

# *Valentinos*

ITALIAN RESTAURANT

## DINNER + DRINKS MENU

ONE ACCOUNT PER TABLE  
PUBLIC HOLIDAY SURCHARGE MAY APPLY  
THANK YOU

# CHEF'S SPECIALS

## ENTREE

PENNE BUGS	24.90
<i>Moreton Bay Bug meat, finished in a tomato cream sauce</i>	
COCONUT AVOCADO PRAWNS (GF)	28.90
<i>King Prawns, fresh avocado, coconut cream sauce</i>	
BBQ OCTOPUS (GF)	24.90
<i>Grilled baby octopus marinated with mediterranean vegetables &amp; extra virgin olive oil</i>	
SPAGHETTI POLPI	24.90
<i>King prawns, octopus &amp; scallops with olive oil, garlic &amp; parsley</i>	
ROCKET + PARMASAN SALAD (GF)	20.90
<i>Wild rocket, parmasan shavings, balsamic vinigerette</i>	

## MAIN

FILETTO DI MARE (GF)	55.00
<i>280g eye fillet topped with fresh king prawns, finished in a creamy garlic sauce, served with vegetables</i>	
VEAL JENNY	35.90
<i>Milk-fed scaloppini topped with prosciutto, provolone cheese in a creamy tomato sauce served with vegetables</i>	
SPAGHETTI MEATBALLS	28.90
<i>Homemade veal &amp; pork meatballs in a napolitana sauce</i>	
SCALOPPINI PIZZIOLA	35.90
<i>Milk-fed veal, black olives, roasted capsicum &amp; capers finished in a napolitana sauce served with vegetables</i>	
POLLO ROMANZA	35.90
<i>Grilled chicken breast, topped with sliced avocado, provolone cheese &amp; bacon, finished in a creamy tomato sauce served with vegetables</i>	
BARRAMUNDI CARTOCIO	45.90
<i>Baked &amp; topped with calamari, scallops &amp; mussels, finished in a napolitana seafood infused sauce served with vegetables</i>	

# STARTERS

## BREAD

HERB FOCCACIA (V) <i>Pizza bread, olive oil, oregano</i>	12.90
GARLIC FOCCACIA (V) <i>Pizza bread, olive oil, garlic</i>	12.90
BRUSCHETTA AL POMODORO (V) <i>Ripened tomatoes, basil, red onion, garlic and olive oil served on warm pizza bread</i>	17.90
ITALIAN BREAD (V) <i>Baked warm loaf, served with butter</i>	9.90

## SOUP

STRACCIATELLA <i>Hearty chicken soup with fresh herbs and Italian flavours</i>	17.50
MINISTRONE (GF) <i>Mixed traditional vegetable soup, tomato broth, parsley</i>	17.50
ZUPPA DI ZUCCA (V) (GF) <i>Creamy pumpkin soup</i>	17.50
ZUPPA DI ZUCCA E GAMBERETTI (GF) <i>Creamy pumpkin and crab meat soup</i>	18.50

## SALAD

ITALIAN SALAD (V) (GF) <i>Lettuce, tomato, cucumber, onions, capsicum, olives and vinaigrette dressing</i>	18.90
MEDITERRANEAN SALAD (V) (GF) <i>Lettuce, tomato, feta, cucumber, onions, capsicum, olives, and vinaigrette dressing</i>	18.90
CEASAR SALAD <i>Cos lettuce, bacon, croutons, parmesan shavings, egg, housemade creamy dressing</i> <i>Add grilled chicken - \$3.00</i>	20.90
CAPRESE SALAD (V) (GF) <i>Buffalo mozzarella, tomato, basil, extra virgin olive oil</i>	22.90

# PRIMI PIATTI

## OYSTERS

NATURAL (GF)

*Lemon + seafood sauce*

half doz 22.90

doz 33.90

KILPATRICK (GF)

*Bacon + worcestershire sauce*

half doz 24.90

doz 35.90

MORNAY (GF)

*Béchamel sauce + cheese*

half doz 24.90

doz 35.90

## SMALL PLATES

CALAMARI

*Crumbed calamari rings, served with lemon and tartar sauce*

24.90

TORTELLINI AI FUNGI

*Hat shaped pasta filled with mince and herbs, finished in a mushroom cream sauce*

22.90

RAVIOLI DI RICOTTA (V)

*Ricotta and spinach filled ravioli in a napolitana sauce*

22.90

GAMBERI AL PEPERONCINO (GF)

*Fresh king prawns, marinated in spiced tomato sauce, served on rice*

28.90

GAMBERI ALL' AGLIO (GF)

