

MENU 'PRANZO

Antipasti-Appetizers

V **Aaglio e Formaggio**

Roasted garlic bulb served with warm pesto crusted goat cheese. Topped with toasted walnuts and drizzled with honey. Served with rustic crisps.

\$14

Gf **Aragosta Funghi**

Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat oven baked and topped with Asiago and mozzarella cheese.

\$16

Calamari Fritti

Hand cut in house Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce.

\$17

Bruschetta

Traditional style fresh tomatoes, onions and fresh garlic on our homemade focaccia bread

\$11

Gf **Antipasto**

cured meats, cheese and accompaniments.

\$26

Insalata & Zuppa - Salad & Soup

Gf **Gamberetti e fagioli**

Grilled marinated jumbo shrimp topped on a bed on mixed greens tossed with Tuscan beans and charred tomatoes.

\$18

Caesar

House-made dressing, fresh parmigiana cheese, pancetta croutons

\$10

Gf **Dolce Pera**

Grilled pears, Roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, arugula tossed with a blood orange dressing

\$14

Zuppa

Homemade soup of the day.

Valley
RESTAURANT

Panino – Sandwich

HOUSE MADE FOCACCIA BREAD SERVED WITH
SIDE SALAD OR TRUFFLE FRIES \$2.00

Prosciutto Toscano

Slices of prosciutto, cherry tomatoes,
homemade pesto, Burrata cheese and
arugula
\$16

🍷 Panino alla Bistecca

Beef tenderloin, with caramelized onions and
mushrooms, Gorgonzola cheese arugula and
demi glaze.
\$18

Bene Burger

Fresh ground chuck, mozzarella crispy
pancetta, roasted tomato, garlic aioli on our
house made bun.
\$16

Le Pasta – Pasta

Gnocchi Gorgonzola

Homemade gnocchi tossed with Gorgonzola
cheeses sauce, pancetta and sun-dried
tomatoes.
\$22

Spaghetti Nero

Fresh squid ink Pasta with clams, mussels,
scallops, jumbo shrimp and squid cooked in a
lemon white wine sauce with a hint of chills.
\$36

Ragù di cinghiale

Slowly cooked wild boar ragu tossed with
pappardelle noodles and shaved fresh
truffles
\$34

Cannelloni a Fungi Portabella

House rolled portabella stuffed cannelloni,
oven baked and topped in a Truffle
mushroom-cream reduction sauce.
\$24

Aragosta e Granchio

Lobster and crab in a garlic Alfredo sauce
with spinach and roasted red peppers on
house-made fettuccine
\$38

Secondi – Entrées

Melanzana alla Parmigiana

Layers of breaded eggplant, tomato sauce,
mozzarella cheese and our homemade pesto.
\$20

Parmigiano

Fresh milk fed veal or chicken breaded
topped with mozzarella and our tomato
sauce. Served with pasta
\$20

Vitello Limone

Milk fed veal lightly floured, sautéed with
butter, fresh lemon, wine and capers. Served
with mushroom risotto and fresh vegetables.
\$25

Pollo Ripieno

Chicken Supreme stuffed with provolone,
Asiago cheese, pancetta and focaccia then
wrapped with prosciutto, oven baked and
topped with an Asiago cream sauce. Served
with mushroom risotto and fresh vegetables.
\$27

Valley
RESTAURANT