

VALENTINA'S

RISTORANTE • BAR • PIZZERIA

ANTIPASTI

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

FRITTO MISTO | 22
calamari, shrimp, artichokes, asparagus,
lemon garlic aioli, marinara

SHRIMP OREGANATA | 19 **GF**
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* | 23 **GF**
truffle emulsion, shaved cremini,
toasted walnuts, evoo

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

ARANCINI | 14
four cheese fried risotto, marinara

BRUSCHETTA | 16
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 **GF** **V**
basil pesto, focaccia crumble | 5 | 9

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

CAESAR | 11 **GF** **V**
romaine, focaccia croutons, creamy lemon
garlic dressing, Parmigiano Reggiano

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

TOMATO PANZANELLA | 14 **V**
arugula, mozzarella, toasted focaccia,
balsamic vinaigrette

✦ ADD TO ANY SALAD ✦

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

**MOLLY
BADERSNIDER**
general manager

**ETHAN
GREENWALT**
executive chef

GF gluten-free friendly upon request
V 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 | 15 **V**
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 **V**
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 **V**
garlic, lemon, grilled artichoke, broccolini,
Pecorino, pistachio

BUTTERNUT SQUASH TORTELLINI | 22 **V**
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 **V**
pancetta, roasted Fresno chilis, tomato,
Pecorino Romano

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

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

FEATURES

MONDAY: LOBSTER RAVIOLI | 26

TUESDAY: CHICKEN GIARDINIERA | 19

WEDNESDAY: PASTA NORMA | 19

THURSDAY: CHICKEN MARSALA | 20

FRIDAY: SHRIMP SCAMPI | 21

SATURDAY: CALZONE | 17

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 **V**
heirloom tomatoes, toasted garlic,
mozzarella, evoo

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

FIVE CHEESE | 14 **V**
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 **V**
tomato pesto, garlic broccolini,
mushrooms, provolone

SICILIAN | 15
Soppressata, pancetta, Italian sausage,
peppadew peppers, Asiago

CHILI ROSSA | 14 **V**
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 **V**
provolone, ricotta, marinara sauce,
garlic spaghetti

STROMBOLI | 17
soppressata, pepperoni, ricotta,
Pecorino Romano,
served with arugula salad

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

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

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

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

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ANTIPASTI

PROSCIUTTO DI PARMA & CHEESE | 23 ^{GF}

Taleggio, gorgonzola dolce, apricot marmalade, marinated olives

FRITTO MISTO | 22

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

SHRIMP OREGANATA | 19 ^{GF}

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* | 23 ^{GF}

truffle emulsion, shaved cremini, toasted walnuts, evoo

ARANCINI | 14

four cheese fried risotto, marinara

BRUSCHETTA | 16

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 ^{GF} ✓

basil pesto, focaccia crumble | 5 | 9

PEAR & GORGONZOLA | 13 ^{GF} ✓

escarole, radicchio, pistachios, poached pear vinaigrette

CAESAR | 11 ^{GF} ✓

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

ITALIAN SALAD | 13 ^{GF} ✓

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

TOMATO PANZANELLA | 14 ✓

arugula, mozzarella, toasted focaccia, balsamic vinaigrette

MOLLY BADERSNIDER

general manager

ETHAN GREENWALT

executive chef

^{GF} gluten-free friendly upon request

✓ vegetarian upon request

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MOZZARELLA BAR

served with sea salt focaccia ^{GF} ✓

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 | 29

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

CACIO E PEPE | 19 ✓

mafalda, tri peppercorn, Pecorino Romano

VEAL PAPPARDELLE | 31

braised veal, mushrooms, chianti reduction, whipped ricotta

SPAGHETTI & MEATBALL | 24

marinara, toasted garlic, basil, Parmigiano Reggiano

PESTO SHRIMP | 25

mafalda, pesto cream, Parmigiano Reggiano

STUFFED PASTA

BRAISED LAMB GNUDI | 27

porcini mushroom cream, citrus dressed arugula

GOAT CHEESE RAVIOLI | 24 ✓

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

BUTTERNUT SQUASH TORTELLINI | 25 ✓

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

SHORT PASTA

RIGATONI BOLOGNESE | 26

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

SPICY RADIATORI | 22 ✓

pancetta, roasted Fresno chilis, tomato, Pecorino Romano

CARBONARA | 25

cresti, pancetta, onion, Pecorino Romano, cream

FUSILLI ALLA VODKA | 22 ✓

San Marzano cream, Calabrian chili, mushrooms, crispy prosciutto

FEATURES

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TUESDAY: CHICKEN GIARDINIERA | 26