*Fresh king prawns, flamed brandy & creamy garlic sauce, served on rice*

28.90

## CHILDREN'S MENU

SPAGHETTI BOLOGNESE

15.90

PENNE NAPOLI

15.90

CHICKEN SNITZEL + CHIPS

15.90

STEAK + CHIPS

15.90

CRUMBED FISH + CHIPS

15.90

CHICKEN NUGGETS + CHIPS

12.90

# PASTA

*Gluten-Free penne available\**

<b>SPAGHETTI AGLIO E OLIO (V)</b> <i>Olive oil, garlic, parsley</i>	24.90
<b>SPAGHETTI NAPOLI (V)</b> <i>Tomato &amp; basil sauce</i>	25.90
<b>SPAGHETTI BOLOGNESE</b> <i>Traditional style slow cooked veal &amp; pork sauce</i>	26.90
<b>SPAGHETTI AI PESTO (V)</b> <i>Basil &amp; pinenuts</i>	26.90
<b>FETTUCINE POLLO</b> <i>Chicken and mushrooms finished in a brandy infused creamy sauce</i>	26.90
<b>LASAGNA</b> <i>Layers of pasta, slow cooked Bolognese, béchamel sauce &amp; mozzarella</i>	26.90
<b>FETTUCINE ALFREDO</b> <i>Bacon &amp; mushrooms finished in a brandy infused creamy sauce</i>	26.90
<b>TORTELLINI AI FUNGI</b> <i>Hat shaped pasta filled with mince and herbs, finished in a mushroom cream sauce</i>	26.90
<b>FETTUCINE CARBONARA</b> <i>A creamy dish with bacon, egg and black pepper</i>	26.90
<b>GNOCCHI NAPOLI (V)</b> <i>Fluffy pillows of homemade ricotta gnocchi in a basil and tomato sauce</i>	26.90
<b>RAVIOLI DI RICOTTA (V)</b> <i>Ravioli filled with a creamy ricotta &amp; spinach blend in a basil tomato sauce</i>	28.90
<b>RAVIOLI BOLOGNESE</b> <i>Pasta filled with mince and herbs, finished in a slow cooked minced sauce</i>	26.90
<b>PENNE AL'AMATRICIANA</b> <i>Bacon, chilli &amp; shallots in a basil and tomato sauce</i>	26.90
<b>FETTUCINE ZINGARA</b> <i>Prawns &amp; mushrooms in brandy infused creamy sauce</i>	28.90
<b>SPAGHETTI PESCATORE</b> <i>Prawns, calamari, scallops, mussels &amp; crab meat infused in a tomato basil sauce</i>	33.90
<b>SPAGHETTI MARINARA</b> <i>Prawns, calamari, scallops, mussels &amp; crab meat infused in garlic &amp; extra virgin olive oil</i>	33.90
<b>PENNE BUGS</b> <i>Moreton Bay Bug meat, finished in a tomato cream sauce</i>	33.90

# PIZZA

*Gluten-Free base available in large only\**

	<i>Small / Large</i>
<b>NAPOLI</b> Napoletana sauce, mozzarella, black olives, anchovies	20.50/26.50
<b>AUSSIE</b> Napoletana sauce, mozzarella, ham, egg	19.90/25.90
<b>MARGHERITA (V)</b> Napoletana sauce & mozzarella	18.50/25.50
<b>TONY'S SPECIAL</b> Napoletana sauce, mozzarella, pepperoni, onion & spices	19.50/27.90
<b>CAPRICE</b> Napoletana sauce, mozzarella, ham, mushroom, olives & anchovies	20.90/26.50
<b>FOUR CORNERS</b> Napoletana sauce, mozzarella, prawns, ham, capsicum & mushrooms	20.90/27.90
<b>HAWAIIAN</b> Napoletana sauce, mozzarella, ham & pineapple	19.50/26.50
<b>HAM</b> Napoletana sauce, mozzarella, ham	19.50/25.90
<b>MUSHROOM</b> Napoletana sauce, mozzarella, mushrooms	19.90/26.90
<b>MARINARA</b> Napoletana sauce, mozzarella, prawns, squid, garlic, olive oil, parsley	20.90/27.90
<b>ROMA</b> Napoletana sauce, mozzarella, ham & onion	19.90/26.90
<b>VEGETARIAN (V)</b> Napoletana sauce, mozzarella, mushrooms, onion, olives, capsicum, pineapple	19.50/26.50
<b>PRAWN</b> Napoletana sauce, mozzarella, prawns	19.90/26.90
<b>CHICKEN &amp; MUSHROOM</b> Napoletana sauce, mozzarella, chicken, mushrooms	20.90/26.90
<b>BACON</b> Napoletana sauce, mozzarella, bacon	19.50/26.50
<b>SUPREME</b> Napoletana sauce, mozzarella, ham, onion, olives, mushrooms, anchovies, capsicum	20.90/27.90
<b>VALENTINO'S LOT</b> All above ingredients except egg and bacon	22.90/28.90

# CHICKEN

<b>POLLO CAMPAGNOLA (GF)</b> <i>Pan-fried chicken breast, baby spinach and mushroom finished in a cream brandy sauce served with vegetables</i>	34.90
<b>POLLO ALFONSO (GF)</b> <i>Pan-fried chicken breast, prawns and mushrooms finished in a cream brandy sauce served with vegetables</i>	34.90
<b>POLLO PARMIGIANA</b> <i>Lightly crumbed chicken schnitzel, topped with tomato basil sauce &amp; lightly grilled with mozzarella cheese served with vegetables</i>	34.90

