

ANTIPASTII

 Pane Fresco warm, oven baked ciabatta bread served with olive oil and balsamic vinegar	£4.50
 Olive marinated olives infused with olive oil, carrots, rosemary and garlic	£4.50
 Pane con Aglio ciabatta bread with garlic and olive oil	£4.95
 Pane e Mozzarella warm garlic ciabatta topped with mozzarella	£5.95
 Bruschetta al Pomodoro toasted bread topped with marinated tomatoes, red onion, garlic, olive oil, parsley and basil	£6.50
 Funghi con Aglio pan fried mushrooms in a garlic and white wine sauce	£6.50
 Crocchette di Spinaci a crisp spinach bite in a carrot and vegetable crumb served with a spicy tomato dip	£6.50
 Minestrone di Verdure traditional homemade vegetable soup served with slices of ciabatta bread	£6.50
 Bruschetta di Capri toasted ciabatta bread topped with roasted peppers and goats cheese	£6.95
Calamari Fritti crispy squid served with fresh lemon and tartar sauce	£8.95
Spiedini di Pollo marinated chicken skewers with saffron mayo	£8.95
Caprese buffalo mozzarella, tomato, olive oil and basil	£8.95
Coppa di Gamberetti north atlantic prawns, iceberg lettuce, rocket, cherry tomatoes, cucumber, marie rose sauce, paprika and fresh lemon	£8.95
Gamberoni pan fried king prawns in a garlic and white wine sauce served with fresh lemon	£10.95
Capesante pan fried scallops, garlic, white wine, olive oil, butter and lemon	£14.95
Fritto Misto di Pesce (ideal to share) deep fried calamari and shell on king prawns served with fresh lemon and saffron mayo	£21.95
Antipasto Misto (ideal to share) selection of salami napoli, cured ham, roasted peppers, mozzarella, rocket leaves, mortadella, olives and pizza bread	£21.95

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



PASTE O RISOTTO

 Risotto con Verdure arborio rice, asparagus, peas, spinach and tenderstem broccoli	£15.95
 Spaghetti ai Funghi thin laces of pasta, mushrooms, garlic, onions, chilli and tomatoes	£15.95
Lasagna Tradizionale traditional homemade meat lasagne	£16.95
Ravioli con Ricotta e Spinaci pasta parcels filled with spinach and ricotta cheese, served with a choice of butter and parmesan cheese or napoletana sauce	£16.95
Spaghetti Bolognese thin laces of pasta in a traditional bolognese sauce	£16.95
Spaghetti alla Carbonara thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper	£17.95
Tagliatelle Verona ribbons of pasta, chicken pieces, pepperoni sausage, broccoli and parmesan cheese in a creamy tomato sauce	£17.95
Spaghetti all'Abruzzese thin laces of pasta, lamb meatballs, diced pancetta, sliced roasted peppers, cherry tomatoes, red wine, chilli and napoletana sauce	£17.95
Tagliatelle con Spezzatino ribbons of pasta, braised beef, mushrooms, garlic, a touch of chilli and tomato sauce	£18.95
Risotto ai Gamberoni e Asparagi arborio rice, king prawns, asparagus, garlic, chilli and napoletana sauce	£19.95
Spaghetti ai Frutti di Mare thin laces of pasta, mixed seafood, garlic and napoletana sauce	£19.95
Spaghetti con Capesante e Gamberoni thin laces of pasta, scallops, king prawns, garlic, cherry tomatoes, olive oil and a touch of chilli	£19.95

