

APPERETIF

Glass Prosecco (175ml)	£6.95
Aperol Spritz	£6.95
Mulled Fruit Prosecco	£6.95
Negroni	£5.95

VINO CASA

Casal Bordino Trebiano d'Abruzzo (Bianco)	
Casal Bordino Montepulciano d'Abruzzo (Rosso)	

125 ml	£3.95
175ml	£4.50
250ml	£5.50
500 ml Carafe	£9.95
750ml Bottle	£15.95
1 Litre Carafe	£19.90

White Zinfandel (Rosa) 175ml	£4.95
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Full wine list on reverse of main menu

BIRRA

Peroni 330ml/ 660ml	£3.30 / £5.95
Birra Moretti Zero Alc Vol	£3.30
Birra Moretti Siciliana	£4.95
Birra Moretti Toscana	£4.95
Amacord Gradisca (Lager)	£5.95
Amacord Midona (Blonde)	£5.95
Amacord Volpina (Ruby)	£5.95
Bulmers Cider	£4.95

BIBITA

Coca Cola 330ml	£2.95
Diet Coke 330ml	£2.75
Lemonade	£2.75
San Pellegrino	£2.95
Aranciata, Limonata, Melograno	
Appletise	£2.75
J20	£2.75
Apple & Mango, Orange & Passion Fruit	
Small Mixer	£1.50
Still Water 500 ml	£2.95
Sparkling Water 500 ml	£2.95

SPIRITI

Smirnoff Vodka	£2.95
Gordons Gin	£2.95
Bombay Sapphire Gin	£3.95
Gin Mare	£3.95

Pink Gin	£3.95
Archers	£2.95
Bacardi	£2.95
Campari	£2.95
Lambs Rum	£2.95
Martini (50ml)	£2.95
Sherry Fino	£3.95
Sherry Cream	£3.95
Southern Comfort	£2.95
Scotsmac	£2.95
Famous Grouse	£2.95
Pernod	£2.95
Malibu	£2.95
Port	£2.95
Jack Daniels	£2.95
Maderia	£2.95

ITALIANO TRADIZIONALE 50ML

Galliano	£4.95
Limoncello	£4.95
Amaretto	£4.95
Strega	£4.95
Maraschino	£4.95
Sambuca	£4.95
Averna	£4.95
Cynar	£4.95
Arum	£4.95
Ramazotti	£4.95
Grappa	
Giare Amarone	£5.95
Giare Gewurztraminer	£5.95
La Trentina Morbida	£4.95
La Trentina Tradizionale	£4.95

LIQUORE 50 ML

Cointreau	£3.50
Tia Maria	£3.50
Baileys	£3.50
Drambuie	£3.50

MALTS & BRANDIES 25 ML

Vechia Romagna	£3.95
Remy Martin	£3.95
Glenmorangie	£3.95
Macallan	£4.95
Canadian Club	£3.95
Chivas Regal	£3.95

CAFFE

Cappuccino	£2.75
Latte	£2.75
Espresso	£2.25
Espresso Doppio	£2.95
Espresso Corretto	£3.95
Liquor Coffee	£5.95
Baby Cino	£1.50
Tea	£2.50
Herbal Tea	£2.50
Camomile	£2.50
Peppermint	£2.50
Lemon & Ginger	£2.50
Earl Grey	£2.50

VALENTINO'S

benvenuti nella famiglia



PIZZA - RISTORANTE - CASA

MENU BEVANDA

ITALIAN REGIONAL WINES

WHITE WINES

	<u>175ml</u>	<u>75cl bottle</u>
Trebbiano D'Abruzzo	£4.50	£15.95
Dry white with a fruity aroma and crisp refreshing taste. ½ litre carafe £9.95 1 litre carafe £19.90		
Frascati DOC Retina M Catone, Lazio		£19.50
Delicate fruity aromas and a fresh and fruity mouth palate.		
Pinot Grigio DOC Santa Margherita, Alto Adige		£21.50
Crisp and dry with a clean, lingering finish		
Verdicchio dei Castelli di Jesi DOC Classico Fazi Battaglia, Marche		£21.50
A pleasantly refreshing taste with subtle hints of almond		
Sauvignon Friuli Grave DOC Antonutti, Friuli		£21.95
Flavoursome in the mouth with a strong aromatic finish.		
Gavi di Gavi DOCG "Conti Di Alari", Piedmont		£21.95
A crisp and floral palate with peachy undertones and well balanced structure		
Il Bianco di Ciccio DOC, Abruzzo		£22.50
A delicate bouquet and a fine and elegant taste.		

