

*Piero Selvaggio*  
**VALENTINO**  
SANTA MONICA

**AUTHENTICALLY ITALIAN**

JUNE 6 TO JUNE 20 2010

**IL MENU**

**IL POLIPO ALLA FREGULA NERA**  
*OCTUPUS WITH BLACK FREGOLA*

OR

**IL TORTINO DI FUNGHI**  
*WILD MUSHROOM TIMBALE WITH PARMESAN AND  
SAFFRON FONDUTA*



**SPAGHETTI AL CIPOLLOTTO E GUANCIALE**  
*SPAGHETTI WITH MILD SWEET ONIONS, AND  
IN HOUSE CURED PORK CHEEK*



**L'AGNELLO AL FINOCCHIO E OLIVE**  
*LOIN OF LAMB WITH FENNEL AND OLIVES*

OR

**IL BRANZINO AL CARTOCCIO**  
*SEA BASS COOKED IN PARCHMENT PAPER*



**LA CASSATINA DI RICOTTA SICILIANA CON  
SORBETTO DI FICHI D'INDIA**  
*SICILIAN CASSATA WITH PRICKLY PEAR SORBET*

\$48 per person

\$28 per person optional wine paring

Please inquire for private special events  
[valentinoevents@aol.com](mailto:valentinoevents@aol.com)



**Authentic  
Italian Food.  
The Quality  
of Life**



*Italian Pasta  
often imitated,  
never duplicated*



**ITALIA**

Italian Trade Commission