

VALENTINO  
SANTA MONICA  
SINCE 1972

IL MENU

ASSAGGINO

Today's Chef Special Palate Teaser

ANTIPASTI

Vitello Tonnato Chilled Veal Roast With Tuna And Pantelleria Caper Dressing

Crudita Di Pesce: Italian "Suchi", Marinated With Citrus And Colatura Di Alici

Shrimp Stuffed Whole Calamari With Pomodorini And Oregano Brodetto

Baked Ricotta With Asparagus And Baby Spinach Salad

PRIMI

Lasagne With Duck Ragù And Porcini Mushrooms

Gluten Free Pasta Of The Day

Maltagliati With Pesto Of Sweet Basil, Walnuts And Bronte's Pistachio

Gnocchi With Prosciutto And Peas

SECONDI

Fish Of The Day With Chickpea Puree And Salmoriglio

Branzino Alla Livornese Grilled With Capers, Olives And Tomato

Lobster Risotto

Brasato Di Manzo, Braised Boneless Beef Short Ribs Italian Style, Served On Risotto

Grilled Chicken Alla Diaovola With Panzanella Salad

Veal Piccata With Lipari's Capers, And Lemon

DOLCE

The Daily Chef's Selection Of Dessert

A Glass Of Prosecco Or Wine Is Included