RED WINES

	<u>175ml</u>	<u>75cl bottle</u>
Montepulciano D'Abruzzo	£4.50	£15.95
Full bodied and fruity with a well balanced flavour ½ litre carafe £9.95 1 litre carafe £19.90		
Nero D'Avola Merlot, Sicily		£17.95
Ripe fruity aromas with a long velvety finish		
Cannonau DOC Riserva, Sardinia		£21.50
Plummy fruit flavours and a full, rounded finish		
Montepulciano D'Abruzzo "Zaccagnini"		£22.50
Wonderfully rounded with soft black cherry flavours		
Chianti Classico, Tuscany		£22.95
Savoury and full bodied with good structure		
Barolo DOCG Marchesi di Barolo, Piemonte		£38.95
intense aromas and a full and elegant palate		
Amarone della Valpolicella, Veneto		£38.95
Warm, soft and full bodied with velvety tannins		

ROSE WINE

Kissing Tree Zinfandel Rose	187.5ml	£ 4.95
Luscious Zinfandel Rose with strawberry aromas (187.5ml bottle)		
Bardolino Chiaretto DOC, Veneto		£15.95
Fresh, fruity and juicy with plenty of soft red berry fruits		
Il Vino dal Tralchetto Cerasuolo DOC, Abruzzo		£22.50
An intense bouquet, fragrant and well balanced with extremely pleasant aromas and a fine, elegant palate		

SPARKLING WINE

Prosecco DOC Spumante Neirano, Piemonte		£19.95
Delightful fruity flavour with a full bodied finish		
Bortolomiol Prosecco di Valdobbiadene		£ 6.95
Light and refreshing in style with a velvety finish (20cl bottle)		
Rosato Spumante Brut "Perla Rosa", Veneto		£19.95
Fresh and fruity aromas and moderately dry on the palate		

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PIZZA - RISTORANTE - CASA

PANE E OLIVE

SELEZIONE DI PANE	£3.50
Focaccia & Italian bread served with olive oil and balsamic vinegar	
OLIVE MARINATE	£2.50
A bowl of marinated olives	
PANE ALL'AGLIO	
Homemade pizza bread with garlic butter	£3.95
With garlic butter and tomato	£4.55
With garlic butter and mozzarella	£4.95

ANTIPASTI

MINISTRONE ALLA NOVARESE (V)	£4.50
One of Italy's great vegetable soups	
CALAMARI FRITTI	£5.95
Deep fried squid served with lemon and tartare sauce	
GAMBERONI ALLA GRIGLIA	£7.95
Giant mediterranean prawns grilled with garlic butter and parsley	
COSTINE DI MAIALE ORIENTALE	£7.55
Barbecued spare ribs served with Fermino's homemade piquant sauce	
ALI DI POLLO	£5.95
Chicken wings served with Fermino's homemade piquant sauce	
MOZZARELLA IN CARROZZA (V)	£5.95
Deep fried mozzarella with tomato and basil sauce	
BRUSCHETTA (V)	£4.95
Ciabatta topped with tomato, basil and garlic	
CAPRESE (V)	£5.25
A salad of buffalo mozzarella, fresh tomatoes and basil	
PATE VALENTINO	£5.25
Our own delicious homemade chicken liver pate with Vecchia Romagna	
PROSCIUTTO DI PARMA CON MELONE	£6.95
Best Italian Parma ham with melon	
ANTIPASTO MISTO	£6.95
A selection of Italian cured meats	
BRESAOLA	£8.25
Fermino's homemade cured topside of beef	
COCKTAIL DI GAMBERI	£5.75
Norwegian prawns served on a bed of lettuce with Marie Rose sauce	

PIZZE

Our pizzas are cooked in a stone based pizza oven following an authentic Roman recipe from Fermino's brother-in-law, Alfredo, a successful Roman Pizzaiolo. We use double zero flour to ensure a crisp, wafer thin base.

PROSCIUTTO	£9.45
Tomato, mozzarella, ham and oregano	
PROSCIUTTO E ANANAS	£9.95
Tomato, mozzarella, ham, pineapple and oregano	
CARDINALE	£9.95
Tomato, mozzarella, mushrooms, ham and oregano	
NAPOLETANA	£7.95
Tomato, mozzarella, anchovies and oregano	
PUGLIESE	£9.95
Tomato, provolone cheese, aubergine, anchovies, black olives and basil	
PIZZA FRUTTI DI MARE	£10.95
Tomato, clams, king prawns, calamari, chilli, once cooked finished with fresh rocket	
ZUCCHINI E OLIVE (V)	£9.95
Tomato, mozzarella, fresh tomato, olives and courgettes	
ISOLANA	£8.95
Tomato, garlic, anchovies, onion, capers, basil and oregano	
QUATTRO STAGIONI	£9.95
Tomato, mushrooms, black olives, artichokes and prawns	
MARGHERITA (V)	£7.95
Tomato, mozzarella, olives and parmesan	
MORTADELLA	£9.95
Tomato, mozzarella, mortadella, and hot salami	
ZINGARA	£9.95
Tomato, mozzarella, mushrooms, peppers and hot salami	
CAPRICCIOSA	£10.50
Tomato, mozzarella, mushrooms, ham, artichoke, olives and oregano finished with a fried egg	
FRANCESCA'S PIZZA	£10.50
Tomato, mozzarella, olives, parmesan, once cooked finished with Parma ham	
VALENTINO'S	£10.50
Our House Special pizza made with Italian cured meats and our favourite pizza toppings	
CALZONE ALLA SORRENTINA	£10.50
A folded pizza filled with Parma ham, salami, mozzarella with a tomato, garlic and basil sauce	
CALZONE BOLOGNESE	£10.50
A delicious folded over pizza stuffed with mozzarella and hot salami finished with bolognese sauce	
PIZZA CON BISTECCA	£11.95
Our wafer thin pizza base topped with tomato and mozzarella. Once cooked finished with rare roast sirloin, rocket and parmesan shavings	

