

Caffe Valentino

1245 S 3rd St # 49 19147-5303 · +18145653132 · Updated: Jan 14, 2026

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APPETIZERS 9

Zuppa Del Giorno	\$7.00
soup of the day	
Bruschetta Al Pomodoro E Basilico	\$8.00
grilled bread with tomato, basil & extra virgin olive oil	
Cozze Alla Marinara	\$11.00
mussels with white wine & garlic sauce and crostini	
Calamari Fritti	\$10.00
fried calamari with marinara sauce	
Rollatini Alla Romana	\$12.00
eggplant rollatini with mortadella and mozzarella	
Grigliata Di Calamari	\$13.00
grilled calamari served over arugula with tomatoes, capers, black olives and extra virgin oil olive	
Antipasto Valentino	\$12.00
the chef's daily selection of grilled & marinated vegetables	
Antipasto Di Mare	\$14.00
the chef's daily selection of mixed marinated seafood	
Antipasto Italiano	\$16.00
the chef's daily selection of imported meats, cheeses & olives	

SALADS 4

Insalata Alla Valentino	\$12.00
beets with goat cheese, arugula & walnuts with a strawberry vinaigrette	
Insalata Di Cesare	AVAILABLE OPTIONS
romaine lettuce, croutons, parmigiano in a caesar dressing	
	\$8.00
	Add Chicken: \$2.00
	Add Shrimp: \$3.00
Insalata Mista	\$7.00
mesculin salad in a balsamic vinaigrette dressing	
Insalata Di Rucola E Parmigiano	\$10.00
fresh arugula with shaved parmigiano and cherry tomato with lemon & extra virgin olive oil	

PASTA 6

Pasta Alla Valentino **\$18.00**

homemade linguine with ricotta in a lemon basil sauce

Gnocchi Alla Crema Di Scampi **\$16.00**

homemade potato gnocchi with shrimp in a pink vodka sauce

Risotto Alla Pescatora **\$17.00**

arborio rice with sautéed mussels, shrimp & calamari in a white wine sauce

Linguine All'amatriciana **\$15.00**

linguine sautéed with pancetta and onion in a fresh tomato herb sauce

Lasagna Alle Melanzane **\$16.00**

lasagna layered with eggplant, tomatoes, ricotta & basil

Risotto Alle Verdura **\$18.00**

arborio rice with zucchini, carrots, cannellini beans & leeks in a garlic white wine sauce

CHICKEN OR VEAL 6

Alla Parmigiana

breaded & fried, topped with melted mozzarella and fresh tomato sauce

Ai Funghi E Marsala

sauteed with mushrooms in a marsala sauce

Alla Peperonata

sauteed with roasted peppers, capers, black olives & onion in a light tomato sauce

Ai Carciofi

sauteed with artichokes, capers, fresh rosemary & sage

Al Prosciutto E Formaggio Con Olio Tartufato

pan-seared. topped with prosciutto & melted mozzarella, drizzled with white truffle oil

Alla Valentino

pan-seared, topped with roasted peppers, spinach & gorgonzola
