

# 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

#### BRUSCHETTA

Toasted Italian bread, tomato-basil-olive topping

#### 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