

Dinner Menu

▲ Raw Bar ▲

Seafood Platter for Two

6 Jumbo Prawns, 2 King Crab Legs
6 Oysters on the Half Shell \$ 35

Fresh Chilled Oysters

on the Half Shell Market Price

Seafood Salad

Prawns, Scallops and Calamari Served Cold
in a Lemon Parsley Dressing \$ 13

Jumbo Prawn Cocktail

\$ 13

King Crab Legs

2 served with Lemon \$ 16

Oyster Shooter with Premium Vodka

Lemon, Cocktail Sauce & Fresh Horseradish \$ 8

▲ Soups and Salads ▲

Winter Caprese Salad

with Garlic Roasted Roma Tomatoes,
Buffalo Mozzarella & Basil Pesto \$ 12

Capriccioso Salad with Prawns

Fresh Tomatoes, Walnuts, Black Olives,
Gorgonzola & Raspberry Balsamic
Vinaigrette \$ 14

Caesar Salad

with Parmigiano Reggiano &
Garlic Croutons \$ 8

House Salad with Mixed Baby Greens

Candied Walnuts & Mountain Gorgonzola
in a Raspberry Balsamic Vinaigrette \$ 7

Pear Salad

with Hazelnuts, Arugula, Endive,
Shaved Manchego & Hazelnut Vinaigrette \$ 9

Baby Beet Salad with Toasted Goat Cheese

Epic Mache & Lemon-White Truffle Oil
Vinaigrette \$ 9

Classic Genoa Style Minestrone Soup

\$ 5

▲ Pasta and Risotto ▲

Neto's Italian Sausage Fettuccine

with Basil, Tomatoes & Mushrooms in a Cream Sauce \$ 16

Homemade Potato Gnocchi and Vodka Cream

with Roasted Red Peppers & Basil \$ 16

Val's Original Cannelloni with Artichoke Hearts

Black Forest Ham, Mozzarella, Ricotta & Marinara \$ 19

Seafood Linguine in a White Wine Marinara Sauce

with Calamari, Prawns, Scallops,
Mussels & Clams \$ 26

Rigatoni and Neto's Italian Sausage

with Marinara, Pancetta & Red Bell Peppers \$ 16

Meyer Lemon Risotto and Rock Shrimp

with Chives & Parmigiano Reggiano \$ 17

Sweet Potato Ravioli

with a Sage, Brown Butter & Pine Nuts \$ 18

Capellini Gamberetti

Capellini Tossed with Prawns, Fresh Tomato, Onion
& Garlic in a Light Marinara \$ 20

Spaghetti Pomodoro

with Garlic Roasted Tomatoes & Basil \$ 12

▲ Starters ▲

Crispy Calamari

with Anaheim Chili & Lemon \$ 11

Dungeness Crab Cakes

with Mixed Greens & Lemon Aioli \$ 12

Frico

Caramelized Gruyere, Provolone & Parmigiano Reggiano
with Onions, Crostini & Cherry Tomatoes \$ 9

Pancetta Wrapped Jumbo Prawns

with Avocado, Arugula & Passion Fruit Vinaigrette \$ 13

Beef Carpaccio

with Basil Oil, Micro Greens & Capers \$ 13

Anti Pasta Platter

with Prosciutto San Danielle, Sopressata,
Roasted Garlic, Mixed Olives, Hazelnuts &
a Selection of Three Featured Cheeses \$ 15

Spanakopita

Four Phyllo Pastries with Sun Dried Tomatoes, Goat &
Feta Cheeses, Mushrooms and Spinach \$ 10

Steamed Clams and Mussels

with White Wine, Garlic & Lemon \$ 12

Roasted Whole Artichoke

with Lemon Aioli \$ 10

▲ Main Course ▲

Veal Saltimbocca

Salted Veal with Prosciutto & Fontina Cheese,
Marsala Demi-Glace and Sage \$ 32

Breaded Freshwater Rainbow Trout

with Shrimp Bruschetta & Lemon Butter, Seasonal
Vegetables and Potatoes au Gratin \$ 26

Braised Beef Short Ribs

with Soft Polenta & Seasonal Vegetables \$ 34

Pancetta Wrapped Pork Tenderloin

with Porcini Mushroom Jus \$ 24

Pine Nut Encrusted Wild Salmon

with Fingerling Potatoes, Seasonal Vegetables &
Lemon Butter \$ 30

Rack of Rosemaryed Lamb

with Roasted Potatoes & Seasonal Vegetables
in a Red Wine Jus \$ 32

Eggplant Napoleon

with Toy Box Tomatoes, Seasonal Vegetables & Mozzarella \$ 18

Tuscan Steak – 24 oz Angus Porterhouse Steak

with Sea Salt & Willow Creek Extra Virgin Olive Oil \$ 43

Grilled Chicken Breast with Brie

with Roasted Garlic Cream, Seasonal Vegetables
& Garlic Mashed Potatoes \$ 21

Filet Mignon Wrapped in Pancetta

with Portobello Mushrooms & Red Wine Jus \$ 38

Grilled Veal Chop

with Mountain Gorgonzola &
Green Peppercorn Sauce \$ 39

We are available for private events.

We accept all major credit cards.

VALERIANO'S
ITALIAN RESTAURANT & BAR