

Valentinos

ITALIAN RESTAURANT

DINNER + DRINKS MENU

ONE BILL PER TABLE

15% SURCHARGE ON PUBLIC HOLIDAYS WILL APPLY

THANK YOU

Valentinos

DINNER MENU

Broadbeach, Gold Coast

PANE breads

HERB FOCACCIA	15	GARLIC FOCACCIA	15
Pizza bread with olive oil and oregano		Pizza bread with garlic oil & parsley	
BRUSCHETTA	20	ITALIAN BREAD	11
Ripened tomatoes, basil, onion, basil and olive oil, served on warm pizza bread		Baked warm loaf, served with salted butter	

PRIMO starters

OLIVE MISTE	12	BURRATA	24
Marinated warm olives		Heirloom tomatoes, olive oil & pesto	
CALAMARI	26	MINISTRONE	19
Crumbed calamari rings, served with lemon and tartar sauce		Mixed traditional vegetable soup, tomato broth, parsley	
RAVIOLI DI RICOTTA	25	ZUPPA DI ZUCCA	19
Ricotta and spinach filled ravioli in a napolitana sauce		Creamy pumpkin soup	
GAMBERI PEPERONCINO	32	TORTELLINI AI FUNGI	25
Fresh king prawns, marinated in spiced tomato sauce, served on rice		Hat shaped pasta filled with mince and herbs, in a mushroom cream sauce	
GAMBERI ALL'AGLIO	32	BBQ OCTOPUS	28
Fresh king prawns, flamed brandy & creamy garlic sauce, served on rice		Grilled baby octopus marinated with mediterranean vegetables served on rice	
COCONUT AVO PRAWNS	32	SPAGHETTI POLPI	28
King prawns, fresh avocado, coconut cream sauce		King prawns, octopus & scallops with olive oil, garlic & parsley	
PENNE BUGS	28		
Moreton Bay bug meat, finished in a tomato cream sauce			

OSTRICHE oysters

NATURAL	half doz/ 30	KILPATRICK	half doz/ 32
Lemon	doz / 45	Bacon + worcestershire	doz / 47





INSALATA
salad

MAIN
pasta



ITALIAN 22
Lettuce, tomato, cucumber,
onions, capsicum, olives and
vinaigrette dressing
+ feta (\$4)

SPAGHETTI AGLIO OLIO 28
Olive oil, garlic, parsley

SPAGHETTI BOLOGNESE 30
Traditional style slow cooked
veal & pork sauce

FETTUCINE POLLO 30
Chicken and mushrooms
finished in a brandy infused
creamy sauce

FETTUCINE ALFREDO 30
Bacon & mushrooms finished
in a brandy infused creamy
sauce

FETTUCINE CARBONARA 30
A creamy dish with bacon, egg
and black pepper

RAVIOLI DI RICOTTA 32
Ravioli filled with a creamy
ricotta & spinach blend in a
basil tomato sauce

PENNE AMATRICIANA 30
Bacon, chilli & shallots in a
basil and tomato sauce

FETTUCINE ZINGARA 32
Prawns & mushrooms in
brandy infused creamy sauce

PENNE BUGS 38
Moreton Bay Bug meat,
finished in a tomato cream
sauce

CAESAR 24
Cos lettuce, bacon, house
made croutons, parmasan,
egg, house dressing
+ add grilled chicken (\$8)

SPAGHETTI NAPOLI 29
Tomato & basil sauce

LASAGNA 32
Layers of pasta, slow cooked
Bolognese, ham, béchamel
sauce & mozzarella

SPAGHETTI AL PESTO 29
Creamy basil & pinenut pesto

TORTELLINI AI FUNGI 30
Hat shaped pasta filled with
mince and herbs, finished in a
mushroom cream sauce

RAVIOLI BOLOGNESE 30
Pasta filled with mince and
herbs, finished in a slow
cooked minced sauce

SPAGHETTI MARINARA 38
Prawns, calamari, scallops,
mussels & crab meat infused in
garlic & olive oil

SPAGHETTI PESCATORE 38
Prawns, calamari, scallops,
mussels & crab meat infused
in a tomato basil sauce

POLLO chicken

VITELLO veal



BISTECCA steak

POLLO CAMPAGNOLA 39
Free-range chicken breast,
baby spinach and mushroom
finished in a cream brandy
sauce served with vegetables

POLLO PARMIGIANA 39
Crumbed chicken schnitzel,
Napoli sauce & mozzarella
cheese, served with vegetables

VEAL MILANESE 39
Lightly crumbed milk fed veal,
served with vegetables

SCALOPPINI ALA PANNA 40
Milk fed veal lightly pan fried
and tossed in a flavoured
cream sauce served with
vegetables

SCALOPPINI AL VINO 40
Milk fed veal sautéed with
white wine & parsley, served
with vegetables

SCALOPPINI AI FUNGI 40
Milk fed veal sautéed with
fresh mushrooms in a creamy
brandy sauce served with
vegetables

SCALOPPINE PIZZAIOLA 40
Milk-fed veal, black olives,
roasted capsicum & capers
finished in a napolitana sauce
served with vegetables

FILETTO ALLA GRIGLIA 48
280g Eye Fillet grilled, served
with seasonal vegetables

CHOOSE YOUR SAUCE: 5
Mushroom
Pepper
Diane
Garlic cream

POLLO ALFONSO 39
Free-range chicken breast,
prawns and mushrooms
finished in a cream brandy
sauce served with vegetables

