



### **LE INSALATE**

#### **CAESAR SALAD FOR TWO**

Traditional Caesar Salad for TWO Prepared Table Side

#### **INSALATA TOSCANA DELLA CASA**

Romaine Lettuce Served in a Pasteurized Egg, Mustard, and Gorgonzola Dressing

#### **INSALATA MISTA ALL'ITALIANA**

Mixed Greens Served in Valter's EVOO and Balsamic Dressing with Shaved Fontina Cheese

#### **CHOPPED AGNELLI SALAD PER VITTORIO**

Tomato Carpaccio, Arugula, Radicchio, Carrots, Artichokes, Raw Portobello, Bell Peppers, and Fresh Burrata in Light Balsamic Dressing

#### **INSALATA AI QUATTRO FORMAGGI**

Hearts of Romaine Salad Served with Our Homemade Four Cheese Dressing and Black Pepper

### **LE ZUPPE**

#### **PASTA E FAGIOLI ORIGINALE**

Cannellini Beans Soup with Homemade Laccerini

#### **ZUPPA COTTA - ONE OF MY BEST RECIPES**

Cannellini Beans, Mix of Mushrooms and Truffles

#### **MONALISA JACOMONI**

Barbara's Special Soup of Asparagus Potato and zucchini

### **LE PASTE FATTE IN CASA**

#### **TUTTA PASTA DI VALTER**

Sampler of Our Daily Homemade Gnocchi and Ravioli

#### **RAVIOLI 4 FORMAGGI**

Fresh Homemade Ravioli in 4 Cheeses Cream Sauce and Asparagus

#### **GNOCCHI BOSCAIOLA**

Fresh Homemade Potato Dumplings Served in a Mixed Mushrooms Cream Sauce

#### **GNOCCHI POMODORO E PESTO**

Fresh Homemade Potato Dumplings Served in a Tomato and Pesto Sauce

#### **PAPPARDELLE CRUDAIOLA**

Pappardelle Served with Fresh Cherry Tomatoes, Honey, and Parmigiano

### **LE PASTE SECICHE**

#### **RIGATONI AL SUGO DELLA MAMMA**

Rigatoni in Valter's Mothers' Special Porcini & Meat

#### **SPAGHETTI CARBONARA**

Spaghetti with Homemade Pancetta in Egg, Cream, Onions & Parmesan Sauce

#### **PENNE ALL'ARRABBIATA**

Penne Served in a Zesty Tomato Sauce

#### **FARFALLE PAPALINA**

Bow Ties in Cream, Ham, Peas & Parmigiano

#### **LINGUINE ALLE VONGOLE**

Classic Linguine in a White Wine and fresh Clam Sauce

#### **RISOTTO ALLA GIARDINERA**

Vialone Nano Rice Cooked with Carrots, Onions, Celery, and Seasonal Vegetables



**VERY WELL RECOMMENDED BY ME FROM MONTE SAN SAVINO  
PASTA AL FORNO VERA**

Homemade Lasagna Served With my Mother's Special Meat Sauce

**PIZZA CARNE**

Butterflied Pan-fried Center Cut Compart Natural Duroc Pork Tender Loin Served with Fresh  
Tomato Sauce, Mozzarella & Basil

**SCALOPPINI DI MAIALE ALLA CHIANTIGIANA**

Compart Natural Duroc Pork Tenderloin Scaloppine with Porcini Ragu', Green Peppercorns  
Served in a Chianti and Port Sauce

**THE VEGETARIAN PLATE OF THE DAY**

**SALMONE CON SPINACI AL POMODORO**

Shetland's Best All Natural Salmon Served with Tomato Sauce, Spinach, and Boiled Potatoes

**PICCATA DI POLLO AL LIMONE**

Tecumseh Farms Organic Smart Chicken Breast with Artichokes, Capers & Mushrooms in White Wine and  
Lemon Sauce

**NANA IN PORCHETTA SAVINESE**

A Typical Valter's Family Sunday Dinner Recipe  
Fennel Crusted Duck Breast in our Cognac and Grape Sauce

**SCALOPPINE DI VITELLO AL LIMONE CON CAPPERI**

Natural Milk Fed Veal Top Round Scaloppine with a Lemon, Butter, Cream and Capers Sauce

**POLLO DELLA CASA**

Tecumseh Farms Organic Smart Chicken Breast Sautéed with Caper Berries, Lemon Juice & Oyster Mushrooms  
Served with Risotto in a Lemon Butter Sauce

**SCALOPPINE DI VITELLO BOSCAIOLA**

Natural Milk Fed Veal Top Round Scaloppine Served with Wild Porcini Mushrooms' Ragu'

**SCOGLIO DI MARE CON GAMBERONI**

Angel Hair Served with Scallops, Shrimps, Clams, and Mussels in Seafood Demi-Glace