# VEAL

<b>VEAL MILANESE</b> <i>Lightly crumbed milk fed veal, served with vegetables</i>	33.90
<b>VEAL PARMIGIANA</b> <i>Lightly crumbed milk fed veal schnitzel, topped with tomato basil sauce &amp; lightly grilled with mozzarella cheese</i>	35.90
<b>SCALOPPINI ALA PANNA</b> <i>Milk fed veal lightly pan fried and tossed in a flavoured cream sauce served with vegetables</i>	34.90
<b>SCHNITZEL MELANZANE PARMIGIANA</b> <i>Lightly crumbed milk fed veal schnitzel, topped with eggplant, tomato basil sauce &amp; lightly grilled with mozzarella cheese</i>	35.90
<b>SCALOPPINI AL LIMONE</b> <i>Milk fed veal sautéed with fresh lemon &amp; parsley</i>	34.90
<b>SCALOPPINI AL VINO</b> <i>Milk fed veal sautéed with white wine &amp; parsley</i>	34.90
<b>VEAL MILANESE BOLOGNESE</b> <i>Lightly crumbed milk fed veal schnitzel served with spaghetti bolognese</i>	35.90
<b>SCALOPPINI FUNGI</b> <i>Milk fed veal sautéed with fresh mushrooms in a creamy brandy sauce served with vegetables</i>	34.90
<b>SCHNITZEL VALENTINO</b> <i>Lightly crumbed veal schnitzel, topped with bacon &amp; mushrooms in a reduced cream sauce served with vegetables</i>	35.90

# STEAK

<b>FILETTO ALLA GRIGLIA (GF)</b> <i>280g Eye Fillet grilled, served with fresh vegetables</i>	39.90
<b>FILETTO AI FUNGI (GF)</b> <i>280g Eye Fillet in a creamy mushroom sauce served with fresh vegetables</i>	42.90
<b>FILETTO PEPE (GF)</b> <i>280g Eye Fillet in a pepper sauce, served with fresh vegetables</i>	42.90
<b>FILETTO DIANE (GF)</b> <i>280g Eye Fillet in a dianne sauce, served with fresh vegetables</i>	42.90

# SEAFOOD

<b>CALAMARI</b> <i>Crumbed calamari rings served with lemon, tartar sauce and fresh vegetables</i>	35.90
<b>BBQ OCTOPUS (GF)</b> <i>Baby octopus marinated with extra virgin olive oil served with fresh vegetables</i>	35.90
<b>PESCE DEL GIORNO (GF)</b> <i>Fillet grilled barramundi, lemon sauce, served with fresh vegetables</i>	41.90
<b>GAMBERI ALL' AGLIO (GF)</b> <i>Fresh king prawns, flamed brandy &amp; creamy garlic sauce, served on rice served with fresh vegetables</i>	43.90
<b>GAMBERI AL PEPEROCINO (GF)</b> <i>Fresh king prawns, marinated in spiced tomato sauce, served on rice served with fresh vegetables</i>	43.90



# DOLCE

## DESSERT

<b>TIRAMISU</b> <i>Espresso soaked ladyfingers, layered with mascarpone and hints of Baileys, Kahlua and Frangelico</i>	17.90
<b>APPLE PIE</b> <i>Homemade apple pie made with granny smith apples infused with cinnamon, served warm with vanilla bean ice cream &amp; whipped cream</i>	17.90
<b>BACI</b> <i>A traditional ice cream dessert with a rich blend of hazelnuts and chocolate gelato served in a hard chocolate shell</i>	12.90
<b>PROFITEROLES</b> <i>Light pastry puffs filled with custard cream and topped with dark chocolate genache served with vanilla bean ice cream &amp; whipped cream</i>	17.90
<b>STICKY DATE PUDDING</b> <i>Rich date pudding served with vanilla bean ice cream and whipped cream</i>	17.90
<b>CASSATA</b> <i>Layers of creamy, smooth nougat &amp; chocolate gelato, together with delicate Chantilly cream, mixed candied fruit &amp; a core dipped in Stregga liqueur</i>	12.90
<b>TARTUFO</b> <i>Italian chocolate truffle made with chocolate gelato, coated with cocoa powder and hazelnut pieces, and a cherry in the middle</i>	12.90
<b>MIXED GELATO</b> <i>3 scoops with choice off mango, lemon, strawberry, chocolate, vanilla</i>	12.90
<b>AFFOGATTO WITH LIQUEUR OF CHOICE</b> <i>Espresso, vanilla ice cream &amp; your choice of liqueur - Baileys, Frangelico, Amaretto, Kahlua, Tia Maria</i>	15.90
<b>LIQUEUR COFFEE</b> <i>Double espresso vienna-style coffee topped with whipped cream - Irish Cream (Baileys) - Mexican (Kahlua) - Italian (Vanilla Galliano) - French (Grand Marnier) - Jamacian (Tia Maria) - Irish (Jameson's Whiskey)</i>	15.90