

PRIVATE DINING ROOMS

GOLD ROOM:

The gold room is a more formal space and seats a maximum of 50 people.

PATIO:

The patio is completely enclosed with temperature control in a garden setting with high windows. This room seats a maximum of 30.

NEW ROOM:

The new room is an elegant space with a beautiful antique gold chandelier. This room seats a maximum of 16 people.

MAIN DINING ROOM:

Our main dining room is available Monday through Friday and seats a maximum of 85 people with a minimum guarantee of 60. On a Saturday a minimum guarantee of 65 is required.

*WINE CELLAR:

Our most exclusive and unique room is located in the wine cellar of the restaurant and seats 10-16 people. To book this room, we require advance approval and a minimum of \$150.00 per person, which includes a 5-course dinner with matching wines (\$100 food, \$50 wine). \$1500 (\$150.00 x 10) in Food and Beverage will be the required minimum.

PLEASE CONTACT:

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MENU SELECTIONS

We propose a 3-course menu for your upcoming event. Following is a list from which you are able to select each course.

***Tray-passed hors d'oeuvres, selected by our chef are offered complimentary to begin your gathering.**

1st Course: Antipasto/Insalata (**please select one of the following**)

Beef Carpaccio (add \$5 supplement)

Mushroom timbale (flan) with saffron-Parmesan fonduta

Mixed greens salad with shaved Parmesan and balsamico

Insalata Verde: Butter lettuce & spinach salad with light Parmesan dressing and toasted hazelnuts

Arugula salad with grilled apples, toasted walnuts and goat cheese

Insalata Caprese (buffalo mozzarella, heirloom tomatoes, olives and sweet basil)

Mixed seafood salad with ginger-tarocco blood orange dressing

Maine lobster salad with farro (Tuscan wheat grain), beet vinaigrette and orange-infused oil (\$5 supplement)

Seared ahi tuna & Romano bean salad, olive & sweet peppers marmalade

Grilled calamari and octopus with squid ink infused Fregola (Sardinian couscous)

2nd Course: Cena/Entrée (**please select three of the following**; your guests will be able to choose that evening. Also, you may wish to add a pasta course before the main course, you may add this course for an additional \$10)

PASTA & RISOTTO

Risotto with: Porcini mushrooms, or corn & peppers, or radicchio & Amarone_ (please select one)

Fusilli “Alla Norma” with tomato, eggplant and aged ricotta

Cheese ravioli “Al Cipollotto” with sweet mild onions, romaneschi (green vegetable...), olive oil, Parmesan and Guanciale (Italian bacon, which may not be added, if preferred)

Handrolled garganelli with wild mushroom ragù

Paccheri with Bolognese meat ragù Bolognese

Spinach ravioli with mixed vegetables

Sweet corn ravioli with Farmers Market vegetables and tomato “Spuma”

Oven baked lasagna with besciamella and Bolognese meat ragù

Branzino (sea bass) with sautéed leeks and English peas

Fresh Scottish salmon with lemon-caper sauce

Pan roasted Napa quail in applewood bacon and sage

Grilled free-range chicken with orange zest and red pepper

Pecorino-mint crusted Colorado loin of lamb (\$5.00 supplement)

Lamb Ossobuco braised in red wine and served over saffron risotto

Veal Ossobuco braised in veal stock served over saffron risotto (\$10.00 supplement)

Veal chop with mushrooms and Marsala wine (\$10.00 supplement)

Boneless beef short ribs slow braised in red wine

Veal “Scaloppine”: Parmigiana, or Marsala & mushrooms, or Milanese (**Please select one**)

Boneless beef short ribs slow braised in red wine and served over saffron risotto

Angus beef filet mignon in a sauce of red wine must (\$10.00 supplement)

Other items may be ordered upon request, please inquire.

3rd Course: Formaggi o Dolci (You may select either a cheese or dessert course.)

The cheese course consists of a selection of imported cheeses served with truffle honey.

