

Food Menu

A	Polpette della Nonna 		38.00
N	Home-made lamb meatball served in arrabiatta sauce, basil and Parmigiano reggiano cheese		
T	Carpaccio di Manzo 		58.00
I	Thinly sliced raw beef in lemon mustard sauce, served with rocket, balsamic caviar, croutons & parmesan		
P	Fritto Mare <i>(Sharing suggestion)</i> 		65.00
A	Fried calamari & prawns, served with garlic sauce		
S	Bruschetta <i>(Sharing suggestion)</i>  		40.00
T	2 slices of toasted Italian sourdough with buffalo straciatella and marinated cherries tomatoes, 2 slices of truffle mushroom style		
I	Parmigiana di Zucchine <i>(Sharing suggestion)</i>  		42.00
	Baked-in-oven zucchini, layered with mozzarella, parmesan, tomato sauce		
	Panzerotti Pugliesi <i>(Sharing suggestion)</i>   		42.00
	Deep fried mini calzone stuffed with buffalo mozzarella, tomato sauce, basil, served on base of bellpeppers & almond sauce		

STARTERS

 Gluten-free  Vegetarian  Contains Nuts  Contains Dairy

Do note that we adapt our menu to sustainable seasonal offerings. Please check with your server for exact details and pricing.

All prices subjected to 10% service charge & 6% SST.

INSALATA

Insalata di Cesare 40.00

Marinated romaine lettuce with home-made Caesar dressing topped with seasoned grilled chicken, beef bacon and hard-boiled eggs

Burrata *(Sharing suggestion)* 55.00

Whole burrata cheese imported from Puglia served on a base of basil-marinated cherry tomatoes, crumbled bread, rocket leaves & extra virgin olive oil

Polipo, Patate e Limone *(Sharing suggestion)* 65.00

Imported Puglia octopus cooked sous vide & served on a bed of potatoes in lemon & basil pesto, topped with fennel & orange

SALADS

ZUPPE

Soup of the Day

Try our freshly-made Italian soup of the day!

SOUP

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Most of our pasta is home-made and is cooked-to-order.
Please note that certain pastas or risotto will require additional cooking time.

Ravioli del Pastore   63.00
Home-made ravioli, stuffed with eggplant, sheep milk ricotta cheese
& mint, sauced with arrabbiata (garlic, chilli, cherry tomato)

Plin Piemontesi   63.00
Home-made "candy-sized" Piedmont-style ravioli, stuffed with ricota
and spinach, sauced with butter, sage & truffle pecorino cheese

Fettuccine Bolognese   65.00
Home-made fettuccine pasta served with classic Bolognese sauce

Fettuccine al Nero di Seppia  75.00
Squid ink fettuccini cooked with chopped prawns & calamari
finished in marinara sauce & topped with tiger prawns

Pappardelle Funghi e Tartufo  75.00
Home-made pappardelle pasta cooked in a rich truffle and
mushroom sauce and pecorino Romano cheese

Spaghetti alle Vongole   67.00
Spaghetti in aglio olio, cooked with clams, topped with bottarga

Cavatelli Marinara  75.00
Home-made cavatelli pasta shells cooked in fish stock
and finished with calamari & chopped prawns

Gnocchi al Ragu   67.00
Home-made potato gnocchi with slow-cooked
Australian lamb & pecorino cheese

Linguine al Pesto    55.00
Linguine cooked in traditional pesto sauce

Risotto of the Day  
Ask us about our special risotto of the day!
Our risotto is made-to-order and requires a 20-minute wait.

ON REQUEST PASTA Aglio Olio · Arrabbiata

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Pollo alla Romana 85.00

Slow cooked whole spring chicken in capsicum and tomato sauce served with baby potatoes, cherry tomatoes and black olives

Stracotto di Agnello *(Cooked with wine)* 138.00

Australian lamb shank slow-cooked 24 hours in chianti wine served with creamy polenta, veggie caponata & rosemary jus

Tagliata di Manzo *(Sharing suggestion)* Market Price

Sher Wagyu Australian ribeye, served with roast potatoes, sautéed mixed mushrooms, green salad & beef jus

Filletto di Salmone 95.00

Atlantic salmon served with orange mashed potatoes, asparagus & grilled lemon confit

Dentice alla Mediterranea 75.00

Pan-seared red snapper finished with gremolata oil (garlic oil, parsley), served with green peas purée, spinach, sun-dried tomatoes, caramelised walnuts

Fish of the Day

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TRADITIONAL PIZZA

At Valentina we make Napoli-style pizza dough using top italian ingredients. Neapolitan-style pizza typically consists of a thin and soft crust - if it is cooked properly at a high temperature, the crust will bubble up and be charred in spots.

Focaccia al Rosmarino  25.00
Focaccia with rosemary, sea salt, garlic & olive oil

Margherita   39.00
Tomato sauce, mozzarella, fresh basil
For only buffalo mozzarella, add 10

4 Stagioni  52.00
Tomato sauce, mozzarella, fresh basil, black olives, mushrooms,
hard-boiled eggs, artichokes and turkey ham

Diavola  54.00
Tomato sauce, mozzarella, chilli, beef salami

Tonno e Cipolla  48.00
Tomato sauce, mozzarella, Italian tuna flakes in olive oil,
red onion, green chilli

Calzone  55.00
Folded pizza filled with buffalo mozzarella, tomato sauce,
button mushrooms & turkey ham

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DOLCI

Formaggi Italiani

A premium quality variety platter of Italian cheeses,
served with jam, honey & paper bread from Sardinia

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Tiramisu (Contains alcohol) 45.00

Coffee flavoured Italian dessert layered with ladyfingers (savoardi)
dipped in coffee, a whipped mixture of eggs, coffee liquor
& mascarpone cheese, topped with cocoa]

Panna Cotta al Basilico e Fragole 37.00

Italian basil panna cotta topped with fresh strawberries

Torta al Mango e Formagi 42.00

Italian cream cheesecake topped with fresh mangoes
and home-made mango purée

Tortino al Tartufo 45.00

Belgian dark lava cake stuffed with truffle,
served with home-made Sicilian pistachio ice-cream

Gelati Artigianali (Your choice of home-made gelati.) 15.00

Nocciola Piemontese (Piedmont ice cream)    

Pistacchio di Bronte (Sicilian Pistachio)    

Cioccolato (Chocolate)    

Vanilla Francese (French Vanilla)    

Tiramisu    