

ANTIPASTI

 Olive marinated olives infused with olive oil, carrots, celery, rosemary and garlic	£3.50
 Pane Fresco warm, oven baked ciabatta bread served with olive oil and balsamic vinegar	£3.50
 Pane con Aglio ciabatta bread with garlic	£3.95
 Pane e Mozzarella warm garlic ciabatta topped with mozzarella	£4.95
 Bruschetta al Pomodoro toasted bread topped with marinated tomatoes	£5.50
 Bruschetta di Capri toasted ciabatta bread topped with roasted peppers and goats cheese	£5.95
 Funghi con Aglio pan fried mushrooms in a garlic and white wine sauce	£5.95
 Crocchette di Spinaci a crisp spinach bite in a carrot and vegetable crumb served with a spicy tomato dip	£5.95
Spiedini di Pollo marinated chicken skewers with saffron mayo	£6.95
 Caprese mozzarella, tomato, olive oil and basil	£7.95
Calamari Fritti crispy squid served with fresh lemon	£7.95
Coppa di Gamberetti classic prawn salad, marie rose sauce and fresh lemon	£7.95
Gamberoni pan fried king prawns in a garlic and white wine sauce served with fresh lemon	£9.95
 Piadina con Mozzarella e Pomodoro (ideal to share) warm italian flat bread topped with mozzarella, tomatoes and rocket leaves	£12.95
Fritto Misto di Pesce (ideal to share) deep fried calamari and shell on king prawns served with fresh lemon and saffron mayo	£17.95
Antipasto Misto (ideal to share) selection of salami napoli, cured ham, roasted vegetables, mozzarella, rocket leaves, mortadella, olives and pizza bread	£17.95

Please note we cannot guarantee that our dishes are free of nuts



PASTE O RISOTTO

 Penne alle Melanzane pasta quills, aubergines, tomatoes and olive oil	£13.95
 Risotto con Verdure arborio rice, asparagus, peas, spinach and tenderstem broccoli	£13.95
 Ravioli con Ricotta e Spinaci pasta parcels filled with spinach and ricotta cheese, served with a choice of butter and gran moravia cheese or napoletana sauce	£14.95
Lasagna Tradizionale traditional homemade meat lasagne	£14.95
Spaghetti alla Carbonara thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper	£14.95
 Risotto ai Funghi arborio rice, mushrooms, cream, gran moravia cheese and truffle oil	£14.95
Spaghetti all'Abruzzese thin laces of pasta, lamb meatballs, diced pancetta, sliced roasted peppers, cherry tomatoes, red wine and chilli	£15.95
Tagliatelle Verona ribbons of pasta, chicken pieces, pepperoni sausage, broccoli and parmesan cheese in a creamy sauce	£15.95
Tagliatelle con Spezzatino ribbons of pasta, braised beef, mushrooms, garlic, a touch of chilli and tomato sauce	£15.95
Spaghetti ai Frutti di Mare thin laces of pasta, mixed seafood, garlic and napoletana sauce	£16.95
Spaghetti con Capesante e Gamberoni thin laces of pasta, scallops, king prawns, garlic, cherry tomatoes, olive oil and a touch of chilli	£17.95

SIGNOR VALENTINO HAS ALWAYS BEEN A POPULAR VENUE FOR BUSINESS LUNCHESS AND CORPORATE HOSPITALITY
IF YOU WISH TO SET UP AN ACCOUNT WITH US, PLEASE LEAVE YOUR DETAILS WITH A MEMBER OF STAFF

All allergen information is available upon request
Please ask your server for details

