



ST.VALENTINO

SINCE 1999

A LA CARTE

*Where Love is served as food*

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## APPETIZERS

### HOMEMADE St. VALENTINO BREAD WITH HOMEMADE “AIOLI” CONDIMENT

#### BREAD CONDIMENTS

Optional: Pepper – Romesco | Eggplant | “Aioli”

#### MARINATED OLIVES

#### CHEESE DONUTS

with a piquant sauce

#### TRUFFLE, MUSHROOM CROCKET

with PECORINO ROMANO mayonnaise

#### MEAT AND CHEESE PLATE

(for 2-4 person)

with olives, nuts, homemade condiments,  
“Focaccia” bread

#### “TACOS”

Mashed avocados, romaine lettuce, radishes,  
“Sriracha” mayonnaise, pickled onions

Choose: with shrimp or with turkey

#### “PIL-PIL” SHRIMP

with garlic, chili pepper, bread

#### BEEF CARPACCIO,

hard cheese cream, mustard, pine nuts

#### TUNA TARTAR

with avocados, fresh cucumbers, salad,  
rhubarb-PONZU sauce

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## SALAD

#### BURRATA

- with BEEF tomatoes, basil pesto, rucola,  
fried onion-nuts crumbs, pine nuts
- with fresh berries, cherry tomatoes,  
pickled olives, raspberry sauce

#### SALAD “ROMANA”

fresh vegetables, salted salmon pieces, shrimp,  
mozzarella “di Bufala”, olives, soy-lemon sauce

#### OVEN-BAKED BEETROOT SALAD WITH BAKED GOAT CHEESE,

rucola, fresh cherry tomatoes, pine nuts, olive oil  
and lemon sauce

#### CAESAR SALAD WITH CHICKEN FILLET

chicken fillet, Romaine lettuce, mustard,  
anchovy sauce, hard cheese

Add an Extra: POACHED egg

#### GRILLED SOUS VIDE DUCK SALAD

fresh lettuce leaves, cherry tomatoes,  
caramelized beets, grilled Sous Vide duck breast,  
pears, balsamic caramel sauce

#### TUNA TARTARE BOWL

crispy quinoa seeds, lentils, beets, avocados,  
“Edamame” beans, Brussels sprouts, tuna tartare,  
pickled onions, radishes, paprika-Romesco dressing,  
chili oil, seeds, hazelnuts, microgreens

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## SOUPS

#### SOUP OF THE DAY (please ask the waiter)

#### SEAFOOD SOUP

we have been making every thursday since 1999

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## FIRST COURSES

#### EGGPLANT “MILANESE”

crispy eggplant, tomato salsa, Grana Padano AIOLI,  
Pecorino Romano cheese

#### BAKED WHITE CABBAGE,

cashew cream, Tahini sauce, crispy chili oil, roasted hazelnuts

#### WARM, CRISPY GREENS VEGETABLES WITH PEA CREAM

broccoli, asparagus, pea pods, zucchini, Brussels sprouts,  
pea cream, balsamic vinegar and olive oil sauce

##### Add an Extra:

- with grilled salmon fillet
- with grilled duck fillet

#### FRIED PULLED DUCK “CONFIT” ON POTATO PANCAKE

with pepper sauce, cranberry chutney, salad

#### HOMEMADE PASTA

(For those who are gluten intolerant, we offer a gluten-free pasta alternative – please inform the staff)

- CARBONARA – with fried GUANCIALE, egg yolk,  
cream, cheese sauce

- WITH WILD MUSHROOMS,  
truffle-cream sauce, hard cheese

- WITH TURKEY FILLET, creamy “Nduja” sauce  
and “Chorizo” crumbs

- WITH DUCK FILLET, cowberries, cream sauce, hard cheese

- WITH OCTOPUS, semi-dried tomatoes,  
piquant mini peppers, “Nduja”, tomato sauce (subtly spicy)

- WITH KING PRAWNS, pistachios, pistachio pesto

#### HOMEMADE RAVIOLI

- WITH RICOTTA, STRACCIATELLA CHEESE, SPINACH FILLING,  
white wine, sage, pine nut sauce, hard cheese

