Valentino's
CUCINA ITALIANA

Sunset GRILLE
Waterfront Restaurant & Bar

POP-UP ON THE DOCK

ANTIPASTI / APPETIZERS

Pasta Fagioli 11
classic italian bean soup

Artichokes Romana 18
a Valentino's fan favorite! artichoke hearts sautéed in garlic, white wine & olive oil topped with shaved parmesan cheese

Ribs alla Scarpariello 18
tender roasted ribs tossed in a homemade scarpariello sauce

Eggplant Rollatini 17
stuffed with spinach, fresh mozzarella & ricotta

Fried Mozzarella 14
bolognese sauce

Crispy Fried Calamari 20
homemade marinara sauce

N.E. Clam Chowder 12

Steamed Little Neck Clams 20
(8) fresh steamed Little Neck Clams

PEI Mussels (GFO) 20
fresh Prince Edward Island mussels, fresh diced cherry tomatoes, toast points
• choice of red, white wine garlic or fra diavolo •

Sunset Wings 18
(8) wings tossed in your choice of Buffalo, BBQ, Sweet Thai Chili, Val's Style (EVOO topped with caramelized onions)

Artichoke Crab Dip 22
crispy corn tortillas & fresh cut veggies

Sticky Ribs 18
our famous BBQ ribs tossed with our sunset sauce

RAW BAR

Copps Island Oysters (GF) 3

Local Bloom's Littlenecks (GF) 2.50

***Tuna Poke Nacho (GFO)** 24
marinated tuna served on house made tortilla chips with avocado, cucumber, sesame seed, wakame, wasabi aioli

INSALATE / SALADS

Valentino's 14
mixed greens, walnuts, dried cranberries, topped with ricotta salata drizzled with raspberry vinaigrette dressing

Classic Italiano 14
crispy romaine, tomato, onion, mozzarella

Pear (GF/VO) 19
fresh sliced pears, arugula, prosciutto, pecans, pistachios, feta cheese, roasted red peppers, house lemon vinaigrette

Cesare 14
shaved parmesan, house croutons

Please Notify Your Server of Any Food Allergies

Thoroughly Cooking Meats, Poultry, Seafood, Shellfish & Egg Reduces The Risk of Food Bourne Illness

All Items Prepared On Premise to Provide the Freshest Product Made From Quality Ingredients

SUNSET ENTRÉE FAVORITES

Classic N.E. Lobster Roll MKT
handpicked Maine lobster meat tossed in your choice of seasoned butter (hot) or our classic herb mayo (cold) served with french fries & pickles

***Jumbo Fried Shrimp** 32
beer battered & fried golden brown, served with french fries, coleslaw & tarter sauce

Fish & Chips 32
crispy cod served with french fries, cole slaw & tartar sauce

Baby Back Ribs (GFO) 31
full rack of BBQ ribs, served with french fries & cole slaw

LA NOSTRA PASTA

Linguine & Clams 32
local clams served over linguine
• Choice of: Red, White or Fra Diavolo Sauce •

Orecchiette alla Pugliese 28
sausage & broccoli rabe

Rigatoni D'Angelo 28
Italian sausage & sweet peas in a pink sauce topped with ricotta

Fettuccine Laura 28
Italian sausage, mushrooms & sweet peas in a tomato sauce with a touch of cream

Truffle Gnocchi 32
sweet sausage, garlic, spinach, cherry tomatoes, parmesan cream sauce, drizzled in truffle oil

Pappardelle Al Forno 27
baked, bolognese sauce, mozzarella

Lasagna 26
baked meat sauce, cheese & mozzarella

Penne Rigate alla Vodka 26
Pancetta, Prosciutto, Vodka Sauce

CARNE & POLO

Gluten Free Option Availabe

Scarpiello
homemade sausage, potatoes, hot peppers in a garlic rosemary sauce, seasonal vegetables
• Veal 35 Chicken 31 •

Milanese
topped with arugula, fresh mozzarella, onions & tomatoes in a lemon & oil dressing
• Veal 33 Chicken 29 •

Marsala
seasonal vegetables & roasted potatoes
• Veal 33 Chicken 29 •

Piccata
white wine, lemon, butter, caper, seasonal vegetables & roasted potatoes
• Veal 33 Chicken 29 Shrimp 32 •

Saltimbocca
prosciutto, mozzarella in a brown gravy sauce with roasted potatoes & seasonal vegetables
• Veal 35 Chicken 31 •

Francaise
egg battered, lemon, butter & white wine sauce. served with roasted potatoes & seasonal vegetables
• Veal 33 Chicken 29 Shrimp 32 •

Parmesan
fresh mozzarella, linguini marinara
• Veal 33 Chicken 29 Shrimp 32 •

Gluten free Pasta Available
Penne or Spaghetti
Additional $4 to Entrée Price

CONTORNI/ON THE SIDE
- Sautéed Spinach 9
- Broccoli Rabe 12
- Parmesan Truffle Fries 12
- Seasonal Vegetables 9
- Roasted Potatoes 9
- Mashed Potatoes 9
- Pasta Marinara 10

Split Plate Fee: +$5

20% Gratuity added to Parties of 6 or More