

## ANTIPASTI

 <b>Pane Fresco</b> warm, oven baked ciabatta bread served with olive oil and balsamic vinegar	£3.50
 <b>Olive</b> marinated olives infused with olive oil, carrots, celery, rosemary and garlic	£3.95
 <b>Pane con Aglio</b> ciabatta bread with garlic and olive oil	£4.50
 <b>Pane e Mozzarella</b> warm garlic ciabatta topped with mozzarella	£5.50
 <b>Bruschetta al Pomodoro</b> toasted bread topped with marinated tomatoes	£5.95
 <b>Funghi con Aglio</b> pan fried mushrooms in a garlic and white wine sauce	£5.95
 <b>Crocchette di Spinaci</b> a crisp spinach bite in a carrot and vegetable crumb served with a spicy tomato dip	£5.95
 <b>Bruschetta di Capri</b> toasted ciabatta bread topped with roasted peppers and goats cheese	£6.50
 <b>Caprese</b> mozzarella, tomato, olive oil and basil	£7.95
<b>Calamari Fritti</b> crispy squid served with fresh lemon	£7.95
<b>Coppa di Gamberetti</b> classic prawn salad, marie rose sauce and fresh lemon	£7.95
<b>Gamberoni</b> pan fried king prawns in a garlic and white wine sauce served with fresh lemon	£9.95
<b>Fritto Misto di Pesce</b> (ideal to share) deep fried calamari and shell on king prawns served with fresh lemon and saffron mayo	£17.95
<b>Antipasto Misto</b> (ideal to share) selection of salami napoli, cured ham, roasted vegetables, mozzarella, rocket leaves, mortadella, olives and pizza bread	£19.95

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

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



## PASTE O RISOTTO

 <b>Risotto con Verdure</b> arborio rice, asparagus, peas, spinach and tenderstem broccoli	£14.95
 <b>Spaghetti ai Funghi</b> thin laces of pasta, mushrooms, garlic, onions, chilli and tomatoes	£14.95
<b>Lasagna Tradizionale</b> traditional homemade meat lasagne	£15.95
 <b>Ravioli con Ricotta e Spinaci</b> pasta parcels filled with spinach and ricotta cheese, served with a choice of butter and gran moravia cheese or napoletana sauce	£15.95
<b>Spaghetti alla Carbonara</b> thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper	£15.95
<b>Spaghetti Bolognese</b> thin laces of pasta in a traditional bolognese sauce	£15.95
<b>Spaghetti all'Abruzzese</b> thin laces of pasta, lamb meatballs, diced pancetta, sliced roasted peppers, cherry tomatoes, red wine and chilli	£15.95
<b>Tagliatelle Verona</b> ribbons of pasta, chicken pieces, pepperoni sausage, broccoli and parmesan cheese in a creamy sauce	£15.95
<b>Tagliatelle con Spezzatino</b> ribbons of pasta, braised beef, mushrooms, garlic, a touch of chilli and tomato sauce	£15.95
<b>Risotto ai Gamberoni e Asparagi</b> arborio rice, king prawns, asparagus, garlic, chilli and napoletana sauce	£16.95
<b>Spaghetti ai Frutti di Mare</b> thin laces of pasta, mixed seafood, garlic and napoletana sauce	£17.95
<b>Spaghetti con Capesante e Gamberoni</b> thin laces of pasta, scallops, king prawns, garlic, cherry tomatoes, olive oil and a touch of chilli	£18.95

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

<b>Bistecca</b> minute rump steak served with fries, garlic and herb butter (served pink / well done)	£15.95
<b>Pollo alla Crema</b> breast of chicken in a mushroom, onion, white wine and cream sauce served with vegetables of the day	£17.95
<b>Pollo al Pepe Nero</b> breast of chicken in a black pepper, red wine, brandy, mustard and cream sauce served with vegetables of the day	£17.95
<b>Vitello al Martini</b> pan fried veal escalopes, martini, mushrooms, cream, onions and white wine served with vegetables of the day	£17.95
<b>Saltimbocca alla Romana</b> pan fried veal escalopes with cured ham, sage and white wine served with vegetables of the day	£17.95
<b>Branzino</b> pan fried fillet of sea bass served with samphire, mussels, cherry tomatoes and pan fried potatoes	£19.95
<b>Salmone</b> oven baked salmon served with potatoes, tenderstem broccoli, dill and cream sauce	£21.95
<b>Controfiletto alla Griglia</b> char-grilled 10oz british sirloin steak served with vegetables of the day and fries	£25.50