- WITH RICOTTA AND CHANTERELLE FILLING,  
burnt butter, cream, boletus sauce, roasted hazelnuts

- WITH BEEF FILLING, boletus – cream sauce, sesame

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## MAIN COURSES – FISH

#### SEA BASS

sea bass fillet, green pea puree, asparagus, green beans,  
pea pods, Edamame beans, young potatoes,  
coconut milk – turmeric sauce

#### HALIBUT STEAK

with lobster-shrimp sauce, boiled-baked young potatoes,  
baked chinese cabbage Turnip, steamed Romanesco broccoli

#### GRILLED OCTOPUS

with blue potato cream, baked young potatoes,  
sun-dried cherry tomatoes, Nduja – honey sauce,  
smoked paprika powder

## MAIN COURSES – MEAT

### VEAL CUTLETS “MILANESE”

Baking crispy veal cutlets, “Cacio e pepe” mayonnaise, fresh salad, pickled onions, hard cheese

### SOUS VIDE VEAL CHEEK

mashed potatoes flavored with truffles, red wine sauce, asparagus

### SOUS VIDE DUCK

cauliflower-leek puree, Romanesco broccoli, soy-maple syrup sauce lightly seasoned with ginger

### BEEF STEAK

with boiled, fried potatoes and fresh vegetables.  
**Sauces of choice:** red wine or wine and green pepper

## SIDE DISHES

### FRESH VEGETABLES

### GRILLED VEGETABLES

zucchini, peppers, eggplant, sweet potatoes, corn, “Portabello” mushrooms

### BAKED BRUSSELS SPROUTS with garlic

### BOILED – BAKED YOUNG POTATOES WITH ROSEMARY

### FRIED POTATO SLICES

## DESSERTS

### TIRAMISU classic Italian dessert

### CHOCOLATE LAVA CAKE

with warm, flowing pistachio cream inside and homemade Italian pistachio or Stracciatella ice cream

### PAVLOVA

meringue with pistachio – Mascarpone cream and berries

### HOMEMADE VALENTINO ICE CREAM

Milk ice cream | Stracciatella | Chocolate | Strawberry | Pistachio

1 flavor

2 flavors

3 flavors

## SOFT DRINKS

### Mineral water GALVANINA

(natural / carbonated)

### Mineral water ACQUA PANNA / S. PELEGRINO (natural / carbonated)

### FRESHLY SQUEEZED JUICE 200 ml

Apple | Carrot

Orange | Grapefruit

### JUICE “PFANNER” (glass bottle)

Orange, mango, apple, tomato

### HOMEMADE LEMONADE

Passion fruit | Mango

### ORGANIC “GALVANINA” LEMONADES

Red orange | Grapefruit | Mandarin | Mandarin – Fig | Lemon | Pomegranate | Red orange, black carrot, blueberry | BIO Cola

### „COCA-COLA“ | “COCA-COLA ZERO” „FANTA“ | „SPRITE“ | TONIC “SCHWEPPES”

### KOMBUCHA Original | Pink | Basil

### ACALA – organic sparkling tea drink

Flavors: Mimosa | Spritz | White wine | Rose wine

## TEA

### TEA

Black | Green | Green with ginseng | Green with jasmine | Fruit | Herbal

### MATCHA (organic “Ceremonial”)

### \* MATCHA LATTE (warm | cold)

Strawberry | Raspberry | Caramel | Pistachio

### GINGER – LEMON TEA WITH HONEY

### SEA BUCKTHORN TEA

## COFFEE

### ESPRESSO

### \* BLACK COFFEE WITH MILK

### \* CAPPUCCINO

### \* LATTE

### \* CARAMEL LATTE

### \* PISTACHIO LATTE

### \* FLAT WHITE

### COFFEE AFFOGATO

with double ESPRESSO and ice cream

\* Plant milk for choice: Peas | Oats

\* Information about drinks / dishes which may contain allergens or substances causing intolerances and GMO, ask your serving staff.



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[www.stvalentino.it](http://www.stvalentino.it)