SECONDI

Insalata di Pollo cos lettuce, cherry tomatoes, cucumber, rocket, grated parmesan, diced beetroot, black olives and chicken with our own special house dressing	£14.95
Pollo alla Crema breast of chicken in a mushroom, onion, white wine and cream sauce served with vegetables of the day	£17.95
Pollo al Pepe Nero breast of chicken in a black pepper, red wine, brandy, mustard and cream sauce served with vegetables of the day	£17.95
Vitello al Martini pan fried veal escalopes, martini, mushrooms, cream, onions and white wine served with vegetables of the day	£17.95
Saltimbocca alla Romana pan fried veal escalopes with cured ham, sage and white wine served with vegetables of the day	£17.95
Salmone oven baked salmon served with potatoes, tenderstem broccoli, dill and cream sauce	£21.95
Branzino pan fried fillet of sea bass served with samphire, mussels, cherry tomatoes and pan fried potatoes	£19.95
Merluzzo oven roasted cod with mixed peppers, red onion, garlic, black olives and cherry tomatoes served with potatoes	£22.95
Controfiletto alla Griglia char-grilled 10oz british sirloin steak served with flat mushroom, vine tomatoes and sautéed potatoes	£25.50
Filetto Grigliato char-grilled 8oz british fillet steak served with flat mushroom, vine tomatoes and sautéed potatoes	£29.95

SALSE PER LE CARNI

Nero black pepper, red wine, brandy, mustard and a touch of cream	£1.95
Crema mushroom, onions, white wine and cream	£1.95
Signor Valentino mixed roasted peppers, mushrooms, onions and tomatoes	£1.95

PLEASE NOTE THAT AN **OPTIONAL** 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
ALL PRICES INCLUDE VAT AT THE CURRENT RATE. ALL MAJOR CREDIT CARDS ACCEPTED

PIZZE

Our traditional light crispy pizza's are hand stretched and oven baked to order.
All pizza's are available with vegan cheese and gluten free bases upon request

 Margherita tomato, mozzarella	£12.95
 La Vegana vegan cheese, mushrooms, onions, green peppers and courgettes	£14.95
 Primavera vegan cheese, spinach, stem broccoli, aubergine and red onion	£14.95
Diavola pepperoni sausage, garlic and chillies	£14.95
Americana pepperoni sausage, pineapple and onions	£14.95
Signor Valentino ham, mushrooms and onions	£14.95
Calabrese nduja, salami, goats cheese and black olives	£14.95
Veneziana salami, pepperoni sausage, ham and black olives	£15.50
Calzone Kiev folded pizza filled with chicken pieces, spinach, garlic, mozzarella and tomato sauce	£15.50
Montanara porcini mushrooms, mascarpone, truffle oil and shredded Italian sausage	£15.95
Extra Toppings	(each) £1.95
ham, mushrooms, peppers, pepperoni sausage, olives, pineapple, onions, garlic, chilli, fresh tomatoes, cured ham, tuna, anchovies, artichokes, fresh spinach, nduja, salami, mascarpone cheese, aubergine, stem broccoli, truffle oil, shredded Italian sausage	

CONTORNI

 Patatine Fritte fries	£3.50
 Insalata Calabrese tomato and red onion salad	£3.50
 Insalata Mista melody of mixed salad	£3.50

Signor Valentino is not a chain restaurant, we are proud to provide the true essence of genuine Italian food, with a committed workforce who are passionate about providing great quality food and service

VINI BIANCHI

	175ml	250ml	75cl
Pieno Sud Bianco, IGT Sicily	£5.15	£7.30	£19.95
Orvieto Amabile, Classico, DOC, Antinori Umbria			£26.95
Grillo Angelo, DOC, Terre Siciliana Sicily			£26.95
Vermentino/Nuragus Silenzi Bianco, Pala, Sardinia			£26.95
Orvieto Secco, Classico, DOC, Antinori Umbria			£28.95
Verdicchio dei Castelli di Jesi Classico Superiore, DOC, Vignamato Marche			£28.95
Soave Levari Classico, DOC, Masi Veneto			£28.95
Chardonnay, Castel Firmian, DOC, Mezzacorona Trentino			£29.95
Sauvignon Blanc, Castel Firmian, DOC, Mezzacorona Trentino	£7.70	£11.00	£29.95
Pinot Grigio, Montecelli, DOC, Delle Venezie Veneto	£7.70	£11.00	£29.95
Gavi di Gavi La Contessa, Broglia Piemonte			£32.95
Pecorino Vellodoro, Umani Ronchi Abruzzo			£34.95
Greco di Tufo, Villa Matilde Campania			£36.95

