

# Valentino's

185 S Broadway Street, Lake Orion, MI 48362  
Downtown at M-24



## DESSERTS

### Tiramisu

Layers of lady fingers soaked in kahlua & espresso, made with whipped cream, and topped with cinnamon.

### Toasted Almond Amaretto

Lady fingers soaked in Amaretto, made with whipped cream, and topped with toasted almonds.

### Cannoli

A delicate shell filled with rich creamy mascarpone cheese & chocolate chip filling. Regular or chocolate covered shell.

### Tartoufo

Frozen chocolate mouse surrounding vanilla ice cream.

### Lemon or Orange Sorbet

Italian sherbet in its own fruit!

### Spumoni Italian Ice Cream

A mix of a rich creamy cherry, pistachio, & chocolate ice cream.

### Vanilla Ice Cream

Served plain or sundae style with chocolate syrup.

### Dessert of the Day

Ask about or daily special dessert!

Valentino's offers a great dining experience with superior food and service. All sauces are hand made to order with decades of collective experience.

- Available for Private Parties
- Catering Menu Available
- Reservations Accepted
- Call Ahead Seating
- Gift Certificates

# Valentino's

RISTORANTE ITALIANO

## Take-out Menu



Italian fine dining  
for the entire family.

### Hours

Monday - Thursday 5:00-10:00

Friday & Saturday 4:00-11:00

Sunday 4:00-9:00

Also available for private parties

### To order, contact

Phone: (248) 814-1100

Fax: (248) 814-1132

Located in Downtown Lake Orion

## APPETIZERS

**Fried Calamari**...\$7.95

**Mussels Marinara**...\$7.95

**Clams Marinara**...\$7.95

**Grilled Portobello Mushroom:** With roasted peppers & fresh mozzarella topped with balsamic reduction...\$7.95

**Spiedni:** Layers of bread and mozzarella dipped in egg, served with lemon, olives & butter sauce...\$6.95

**Grilled Italian Sausage:** With red & green peppers, topped with roasted garlic & olive oil...\$7.95

**Mozzarella Sticks**...\$5.95

## ZUPPA (SOUPS)

**Minestrone**...\$3.95

**Soup of the day**...\$3.95

## INSALATE (SALADS)

**Insalate Valentino:** Spring mix, sun-dried cherries, pine nuts, goat cheese tossed in raspberry vinaigrette...\$7.95

**Mozzarella alla Caprese:** Fresh mozzarella, roasted peppers & tomatoes with extra virgin olive oil...\$7.95

**Insalate della Casa:** Mixed greens, red onions, tomatoes tossed in our house dressing...\$6.95

**Spinaci con Caprino:** Baby spinach, portobello mushroom, goat cheese, sun-dried tomatoes tossed in balsamic vinaigrette...\$7.95

**Caesar Salad:** Crispy romaine, fresh parmesan cheese and croutons tossed in Caesar dressing...\$7.95

**Add Grilled Chicken**...\$3.00

**Add Grilled Salmon or Shrimp**...\$6.00

## TRADITIONAL FAVORITES

(Served with a choice of soup or house salad)

**Homemade Lasagna:** Meat and Cheese...\$14.95

**Eggplant Rollantine:** Stuffed with ricotta cheese topped with marinara and melted mozzarella...\$14.95

**Spinach & Ricotta Ravioli:** Topped with marinara...\$14.95

**Meat or Cheese Ravioli:** Topped with marinara or meat sauce...\$14.95

## SPECIALTY PASTA

(Served with a choice of soup or house salad)

**Fettuccine Valentino:** Diced pieces of chicken breast and shrimp with sun-dried tomatoes, fresh arugula in a garlic and olive oil sauce...\$17.95

**Stuffed Rigatoni:** Stuffed spinach pasta with cheese and artichoke hearts in a vodka sauce...\$15.95

**Penne alla Vodka:** Fresh tomatoes, onions, prosciutto, and vodka seasoned to create a light pink sauce...\$13.95

**Fettuccine Alfredo:** Cream sauce and parmesan cheese...\$13.95

**Linguine Putenesca:** With black olives, anchovies, red onions, tomatoes and capers in a roasted garlic marinara sauce...\$14.95