PASTA

(We can also provide gluten free penne and spaghetti)

LASAGNA AL FORNO	£9.95
Layers of fresh egg pasta, bolognese sauce, mushrooms, béchamel, tomato sauce and parmesan cheese.	
CANNELLONI	£9.95
Pasta rolled and stuffed with veal and spinach, covered with bolognese, Béchamel and parmesan cheese	
PANCIOTTI CON MELANZANA (V)	£9.95
Filled pasta with aubergine and scamorza cheese in a cream, white wine & sun dried tomato sauce	
SPAGHETTI BOLOGNESE	£8.95
Spaghetti with our family recipe bolognese sauce	
SPAGHETTI POMODORO (V)	£7.95
Spaghetti with our homemade tomato, basil and oregano sauce	
SPAGHETTI PUTTANESCA	£9.95
Spaghetti cooked with capers, anchovies and olives in a tomato and garlic sauce	
SPAGHETTI ALLA MATRICIANA	£9.95
Spaghetti cooked with a delicious sauce of tomato, bacon and red onion	
SPAGHETTI CARBONARA	£9.50
Spaghetti with bacon, egg and cream	
PENNE ALL'ARRABBIATA (V)	£7.95
Penne in a spicy tomato and garlic sauce with black olives and chilli	
PENNE AL SALMONE	£9.95
Penne in a sauce of tomato, cream and smoked salmon	
AGNOLOTTI ALL'ARAGOSTA	£11.95
Round parcels of pasta filled with lobster, served with prawns, tomato, garlic, white wine and cream	

RISOTTO

RISOTTO SALMONE E GAMBERI	£10.95
Rice with smoked salmon and prawns in a tomato, cream and garlic sauce	
RISOTTO VERDE (V)	£8.95
Rice with garden peas, broccoli, courgettes and pesto in a cream and garlic sauce	
RISOTTO FUNGHI E GORGONZOLA (V)	£9.95
Rice cooked with mushrooms, cream, garlic, parmesan and gorgonzola	

CARNE

SCALOPPINA DI VITELLO ALLA MILANESE	£16.50
Breadcrumbed veal escalope fried in butter. Served with chipped potatoes or spaghetti pomodoro	
SCALOPPINE ALLA DIJONNESE	£16.50
Thin slices of veal sautéed in butter, finished with Dijon mustard, white wine and cream. Served with chipped potatoes or rice	
SALTIMBOCCA ALLA ROMANA	£16.50
Veal filled with sage and prosciutto crudo, cooked in a white wine and marsala reduction, served with chipped potatoes or rice.	
PETTO DI POLLO AI FUNGHI	£14.95
Breast of chicken sautéed in butter, in a sauce of mushrooms, white wine and cream. Served with chipped potatoes or rice	
POLLO CAPRESE	£14.95
Chicken breast topped with fresh tomato, basil and mozzarella baked in a tomato and basil sauce. Served with chipped potatoes or rice	
FILETTO DI MAIALE ALLA "NUMBER SIX"	£15.95
Thin slices of pork fillet sautéed in butter, finished in a sauce of Vecchia Romagna, mushrooms and cream. Served with chipped potatoes or rice	
BISTECCA AL PEPE VERDE	£18.95
Sirloin steak sautéed in butter and finished with green peppercorns, Cognac and cream. Served with chipped potatoes	
FILETTO DI MAIALE PIZZAIOLA	£15.95
Medallions of pork sautéed in tomato, oregano and garlic. Served with chipped potatoes or rice	

ALLA BRACE

From the grill served with chips and salad

SIRLOIN STEAK	£16.95
PETTO DI POLLO	£12.95

PESCE

FILLETTI DI SOGLIOLA AL GAMBERETTI	£16.95
Fillets of lemon sole served with prawns, garlic and tomato. Served with either chipped potatoes or rice	
BRANZINO AL PERNOD	£16.95
Fillets of sea bass sautéed in butter and prawns with a Pernod and cream sauce. Served with chipped potatoes or rice	
PESCE AL FORNO	£18.95
Sea bass, clams and giant prawns baked in garlic butter and white wine. Served with chipped potatoes	

CONTORNI

SPINACH	£2.50	BEANS	£2.50
BROCCOLI	£2.50	PETIT POIS	£2.50
ZUCCHINI	£3.50	MIXED SALAD	£3.95
CHIPS	£2.50	MUSHROOMS	£2.50