

VALENTINO'S

CUCINA ROMANA

NAMED AFTER Italian movie star Rudolph Valentino, Valentino's represents the elegant, high-flying lifestyle of the iconic actor. Inspired by the Southeast region of Puglia, the restaurant is renowned for its traditional home cooking style, use of some of the best olive oil in Italy, as well as the Durum wheat used to make the country's pasta and Puglia's celebrated orecchiette. Valentino's offers a taste of one of Italy's hidden gems.

I PRIMI - FIRST COURSE

PROSCIUTTO E MELONE

Seasonal melon, thinly sliced prosciutto

FRITTURA MISTA

Fried shrimp, calamari, fish fillets, zucchini, onion rings, garlic aioli

INSALATA ALLA CEASARE

Romaine lettuce, creamy Caesar dressing, herb croutons, sundried tomato

MINISTRONE CASARECCIO

Traditional zesty Italian vegetable soup

INSALATA CAPRESE

Vine ripe tomatoes, fresh mozzarella, pesto drizzle

ARANCINI

Parmesan crusted golden fried rice balls, spicy tomato sauce

RISOTTO DEL GIORNO

Chef's daily risotto creation

INSALATA DI PERE E GORGONZOLA

Local greens, crumbled Gorgonzola, sliced pears, candied walnuts, house dressing

I PIATTI - ENTREES

GNOCCHI FRUTTI DI MARE

(SIGNATURE DISH)

Cherry tomatoes, clams, mussels, shrimp, white wine

POLPETTE VEGANE

Premium plant-based Hungry Planet® meatballs simmered in tomato sauce, Spaghetti, fresh herbs

LIGUINE ALL'AMATRICIANA CON GAMBERI

Pomodoro sauce, bacon, onions, prawns, black pepper

LINGUINE ALLO SCOGLIO

Squid, scallops, clams, shrimp, tomato, white wine, garlic, fresh herbs

LASAGNA AL FORNO

Tomato-meat ragù, cream sauce, mozzarella, Parmesan

PESCE DEL GIORNO

Pan-seared fish fillet, grilled vegetables, tomato-caper-green olive relish

PARMIGIANA DI POLLO

Breaded chicken, provolone cheese, pomodoro sauce, spaghetti

COSTOLETTE D'AGNELLO

Grilled lamb chops, vegetable caponata, cheese polenta, thyme jus

FILETTO DI MANZO

Chargrilled beef filet, rosemary potato wedges, mustard sauce

I DOLCI - DESSERTS

PANNA COTTA

Cooked cream, fresh fruit, orange toffee glaze

CROSATA DI RICOTTA E PERE

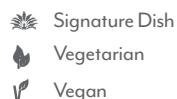
Ricotta-pear tart, marsala mascarpone, espresso sauce

TIRAMISÙ

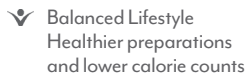
Amaretto marinated cherries, almond bread crisp

TORTA CAPRESE

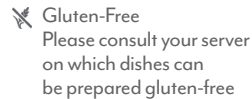
Chocolate-almond cake, ice cream, red wine-balsamic reduction



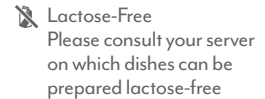
Signature Dish
Vegetarian
Vegan



Balanced Lifestyle
Healthier preparations
and lower calorie counts



Gluten-Free
Please consult your server
on which dishes can
be prepared gluten-free



Lactose-Free
Please consult your server
on which dishes can be
prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods Ltd. • Bamboo Farms • Al Golaub And Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits Ltd. • Good Hope Country House