VINI ROSATI

	175ml	250ml	75cl
Pieno Sud Rosato, IGT Puglia	£5.15	£7.30	£19.95
Pinot Grigio Rosato, IGT, Villa Molino Veneto	£6.40	£9.15	£24.95
Zinfandel Rosé, IGT, Famiglia Corterio Puglia	£6.40	£9.15	£24.95

VINI ROSSI

	175ml	250ml	75cl
Pieno SUD Rosso, IGT Sicily	£5.15	£7.30	£19.95
Primitivo del Salento, IGT, Visconti della Rocca Puglia	£6.95	£9.90	£26.95
Salice Salentino, DOC, Riserve Ducale Puglia			£26.95
Merlot, Castel Firmian, DOC, Mezzacorona Trentino			£28.95
Montepulciano, DOC, Itynera Abruzzo	£7.45	£10.60	£28.95
Cabernet Sauvignon, Castel Firmian, DOC, Mezzacorona Trentino			£29.95
Bardolino Classico, Frescaripa, DOC, Masi Veneto			£34.95
Cannonau, I Fiori, DOC, Pala Sardinia			£34.95
Valpolicella Classico Superiore, Bonacosta, DOC, Masi Veneto			£34.95
Chianti Classico, Peppoli, DOCG, Antinori Toscana			£34.95
Chianti Classico Riserva, DOCG, Antinori Toscana			£39.95
Barolo Superiore, DOCG, Prunotto Piemonte			£59.95
Brunello di Montalcino, DOCG, Antinori Toscana			£64.95
Costasera Amarone della Valpolicella, Classico, DOCG, Masi Veneto			£69.95

There are classification levels for Italian wines, the rules of this classification relate to the origin of grapes, varieties, methods used, the maximum yield and the location and production methods.

DOCG - Denominazione di Origine Controllata e Garantita
DOC - Denominazione di Origine Controllata
IGT - Indicazione Geografica Tipica

Please note vintages may vary at times

125ml glasses available upon request on selected wines

APERITIVI

Calice di Prosecco A flute of refreshing prosecco	£5.95
Bellini Italian classic, peach purée and prosecco	£6.50
Rossini Strawberry purée and prosecco	£6.50
Aperol Spritz Aperol, prosecco and soda	£7.95
Negroni Gin, campari and vermouth rosso	£8.95

COCKTAILS

Mojito White rum, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda	£8.95
French Martini Vodka, raspberry liqueur, pineapple juice and fresh lemon	£8.95
Cosmopolitan Vodka citron, cointreau, cranberry juice and fresh lime	£8.95
Daiquiri (traditional / strawberry) Golden rum, sugar and fresh lime	£8.95
Espresso Martini Vanilla vodka, kahlua and espresso	£8.95
Vanilla and Lemon Martini Vanilla vodka, absolut citron, sugar syrup and lemon juice	£8.95
Passionfruit Martini Passoa, vanilla vodka, lime, sugar syrup and a shot of prosecco	£8.95

As passionate wine enthusiasts,
we have had the pleasure of trying many different wines
and are pleased to have selected these exceptional wines
for you to enjoy. Salute!

CHAMPAGNE e VINI FRIZZANTI

Prosecco	£29.95
Veuve Clicquot	£69.95
Poi Roger	£79.95
Laurent-Perrier Rosé	£89.95
Dom Pérignon	£225.00
Cristal	£295.00

BIRRA e CIDRE

Ichnusa (33cl)	£4.50
Peroni Nastro Azzurro (33cl)	£4.95
Orchard Gold Cider (50cl)	£5.50

BIBITE

Post Mixers	£0.95
Bottled Mixers	£1.50
Coca Cola / Diet Coca Cola / Lemonade	£2.95
Fruit Juice	£2.50
San Pellegrino, sparkling water (50cl)	£2.95
Acqua Panna, still water (50cl)	£2.95
San Pellegrino, Lemon, Orange, Blood Orange (33cl)	£2.50

SIGNOR
VALENTINO

U15 Mermaid Quay
Cardiff Bay
CF10 5BZ

Tel: (029) 2048 2007

www.signorvalentino-mermaidquay.com