**DIRETTAMENTE DALLA GRATELLA DI VALTER**

*Just As My Family Would Grill In Our Restaurant In Tuscany*

**TAGLIATA DI BUE PIEMONTESE**

Grilled Piedmontese Centercut of New York Strip Loin Served Medium Rare in Lemon & Olive Oil  
Spinach and Roasted Potatoes

**BATTUTA DI POLLO E FUNGATA**

Tecumseh Farms Organic Smart Chicken Breast Served with Sautéed Mixed Mushrooms

**SALSICCE E MARE**

Sweet Italian Sausage, Grilled Calamari, Scallops and Shrimp Served with Sautéed Spinach



## SPECIALITA' DEL GIORNO

### ANTIPASTI

#### **FUNGATA**

Oyster Mushrooms, Portobello, Diced Eggplant, Goat Cheese and Thin Sautéed Potato in a Light EVOO and Lemon Zest Sauce

#### **ANTIPASTO TOSCANO**

Prosciutto, Salami, Speck, Arista Di Maiale, Shaved Fontina, Arugula, Carpaccio di Bue, and Artichokes

#### **CARPACCIO DI BUE**

Classic Thinly Sliced Beef Tenderloin, Arugula, Parmesan, and Sliced Mushrooms

#### **MELANZANE AL FORNO**

Sliced Eggplant Topped with Mozzarella baked and Served with a Fresh Tomatoes Sauce

#### **PROSCIUTTO, RUCOLA E PARMIGIANO**

Baby Arugula, Thinly Sliced Prosciutto Di Parma, and Parmesan Cheese Served with EVOO and Fresh Lemon

#### **OMBRELLONE**

Grill Portobello in EVOO Served with Grilled Italian Sweet Sausage

#### **INSALATA DI BARBE**

Baked Yellow and Red Beets Served with Roasted Red Pepper with Goat Cheese Ricotta and Anchovies

#### **FETTE DI ANATRA & PATE' DI NANA**

Thinly Sliced Fennel Crusted Duck Breast with Baked Pear, Plums and Homemade Truffle Duck's Pate'

#### **CARPACCIO DI TONNO**

Thinly Sliced Tuna Served with Arugula

#### **PROSCIUTTO E MELONE**

Apple Carpaccio, Cantaloupe, Prosciutto di Parma

#### **CAPRESE**

Tomatoes Carpaccio, Mozzarella, Zucchini and Basil

#### **AVOCADO IN BIANCO CON GRANCHIO**

Half Avocado, Arugula, Fresh Crab, baby shrimp and four cheese s

### ANTIPASTO SPECIALE

#### **COSBY'S ANTIPASTO**

Special Pear Carpaccio, Sliced Mozzarella, Sweet Gorgonzola, And Honey

### LE PASTE

#### **GNOCCHI ALL'ARRABBIATA**

Homemade Potato Dumplings in a Zesty Tomato Sauce

#### **RAVIOLI MACCHIATI**

Homemade Spinach and Ricotta Ravioli in a Butter, Sage, and Light Tomato Sauce

#### **FETTUCINE GORGONZOLA E PEPE**

Fettuccine all'Uovo with Gorgonzola, Four Cheeses Sauce and Fresh Ground Black Pepper

### SECONDI PIATTI

#### **SALMONE IN CREMA DI MOSTARDA**

Shetland Best All Natural Salmon Served with a Cognac and Mustard Sauce Topped with Scallops and Shrimps

#### **SALMONE AL COCCIO**

Shetland Best All Natural Salmon Fillet, Clams, Scallops and Baby Calamari in a Tomato Sauce

#### **TONNO E COZZE**

Tuna Tagliata Served With Fresh Mussels in a Sweet Lemon Sauce

#### **CIOPPINO TOSCANO-VALTER'S SPECIAL**

Shetland Best All Natural Salmon, Escolar, Soft Shell Crab, Scallops, Shrimps, Clams, and Mussels Served in a Reduction of Shrimps and Seafood

#### **SCALOPPINE DI VITELLO AL MARSALA**

Natural Milk Fed Veal Top Round Scaloppine Served with Oyster Mushrooms in a Marsala Sauce

#### **SCALOPPINE DI VITELLO TARTUFATE**

Natural Milk Fed Veal Top Round Scaloppine Served in a White Truffle Fondue & Oyster Mushrooms

#### **SCALOPPINE DI VITELLO SANSOVINO**

Natural Milk Fed Veal Top Round Scaloppine with Porcini Mushroom, Italian Sausage in a Madeira Sauce

#### **LA MIA COTOGNATA**

Compart Natural Duroc Pork Tenderloin in Apples and Figs with Fresh Grape Mustard & Reduced Port Sauce

#### **POLLO NASSI**

Natural Free Range Chicken Breast with Portobello, Mozzarella Served in a Marsala Sauce