## SALSE PER LE CARNI

<b>Nero</b> black pepper, red wine, brandy, mustard and a touch of cream	£1.95
<b>Crema</b> mushroom, onions, white wine and cream	£1.95
<b>Signor Valentino</b> 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

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

## CONTORNI

 <b>Patatine Fritte</b> fries	£3.50
 <b>Insalata Calabrese</b> tomato and red onion salad	£3.50
 <b>Insalata Mista</b> salad leaves, stem broccoli, tomato, cucumber, diced beetroot, grated parmesan, balsamic vinegar glaze, caesar dressing and olive oil	£4.50
 <b>Patatine al Tartufo</b> fries topped with aioli infused with white truffle oil, thyme, parmesan and seasoning	£5.95

## VINI BIANCHI

	175ml	250ml	75cl
<b>Pieno Sud Bianco, IGT</b> Sicily	£5.25	£7.50	£22.50
<b>Pinot Grigio, Montecelli, DOC, Delle Venezie</b> Veneto	£5.85	£8.30	£24.95
<b>Orvieto Amabile, Classico, DOC, Antinori</b> Umbria			£26.95
<b>Grillo Angelo, DOC, Terre Siciliana</b> Sicily			£26.95
<b>Vermentino/Nuragus Silenzi Bianco, Pala,</b> Sardinia			£26.95
<b>Sauvignon Blanc, Castel Firmian, DOC, Mezzacorona</b> Trentino	£6.55	£9.60	£28.95
<b>Orvieto Secco, Classico, DOC, Antinori</b> Umbria			£28.95
<b>Verdicchio dei Castelli di Jesi Classico Superiore, DOC,</b> <b>Vignamato</b> Marche			£28.95
<b>Soave Levari Classico, DOC, Masi</b> Veneto			£28.95
<b>Chardonnay, Castel Firmian, DOC, Mezzacorona</b> Trentino			£29.95
<b>Gavi di Gavi La Contessa, Broglia</b> Piemonte			£32.95
<b>Pecorino Vellodoro, Umani Ronchi</b> Abruzzo			£34.95
<b>Greco di Tufo, Villa Matilde</b> Campania			£36.95

## VINI ROSATI

	175ml	250ml	75cl
<b>Pieno Sud Rosato, IGT</b> Puglia	£5.25	£7.50	£22.50
<b>Pinot Grigio Rosato, IGT, Villa Molino</b> Veneto	£5.85	£8.30	£24.95
<b>Zinfandel Rosé, IGT, Famiglia Corterio</b> Puglia	£5.85	£8.30	£24.95

## VINI ROSSI

	175ml	250ml	75cl
<b>Pieno SUD Rosso, IGT</b> Sicily	£5.25	£7.50	£22.50
<b>Primitivo del Salento, IGT, Visconti della Rocca</b> Puglia	£6.30	£9.00	£26.95
<b>Salice Salentino, DOC, Riserve Ducale</b> Puglia			£26.95
<b>Merlot, Castel Firmian, DOC, Mezzacorona</b> Trentino			£28.95
<b>Montepulciano, DOC, Itynera</b> Abruzzo	£6.55	£9.60	£28.95
<b>Cabernet Sauvignon, Castel Firmian, DOC,</b> <b>Mezzacorona</b> Trentino			£29.95
<b>Bardolino Classico, Frescaripa, DOC, Masi</b> Veneto			£34.95
<b>Cannonau, I Fiori, DOC, Pala</b> Sardinia			£34.95
<b>Valpolicella Classico Superiore, Bonacosta, DOC, Masi</b> Veneto			£34.95
<b>Chianti Classico, Peppoli, DOCG, Antinori</b> Toscana			£34.95
<b>Chianti Classico Riserva, DOCG, Antinori</b> Toscana			£39.95
<b>Barolo Superiore, DOCG, Prunotto</b> Piemonte			£59.95
<b>Brunello di Montalcino, DOCG, Antinori</b> Toscana			£64.95
<b>Costasera Amarone della Valpolicella, Classico, DOCG, Masi</b> 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

<b>Calice di Prosecco</b> A flute of refreshing prosecco	£6.95
<b>Bellini</b> Italian classic, peach purée and prosecco	£7.50
<b>Rossini</b> Strawberry purée and prosecco	£7.50
<b>Negroni</b> Gin, campari and vermouth rosso	£7.95
<b>Aperol Spritz</b> Aperol, prosecco and soda	£8.95

## COCKTAILS

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

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

## BIRRA e CIDRE

<b>Ichnusa (33cl)</b>	£4.95
<b>Peroni Nastro Azzurro (33cl)</b>	£5.50
<b>Orchard Gold Cider (50cl)</b>	£5.95

## BIBITE

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

SIGNOR  
VALENTINO

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