIOLO D'ALBA</b> Daniele Conterno, Piedmont, Italy	96
<b>ROSSO</b> Masi, "Campoforin," Verona, Veneto, Italy	50
<b>BRUNELLO DI MONTALCINO</b> Castello Banfi, Tuscany, Italy	183
<b>VINO NOBILE DI MONTEPULCIANO</b> Torcalvano, Tuscany, Italy	80
<b>BAROLO</b> Vietti, "Castiglione," Piedmont, Italy	140
<b>TOSCANA</b> Arcanum, "Il Fauno," Tuscany, Italy	89
<b>TOSCANA</b> Luce della Vite, "Lucente," Tuscany, Italy	72
<b>BRUNELLO DI MONTALCINO</b> Il Poggione, Tuscany, Italy	220
<b>AMARONE DELLA VALPOLICELLA</b> , Tedeschi, "Marne 180," Veneto, Italy	145

### SELECTED REDS

<b>PINOT NOIR</b> Rex Hill, Willamette Valley, Oregon	90
<b>PINOT NOIR</b> Siduri, Russian River Valley, California	85
<b>MERLOT</b> Oberon, Napa Valley, California	64
<b>PINOT NOIR</b> Belle Glos, "Dairyman," Russian River Valley, California	105
<b>MALBEC</b> Bodega Catena Zapata, Mendoza, Argentina	49
<b>PETITE SIRAH</b> Stags' Leap Winery, Napa Valley, California	96

### CABERNET & BIG REDS

<b>CABERNET SAUVIGNON</b> Joel Gott, "815," California	62
<b>CABERNET SAUVIGNON</b> The Fableist, "373," Paso Robles, California	45
<b>CABERNET SAUVIGNON</b> Faust, Napa Valley, California	123
<b>CABERNET SAUVIGNON</b> Hess Collection, "Allomi," Napa Valley, California	89
<b>RED</b> Orin Swift, "Eight Years in the Desert," California	100
<b>AMARONE DELLA VALPOLICELLA CLASSICO</b> Zenato, Veneto, Italy	168
<b>CABERNET SAUVIGNON</b> Caymus Vineyards, Napa Valley, California	155
<b>RED</b> Orin Swift, "Papillon," Napa Valley, California	140
<b>RED</b> Orin Swift, "Abstract," California	90
<b>CABERNET SAUVIGNON</b> Far Niente, Napa Valley, California	210

## VIA VALENTINA

A curated selection from **MARCHESI DI BAROLO**

	6OZ	9OZ	BTL
<b>MOSCATO</b> Zagara, Piedmont, Italy	15	23	60
<b>GAVI</b> Piedmont, Italy	16	24	64
<b>BARBERA DEL MONFERRATO</b> "Maraia," Piedmont, Italy	14	19	56
<b>BARBERA D'ALBA</b> "Ruvei," Piedmont, Italy	16	24	64
<b>DOLCETTO</b> "Madonna del Doto," Piedmont, Italy	18	27	72
<b>BARBARESCO</b> Piedmont, Italy	—	—	120
<b>BAROLO</b> Piedmont, Italy	—	—	130

## HAPPY HOUR

3 - 6 P.M. MONDAY - FRIDAY

### HALF OFF

Cocktails | Select 6 oz Wines  
Antipasti | Mozzarella Bar | 10" Pizza

### SAN BENEDETTO MINERAL WATER

Italian Alps | Still or Sparkling 1L | 6

# VALENTINA'S

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## DOLCE

### DESSERT

#### TIRAMISU | 11

mascarpone, espresso marsala lady fingers

#### BRÛLÉED LEMON TART | 10

blueberry sauce <sup>GF</sup>

#### CHOCOLATE EVOO CAKE | 11

mascarpone cream, orange zest

#### SPUMONI SUNDAE | 11

pistachio gelato, Disaronno  
cherries, chocolate

#### LEMON SORBET | 9

strawberry sauce, balsamic, pizzelle <sup>GF</sup>

#### GELATO | 9

choice of chocolate | pistachio | vanilla <sup>GF</sup>

#### ASSORTED ITALIAN COOKIES | 7

#### ESPRESSO MARTINI

— 16 —

Ketel One, coffee liqueur,  
vanilla foam

#### CAFFÈ SHAKERATO

— 8 —

tiramisu-infused espresso  
shaken with cream

## AFFOGATO

#### CLASSIC | 5

espresso & vanilla gelato

#### NOCINO | 10

vanilla gelato, espresso & Watershed nocino

## AMARO

#### AMARO NONINO | 10

#### MONTENEGRO | 10

#### ANGOSTURA | 9

## DIGESTIF

#### FERNET-BRANCA | 10

#### ROMANA SAMBUCA | 9

#### NARDINI GRAPPA | 10

## CAFFÈ

#### ESPRESSO

single 4.5 | double 6.5

#### CAPPUCCINO | LATTE | 5.5

#### AMERICANO | 5

#### CAFFÈ CARAMELLO | 5.5

sweet cream, espresso, whipped cream

#### LATTE MACCHIATO | 5.5

espresso, steamed milk, caramel swirl

<sup>GF</sup> gluten-free friendly upon request

CameronMitchell.com