Il Dolce-The dessert course can be any of the following items (please select one):

Caramelized pear tart with gelato

Warm chocolate cake with gelato

Vanilla bean panna cotta with sorbet

Pistacchio crème brûlée with fresh berries

Traditional tiramisù with coffee sauce

Gianduiotto (hazelnut chocolate iced dessert with warm caramelized bananas)

Fresh fruit tart with sorbet

Sicilian Cannoli with ricotta and pistachio

You may also choose a trio:

- Miniature warm chocolate cake
- Cannoli with ricotta and pistachio
OR panna cotta
OR tiramisù
OR caramelized pear tart
- Gelato
OR sorbetto

(We can add a 4th Course if you would like to offer both cheese and dessert.)

The Chef offers a daily tasting menu consisting of six courses that can be matched to your wine selection. Please inquire for more information.

Menus can be custom made to pair with wines, please see Wine Cellar menu sample #2 & 3

Menu Sample # 1 (\$70)

- 1- A PASTA AS COURSE # 2 **BEFORE THE MAIN ENTRÉE** MAY BE ADDED FOR AN ADDITIONAL \$10
- 2- PASTA MAY ALSO BE SERVED AS A FIRST COURSE IN LIEU OF A SALAD COURSE, AS AN APPETIZER

IL MENU

Tray Passed Hors D'oeuvres

INSALATA

Insalata Caprese

Heirloom Tomatoes, Buffalo Mozzarella, Sweet Basil



Choice Of Entrée:

Fresh Branzino

With Sautéed Leeks And English Peas

Grilled Free Range Chicken

With Orange Zest And Red Pepper

Boneless Beef Short Ribs

Slow Braised In Red Wine And Served Over Saffron Risotto



A TRILOGY OF DOLCE

Mascarpone Crème Brulée

Warm Chocolate Cake

Sorbet



Menu Sample #2 \$80

Tray Passed Hors D'oeuvres



Il Tonno

Seared Ahi Tuna And Romano Bean Salad, Sweet Pepper & Olive Marmalade



Duet Of Pasta

Handmade Garganelli With Wild Mushroom Ragù

Swiss Chard And Ricotta Ravioli



Choice Of:

Slow Braised Boneless Beef Short Ribs Served On Saffron Risotto

Or

Napa Quail In Apple Wood Bacon And Sage

Or

Mediterranean Branzino In A Crustacean Sauce & Saffron Oil



Warm Chocolate Cake With A Molten Center, Pear Gelato

Menu Sample # 3 (\$150 With Wines Or \$100 With No Wines-Food Only)

(Menu & Wine Pairing Sample)

Tray Passed Hors D'oeuvres

Prosecco

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Marinated Baltic Salmon, Cherries And Heirloom Tomatoes

Altavilla Della Corte "Grillo" 2011

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Pan Roasted Sea Scallops, Baby Greens, Orange Sauce

La Tunella Biancosesto 2010

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Pecorino Ravioli 3-Meat Ragu Bolognese

Terre Forti Di Sicilia Rosso 2008

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Seared Beef Filet Mignon, "Nebbiolo" Reduction

Michele Alois "Campole" Aglianico 2008

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Sicilian Cannoli With Pistachio And Sorbet

Moscato d'Asti

Valentino News

<http://www.usatoday.com/story/travel/destinations/2013/09/07/best-italian-restaurants/2776511/>

America's 15 most heavenly Italian restaurants

Dan Myers, TheDailyMeal.com 11:56 a.m. EDT September 9, 2013



15. Valentino, Santa Monica, Calif.

For more than 40 years, Piero Selvaggio's Santa Monica landmark has set the standard for Italian fine dining in America. He served real Italian pastas and such things as radicchio and balsamic vinegar when they were exotic in this country; he absorbed the inspirations of the nuova cucina and modernized his menu without losing touch with the homeland; he survived earthquakes and economic downturns and the onslaught of new, hip places that could have pushed his restaurant into the Boring Old Standby category — but didn't. Today, he is turning increasingly back to Italian regional cooking — especially that of Sicily, where he comes from, and Sardinia, birthplace of chef Nico Chessa. Yes, you can have prosciutto and melon or spaghetti alla carbonara here, and they'll be impeccable — but why not try the chilled eggplant terrine, the lasagne della nonna (grandmother's lasagna) with mushroom and duck ragù, the orecchiette in the style of Bari, with broccolini and peperoncini, or the Roman-style braised oxtail with bitter chocolate sauce? The wine list is one of the largest and richest in America, and service is perfect.