

NEW YEARS
2022

Valentini's
est. 1934

Appetizers

- Bruschetta** \$9.99
Grilled Marinated Artichokes, Onions & Slow Roasted Tomatoes, Spinach, Seasonings & Olive Oil
- Italian Eggrolls (2)** \$11.99
Crispy golden eggrolls stuffed with sausage, spinach, artichoke hearts, peppers, onions, & cheese, topped with balsamic glaze, Served with pomodoro sauce
- Artichoke Dip** \$10.99
Cheesy Hot Dip with Artichokes, Green Onion, Peppers & Parmesan served with Crusty Breads
- Deep Fried Cheese Ravioli** \$10.99
Golden brown Crusted Cheese Ravioli served with Sugo or Pomodoro Sauce

Salads

- Caesar Salad with Grilled Chicken** \$11.99
Creamy Caesar Dressing, Parmesan & Croutons
- Valentini's Italian Salad** \$9.99
Mixed greens, Tomatoes, Cucumbers, Grapes, Craisins, Apples, Parmesan, Croutons & House Vinaigrette
Add Grilled Chicken \$2.99
- Northern Berry Pecan Salad** \$9.99
Mixed Greens, Cheddar Cheese Chunks, Red Onion, Blueberries, & Cranberries tossed in Balsamic Vinaigrette topped with Spiced Roasted Pecans
Add Grilled Chicken \$2.99

Pasta Classics

- Add Soup or a Garden Salad** \$3.99
- Fettuccini Alfredo with Chicken** \$16.99
Classic Alfredo Sauce with Grilled Chicken
- Sausage & Peppers Penne** \$17.99
Valentini's Sausage, Peppers & Onions House Seasoned Butter Wine Sauce
- Meat or Cheese Ravioli** \$16.99
Choice of Sauce *House Specialty*
- Linguini ala Carbonara** \$15.99
Prosciutto, Butter Cream Sauce, Romano CheeseS
- Chicken Florentine Penne Pasta** \$17.99
Chicken, Spinach, Garlic, creamy Pomodoro & Parmesan

Entrée Classics

- Served with Soup or a Garden Salad**
- Seafood Stuffed Walleye** \$24.99
Walleye, Herbed Cheese Stuffing with Seafood Served over Rice Pilaf & Chef's Vegetable
- Chicken Marsala** \$19.99
Grilled Chicken, Bacon, Mushrooms, Onions & Garlic in Creamy Marsala Sauce over Fettuccini
- Eggplant Parmesan** \$17.99
House-breaded Eggplant layered with Parmesan & Tomatoes topped with Pomodoro over Linguini
- Valentini Mafia Burger & Brew Fries** \$12.99
Grilled 1/2 pound burger with Provolone Cheese, Pomodoro sauce, & a touch of Pesto on a Toasted Bianco Bun

NEW YEAR'S EVE FEATURED ENTREES

All entrees include a
Garden Salad & Rustic Italian Bread

- Seafood Stroganoff** \$25.99
Sautéed Shrimp, Crab, Lobster & Baby Scallops tossed in a Lobster Cream Sauce with Onions, Red Peppers & Carrots over Fettuccini
- Mediterranean Stuffed Chicken** \$24.99
Chicken Breast stuffed with Artichoke Hearts, Olives, Peppers, Onions & Feta Cheese served with Tomato Basil Risotto
- Bone-In Pork Tenderloin** \$26.99
Juicy tender Pork Tenderloin seared in a Sweet Basil Rub with Garlic Butter Wine Sauce, Pine Nuts, Onions & Grape Tomatoes, served with Butternut Squash Sacchetti
- USDA Choice Ribeye** \$26.99
12 oz hand-cut grilled Ribeye topped with Bacon, Onions & Mushrooms in Asiago Cream, served with Potato Hash

SPECIALTY DESSERTS & DRINKS

- Black Forest Fudge Cake** \$5.99
Topped with Mascarpone Whipped Cream
- Blue Berry Crème Brulee Cheese Cake** \$5.99
Topped with Mascarpone Whipped Cream
- Tiramisu** \$5.99
Classic Italian Dessert of Lady Fingers, Chocolate, Coffee, Cream & Rum
- Cipresetto Spritz** \$9.00
Cipresetto Rose, Sparkling Wine & a Lemon Twist
- Santa Rosa** \$9.00
Tequilla Rose, Grenadine, Club Soda with a float of Vanilla Spice Liquor
- Espresso Mint Martini** \$9.00
Espresso, Tito's Vodka, Kahlua, Crème De Menth & Cream