VEAL PARMIGIANA 40
Lightly crumbed milk fed veal
schnitzel, topped with tomato
basil sauce & lightly grilled
with mozzarella cheese,
served with vegetables

SCALOPPINI AL LIMONE 40
Milk fed veal sautéed with
fresh lemon & parsley, served
with vegetables

MILANESE BOLOGNESE 42
Lightly crumbed milk fed veal
schnitzel served with
spaghetti bolognese

SCHNITZEL VALENTINO 40
Lightly crumbed veal
schnitzel, topped with bacon &
mushrooms in a reduced
cream sauce served with
vegetables

FRUTTI DI MARE
seafood

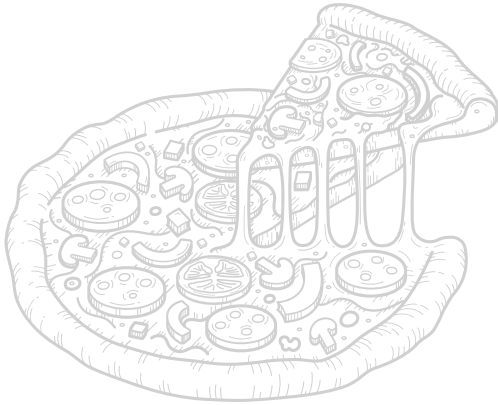


CONTORNI
sides

BAMBINO
children

CALAMARI	39	GAMBERI ALL'AGLIO	50
Crumbed calamari rings served with lemon, tartar sauce and fresh vegetables		Fresh king prawns, flamed brandy & creamy garlic sauce, served on rice and side of fresh vegetables	
BBQ OCTOPUS	39	GAMBERI PEPEROCINO	50
Baby octopus marinated with Mediterranean vegetables served on rice and side of fresh vegetables		Fresh king prawns, marinated in spiced tomato sauce, served on rice and side of fresh vegetables	
PESCE DEL GIORNO	44		
Grilled barramundi, lemon butter sauce, served with fresh vegetables			
FRIES	8	SAUTEED VEGETABLES	12
Served with aioli or tomato sauce		Seasonal garlic infused vegetables	
SPAGHETTI BOLOGNESE	18	PENNE NAPOLI	18
Italian style mince bolognese		Tomato and basil sauce	
GRILLED STEAK	18	CHICKEN SCHNITZEL	18
Eye fillet with chips + tomato sauce		Served with chips + tomato sauce	
CHICKEN NUGGETS	16	CRUMBED FISH	18
Served with chips + tomato sauce		Served with chips + tomato sauce	

ROSSO
pizza



	Small	Large
MARGHERITA Neapolitan sauce, mozzarella, tomato & basil	22	26
CAPRICE Neapolitan sauce, mozzarella, ham, mushroom, olives & anchovies	24	28
TONY'S SPECIAL Neapolitan sauce, mozzarella, pepperoni & onion	24	28
HAWAIIAN Neapolitan sauce, mozzarella, ham & pineapple	24	28
MARINARA Neapolitan sauce, mozzarella, prawns, calamari, garlic, olive oil & parsley	25	30
POLLO Neapolitan sauce, mozzarella, pesto chicken, sun-dried tomatoes & onion	24	28
SUPREME Neapolitan sauce, mozzarella, ham, onion, olives, mushrooms, capsicum & anchovies	24	28
CARNE Neapolitan sauce, mozzarella, ham, pepperoni, bacon & chicken	25	30
GAMBERI Neapolitan sauce, mozzarella, prawns, chilli & garlic	25	30
CALABRESE Neapolitan sauce, mozzarella, olives, capsicum, fresh chilli & oregano	24	28
VEGETARIAN Neapolitan sauce, mozzarella, mushrooms, onion, olives, capsicum & pineapple	24	28
VALENTINO'S LOT All pizza toppings, except bacon and egg	26	32

DOLCE
dessert



TÈ E CAFFÈ
tea &
coffee

TIRAMISU	20	PROFITEROLES	20
Espresso soaked ladyfingers, layered with mascarpone and hints of Baileys, Kahlua and Frangelico		Light choux pastry filled with custard cream and topped with dark chocolate ganache served with vanilla bean ice cream & whipped cream	
BACI	18	STICKY DATE PUDDING	20
A traditional ice cream dessert with a rich blend of hazelnuts and chocolate gelato served in a hard chocolate shell		Rich date pudding served with vanilla bean ice cream and whipped cream	
MIXED GELATO	15	AFFOGATTO	20
3 scoops with choice of mango, lemon, strawberry, chocolate or vanilla		Espresso, vanilla ice cream & your choice of liqueur Our suggestions: Baileys, Frangelico, Amaretto, Kahlua, Tia Maria, Vanilla Galliano	
LIQUEUR COFFEE	15	ESPRESSO MARTINI	22
Double espresso vienna-style coffee topped with whipped cream		Vodka, Kahlua, espresso & sugar	
- Irish Cream (Baileys)			
- Mexican (Kahlua)			
- Italian (Vanilla Galliano)			
- French (Grand Marnier)			
- Jamacian (Tia Maria)			
- Irish (Jameson's Whiskey)			
ESPRESSO	5	MOCHA	6
LONG BLACK	5	HOT CHOCOLATE	6
MACHIATTO	5	EARL GREY TEA	5
LATTE	5	GREEN TEA	5
CAPPUCCINO	5	ENGLISH BREAKFAST	5
PICCOLO	5	PEPPERMINT TEA	5