



Antipasti



Minestrone Toscana (V) £5.00
(DF,GF Available)

Tuscan style minestrone soup

Served with freshly baked bread roll & butter.

Gamberoni Saltati In Padella £10.00

Sautéed king prawns with chilli garlic, white wine, Napoli sauce & Garlic bread.

(GF Available)

Panne all Aaglio con Formaggio (V)
£4.00

Garlic bread & cheese

Pepe Ripieno £6.00

Stuffed pepper with rice and Gorgonzola cheese in Napoli sauce.

Zuppa di pesce £8.00 (DF,GF)

King prawns, squid, mussels, clams, turbot in a tomato broth served with garlic bread.

Pate di fegato di pollo £7.00

Chicken liver paté with gooseberry compote toast.

Insalata Caprese £7.00

Buffalo mozzarella with roast vine cherry tomatoes, rocket, basil oil dressing. (GF)

Vassoio Deli Antipasti £9.00 / £16.00
(sharer) (DF Available)

Selection of Parma ham, Salamis, smoked Salmon, Mozzarella, olive, tomatoes & Focaccia bread.

Panne all Aaglio £3.00 (V)
Garlic bread

Insalata di salmone affumicato £8.00
(GF,DF Available)

Smoked salmon and king prawn salad, Marie Rose sauce, tomato and red pepper salsa, pickled cucumber.

Bruschetta (V) £7.00

Toasted pan pugliese bread topped with chopped plum and cherry tomatoes, garlic, olive oil, black olive tapenade.

Prosciutto san Daniele £9.00

San Daniele DOP - Parma ham with figs and red wine balsamic dressing. (GF,DF)

Calamari fritti £7.00

Deep fried calamari with squid ink mayonnaise, rocket & lemon.

Cannelloni alla Melanzana £6.00 (VE)

Aubergine slice, fried then stuffed with pine nuts raisins olives capers tomatoes celery and onion. Napoli sauce. Gratinated with parmesan.

Arancini £6.00

Risotto rice balls with ham & cheese, breaded, deep fried with chilli mayo.

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Risotto & Pasta



Spaghetti con Polpette £14.00 (GF Available)

Spaghetti with pork and beef meatballs in a tomato and basil sauce.

Tagliatelle con funghi £12.00

Tagliatelle with mushrooms, peas, garlic, mascarpone, white wine cream.

Lasagna all forno £14.00

Layers of pasta with Bechamel, ragu sauce, mozzarella and parmesan, rocket salad & Focaccia bread.

Penne con salsiccia picante £12.00 - (SPICY)

Penne pasta with spicy Tuscan sausage in a rich Napoli sauce.

Linguine Marinara £16.00

Linguine pasta with king prawns, calamari, mussels, clams, chilli, garlic & Napoli sauce.

Risotto al vino rosso £12.00

Risotto of red wine with spinach roast red peppers, cherry tomatoes & ricotta cheese. (Vegan upon request)

Tagliatelle Bolognese £12.00

Tagliatelle in a rich ragu meat sauce.

Risotto con MAMMA TINA £13.00 (DF)

Risotto with spicy Tuscan sausage and peas.

Spaghetti al Salmone Affumicato £14.00

Spaghetti with smoked salmon, pink peppercorns, white wine and cream.

Penne all' Arrabbiata £12.00 - (SPICY)

Penne pasta in a chilli garlic tomato sauce.

Spaghetti alla Carbonara £12.00

Classic dish prepared with pancetta, eggs and parmesan.

(Gluten free penne pasta available on request)

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Secondo Corso

Saltimboca alla Romana

£20.00 (GF)

Veal escalopes with Parma ham, sage leaves, white wine.

Chefs vegetables and potatoes.

Casseruola di frutti di mare

£20.00 (GF,DF)

Selection of fish and shellfish in a rich tomato, herb broth served with Focaccia bread.

Scaloppine ai funghi

£18.00 (GF)

Veal escalopes with mushrooms, white wine, cream.

Chefs vegetables and potatoes.

Pollo Cacciatora

£18.00 (GF,DF)

Supreme of chicken with Pancetta, mushrooms, cherry tomatoes, peppers, olives, garlic and rosemary, white wine sauce.

Chefs vegetables and potatoes.

Rombo in Padella

£18.00 (DF)

Pan fried Turbot with Chorizo and Cannellini bean mash, Genovese pesto.

Filetti di Branzino in Padella

£19.00 (GF)

Seabass fillets with roast fennel, black olives, in a garlic white wine & tomato sauce, potato gratin.

Pollo all'aglio Cremoso

£18.00 (GF)

Supreme of chicken with garlic, sundried tomatoes, spinach, white wine and cream.

Chef vegetables and potatoes.

Haddock Italian Style

£15.00 (DF)

Battered fillets of Haddock wrapped in Parma Ham with skin on fries basil mayonnaise lemon tomato and red pepper salsa.

Valentino's Homemade Signature Burgers

Hand pressed homemade beef burger with beef tomato, spicy sausage, gherkin, lettuce, scamorza cheese, served in a ciabatta bread roll with fries & hot sauce.

£15.00

Arrabiata chilli garlic and herb marinated chicken breast with garlic mayo, lettuce, tomato salsa verde, served in a ciabatta bread roll with fries and skin on fries.

£14.00

Add cheese or bacon to your burger for only £1.00 extra!





The Grill

Costata all'Osso (RIBEYE STEAK) 12 oz £32.00

Ribeye steak on the bone served with skin on fries, onion rings, grilled tomato and mushroom ketchup.

(GF,DF)

Groppa D'agnello Costellata Di'Aglio

£18.00

Garlic and rosemary studded rump of lamb with Boulangère potatoes, wild mushrooms and a Red wine Jus.

(GF,DF)

*Add a sauce to your steak
Pepper, blue cheese or garlic butter.*

Side Dishes



Skin on fries £3.00

Sweet potato fries £4.00

Onion rings £4.00

Side of vegetables £3.00

Mixed house salad £3.00



Dolce (Sweets)

Tiramisu £6.00

Classic coffee, Mascarpone and Marsala Trifle and cocoa powder.

Pannacotta alla vanilia £6.00 (GF)

Vanilla Pannacotta with red wine poached plums, crushed Amaretti biscuit.

Semifreddo alla frasola £6.00 (GF)

Strawberry parfait with Eton mess, strawberries, coulis, creme Anglaise.

Torta della Nonna £5.50

Lemon custard tart with raspberry sorbet.

Selezione di Gelati e Sorbetti £5.00

Choice of ice creams and sorbets.

Formaggi platter £7.00 (GF)

Italian cheese selection served with chutney, grapes, crudities, biscuits & Oatcakes

Affogato £5.50 (GF)

Vanilla ice cream with Espresso.

Lemon sorbet with Limoncello.

Chocolate ice cream with strawberry Baileys.

Vanilla ice cream and Amaretto Disserano.

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