**Linguine alla Vongole:** With fresh little neck clams in a white or red clam sauce...\$15.95

**Penne con Salsiccia:** With sweet Italian Sausage, onions, mixed peppers in a roasted garlic marinara sauce...\$14.95

**Fettuccine Verdi Boscaiola:** Spinach fettuccine tossed with onion, prosciutto, mushrooms, and peas in a light cream sauce...\$14.95

**Penne alla Palomino:** A traditional marinara cream parmesan sauce...\$12.95

**Gnocchi Bolognese or Marinara**...\$13.95

**Spaghetti Bolognese or Marinara**...\$11.95

**Add Meatballs or Italian Sausage**...\$3.00

**Add Grilled Chicken**...\$3.00    **Add Shrimp or Salmon**...\$6.00

## POLLO (CHICKEN BREAST)

(Served with a choice of soup or house salad)

**Pollo Valentino:** Sautéed with pineapple chunks, shiitake mushrooms and prosciutto in a brandy cream sauce...\$16.95

**Pollo Marsala:** Sautéed with Marsala wine & mushroom sauce...\$15.95

**Pollo Scarpariello:** With Italian sausage, peppers and mushrooms in a garlic white wine sauce...\$16.95

**Pollo Francese:** Sautéed with egg, lemon, & white wine...\$15.95

**Pollo alla Pompeii:** Sautéed with garlic, parmesan cheese, and fresh arugula in balsamic vinegar sauce...\$16.95

**Pollo Picatta:** Sautéed with artichoke hearts & capers in a lemon white wine sauce...\$15.95

**Pollo Cacciatore:** Sautéed with onions, mushrooms, sweet peppers in a light garlic marinara sauce...\$15.95

**Pollo Parmesan:** Lightly breaded topped with marinara and melted mozzarella...\$14.95

## CARNE (GRILL)\*

(Served with a choice of soup or house salad)

**Filet Mignon:** 10 oz. center cut filet, charbroiled with portobello mushroom topped with our demi glaze sauce...\$25.95

**New York Strip:** 16 oz. seasoned and charbroiled...\$22.95

**Lamb Chops:** Broiled with three wild mushrooms in a Madeira wine sauce...\$24.95

## VITELLO (VEAL)

(Served with a choice of soup or house salad)

**Vitello Valentino:** Lightly breaded veal stuffed with ham & provolone cheese topped with mushroom sauce...\$21.95

**Vitello Saltimbocca:** Scallopine topped with prosciutto, fresh spinach, and mozzarella in a brown sauce...\$21.95

**Vitello Picatta:** Sautéed with artichoke hearts and capers in a light white wine sauce...\$21.95

**Vitello della Casa:** Veal scallopine with shrimp, shiitake mushroom, sun-dried cherries, and gorgonzola cheese prepared in a cognac sauce...\$22.95

**Vitello Marsala:** Sautéed in marsala wine and mushroom sauce...\$17.95

**Vitello Parmesan:** Lightly breaded topped with marinara and melted mozzarella...\$17.95

## PESCE (SEAFOOD)

(Served with a choice of soup or house salad)

**Salmon Valentino:** Broiled with honey lime glaze over risotto...\$18.95

**Salmon Antonio:** Grilled with artichoke hearts, garlic, capers in a lemon white wine sauce...\$18.95

**Tilapia Florentine:** Sautéed in a lemon white wine butter sauce over fresh spinach...\$17.95

**Shrimp Pomodoro:** Sautéed with mushrooms, tomatoes, and asparagus in a garlic marinara sauce over linguine...\$17.95

**Shrimp Scampi:** Sautéed in garlic lemon white wine sauce over risotto...\$17.95

\*Cooked to Order. \*Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food born illness.