WEDNESDAY: PASTA NORMA | 21

THURSDAY: CHICKEN MARSALA | 25

FRIDAY: SHRIMP SCAMPI | 26

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 | 22

tomato cream, mushrooms, cipollini onions, crispy prosciutto

SAUSAGE | 20

Italian sausage, roasted fennel, pecorino

VEGETABLE | 19 ✓

tomato pesto, garlic broccolini, mushrooms, provolone

SICILIAN | 24

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 | 26

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 | 26

house-made rigatoni, alfredo, marinara

VEAL MARSALA | 39 ^{GF}

sautéed mushrooms, prosciutto, fried sage, Tuscan potatoes

CHICKEN MILANESE | 22

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

SALMON* | 32 ^{GF}

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

EGGPLANT PARMESAN | 24 ✓

provolone, ricotta, marinara sauce, garlic spaghetti

GRILLED SWORDFISH | 39 ^{GF}

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* ^{GF}

served with roasted garlic butter & your choice of side.

FILET MIGNON 6oz. | 54 ^{GF} 8oz. | 62

NEW YORK STRIP 12oz. | 60

DELMONICO RIBEYE 14oz. | 68

SIDES

SPAGHETTI red, white, or garlic evoo | 6 ✓

FINGERLING POTATOES | 6 ^{GF} ✓

ESCAROLE & BROCCOLI RABE | 7 ^{GF} ✓

MUSHROOMS & ONIONS | 12 ^{GF} ✓

VALENTINA'S

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COCKTAILS

MI VALENTINI | 13

Tito's, house made brine, stuffed Castelvetrano olives

LINDA EVANGELISTA | 14

Il Tramonto amaretto, fresh citrus, cherry foam

TUSCAN LIMONATA | 15

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 | 17

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

AN ODE TO PEPE | 14

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

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

VINO VALENTINA'S

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

Tuesdays all day & night

GLASS POURS

SPARKLING

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

WHITES

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

REDS

	6OZ	9OZ	BTL
PINOT NOIR Cantina Tramin, Alto Adige, Italy	14	21	56
CHIANTI Da Vinci, Tuscany, Italy	12	18	48
MALBEC Luigi Bosca, Mendoza, Argentina	14	21	56
VALPOLICELLA CLASSICO Tedeschi, "Lucchine," Veneto, Italy	12	18	48
CHIANTI CLASSICO Rocca delle Macie, "Famiglia Zingarelli," Riserva, Tuscany, Italy	19	28	76
CABERNET SAUVIGNON Francis Ford Coppola, "Director's Cut," Alexander Valley, California	16	24	64
CABERNET SAUVIGNON Quilt, Napa Valley, California	20	30	80

BY THE BOTTLE

SPARKLING

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

SELECTED WHITES

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

ITALIAN WHITES

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

ITALIAN REDS

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

SELECTED REDS

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

CABERNET & BIG REDS

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

VIA VALENTINA

A curated selection from **MARCHESI DI BAROLO**

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

RISTORANTE • BAR • PIZZERIA

DOLCE

DESSERT

TIRAMISU | 11

mascarpone, espresso marsala lady fingers

BRÛLÉED LEMON TART | 10

blueberry sauce ^{GF}

CHOCOLATE EVOO CAKE | 11

mascarpone cream, orange zest

SPUMONI SUNDAE | 12

pistachio gelato, Disaronno
cherries, chocolate

LEMON SORBET | 9

strawberry sauce, balsamic, pizzelle ^{GF}

GELATO | 9

choice of chocolate | pistachio | vanilla ^{GF}

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

^{GF} gluten-free friendly upon request

CameronMitchell.com