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

Lunch Menu available at £19.95

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

SECONDI

Bistecca minute rump steak served with fries, garlic and herb butter (served pink or well done)	£17.95
Pollo alla Crema breast of chicken in a mushroom, onion, white wine and cream sauce served with vegetables of the day	£19.95
Pollo al Pepe Nero breast of chicken in a black pepper, red wine, brandy, mustard and cream sauce served with vegetables of the day	£19.95
Vitello al Martini pan fried veal escalopes, martini, mushrooms, cream, onions and white wine served with vegetables of the day	£19.95
Saltimbocca alla Romana pan fried veal escalopes with cured ham, sage and white wine served with vegetables of the day	£21.50
Branzino pan fried fillet of sea bass served with tender stem broccoli, samphire, mussels, cherry tomatoes and pan fried potatoes	£22.95
Salmone oven baked salmon served with potatoes, tenderstem broccoli, dill and cream sauce	£23.95
Agnello rolled leg of lamb with spinach, pine nuts and red wine jus, served with vegetables of the day	£23.95
Filetto Grigliato 8oz fillet steak served with vegetables of the day	£27.95
Costata di Manzo 1.4oz rib eye steak served with vegetables of the day	£29.95

SALSE PER LE CARNI

Nero black pepper, red wine, brandy, mustard and a touch of cream	£2.95
Crema mushroom, onions, white wine and cream	£2.95
Signor Valentino mixed roasted peppers, mushrooms, onions and tomatoes	£2.95

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 THAT AN **OPTIONAL** 7.5% 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	£13.95
 La Vegana mushrooms, onions, roasted peppers, courgettes, tomato and vegan cheese	£15.95
 Primavera vegan cheese, spinach, stem broccoli, aubergine, red onion, tomato and mozzarella	£16.95
Diavola pepperoni sausage, garlic, chillies, tomato and mozzarella	£16.95
Americana pepperoni sausage, pineapple, onions, tomato and mozzarella	£16.95
Signor Valentino ham, mushrooms, onions, tomato and mozzarella	£16.95
Calabrese nduja, salami, goats cheese, black olives, tomato and mozzarella	£16.95
Veneziana salami, pepperoni sausage, ham, black olives, tomato and mozzarella	£16.95
Calzone Kiev folded pizza filled with chicken pieces, spinach, garlic, mozzarella and tomato sauce	£16.95
Montanara porcini mushrooms, mascarpone, truffle oil, shredded italian sausage, tomato and mozzarella	£16.95
Extra Toppings (each) £1.95 ham, mushrooms, peppers, pepperoni sausage, olives, pineapple, rocket, onions, garlic, chilli, fresh tomatoes, cured ham, tuna, anchovies, artichokes, fresh spinach, nduja, salami, mascarpone cheese, aubergine, chicken, stem broccoli, truffle oil, shredded italian sausage, mozzarella, courgette, goats cheese	

CONTORNI

 Insalata Calabrese tomato and red onion salad	£4.95
 Patatine Fritte fries	£4.95
 Insalata Verde mixed salad leaves, cucumber, olives and rocket, drizzled with olive oil and oregano	£4.95
 Insalata Mista salad leaves, stem broccoli, tomato, cucumber, diced beetroot, grated parmesan, balsamic vinegar glaze, caesar dressing and olive oil	£5.50
 Patatine al Tartufo loaded fries, topped with aioli infused with white truffle	£5.95

VINI BIANCHI

	175ml	250ml	75cl
Pieno Sud Bianco, IGT Sicily	£6.00	£8.65	£25.95
Pinot Grigio, Villa Molino, DOC, Delle Venezie Veneto	£6.70	£9.65	£28.95
Orvieto Amabile, Classico, DOC, Antinori Umbria			£29.95
Grillo Angelo, DOC, Terre Siciliana Sicily			£29.95
Vermentino/Nuragus Silenzi Bianco, Pala, Sardinia	£7.65	£11.00	£32.95
Sauvignon Blanc, Castel Firmian, DOC, Mezzacorona Trentino	£8.00	£11.65	£34.95
Orvieto Secco, Classico, DOC, Antinori Umbria			£34.95
Verdicchio dei Castelli di Jesi Classico Superiore, DOC, Vignamato Marche			£34.95
Soave Levari Classico, DOC, Masi Veneto			£37.95
Chardonnay, Castel Firmian, DOC, Mezzacorona Trentino			£37.95
Gavi di Gavi La Contessa, Broglio Piemonte			£39.95
Pecorino Vellodoro, Umani Ronchi Abruzzo			£39.95
Greco di Tufo, Villa Matilde Campania			£44.95

VINI ROSATI

	175ml	250ml	75cl
Pieno Sud Rosato, IGT Puglia	£6.00	£8.85	£25.95
Pinot Grigio Rosato, IGT, Villa Molino Veneto	£6.70	£9.65	£28.95
Zinfandel Rosé, IGT, Poggio Alto Puglia	£6.70	£9.65	£28.95

VINI ROSSI

	175ml	250ml	75cl
Pieno SUD Rosso, IGT Sicily	£6.00	£8.65	£25.95
Primitivo del Salento, IGT, Visconti della Rocca Puglia	£6.70	£9.65	£28.95
Salice Salentino, DOC, Riserve Ducale Puglia			£29.95
Montepulciano, DOC, Itynera Abruzzo	£7.70	£11.00	£32.95
Merlot, Castel Firmian, DOC, Mezzacorona Trentino			£34.95
Cabernet Sauvignon, Castel Firmian, DOC, Mezzacorona Trentino			£34.95
Cannonau, I Fiori, DOC, Pala Sardinia			£36.95
Chianti Classico, Peppoli, DOCG, Antinori Toscana			£36.95
Bardolino Classico, Frescaripa, DOC, Masi Veneto			£38.95
Valpolicella Classico Superiore, Bonacosta, DOC, Masi Veneto			£38.95
Chianti Classico Riserva, DOCG, Antinori Toscana			£44.95
Barolo Superiore, DOCG, Prunotto Piemonte			£64.95
Costasera Amaroni della Valpolicella, Classico, DOCG, Masi Veneto			£64.95
Brunello di Montalcino, DOCG, Antinori Toscana			£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	£7.95
Bellini Italian classic, peach purée and prosecco	£8.50
Rossini Strawberry purée and prosecco	£8.50
Negroni Gin, campari and vermouth rosso	£9.95
Aperol Spritz Aperol, prosecco and soda	£9.95

COCKTAILS

Mojito White rum, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda	£9.95
French Martini Vodka, raspberry liqueur, pineapple juice and fresh lemon	£9.95
Cosmopolitan Vodka citron, cointreau, cranberry juice and fresh lime	£9.95
Daiquiri (traditional / strawberry) Golden rum, sugar and fresh lime	£9.95
Espresso Martini Vanilla vodka, kahlua and espresso	£9.95
Vanilla and Lemon Martini Vanilla vodka, absolut citron, sugar syrup and lemon juice	£9.95
Passionfruit Martini Passoa, vanilla vodka, lime, sugar syrup and a shot of prosecco	£9.95
Virgin Mojito Mocktail Traditional / Strawberry / Passionfruit flavour, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda	£5.95

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	£32.95
Veuve Clicquot	£69.95
Poi Roger	£79.95
Laurent-Perrier Rosé	£99.95
Dom Pérignon	£245.00
Cristal	£295.00

BIRRA e CIDRE

Peroni Nastro Azzurro 0.0% (33cl)	£4.95
Ichnusa (33cl)	£4.95
Peroni Nastro Azzurro (33cl)	£5.50
Orchard Gold Cider (50cl)	£5.95

BIBITE

Post Mixers	£0.95
Bottled Mixers	£1.50
Coca Cola / Diet Coca Cola / Lemonade	£3.50
Fruit Juice	£2.50
San Pellegrino, sparkling water (50cl)	£3.95
Acqua Panna, still water (50cl)	£3.95
San Pellegrino, Lemon, Orange, Blood Orange (33cl)	£3.50

SIGNOR
VALENTINO

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