

IL PRANZO ITALIANO

\$29

PRIMO

CHOICE OF:

GF MORTADELLA E FORMAGGIO

Thinly sliced mortadella served with Gran Padano, marinated olives and house made crackers

GF GIARDINO

Mixed greens, tossed with our homemade dressing, Tuscan beans, tomato, olives,

GF ZUPPA

House made daily soup

GF BRUSCHETTA

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

GF PEPERONATA E RICOTTA MONTATA

Sweet and spicy stewed peppers with whipped ricotta and crisp crostini. A rustic Italian favorite

POLENTA FRITTA

Golden fried polenta, crisp on the outside and creamy within, finished with sea salt and cracked pepper and a touch of parmigiana

SECONDO

CHOOSE ONE OF THE FOLLOWING:

POLLO ALLA MILANESE

Tender chicken breast, lightly breaded and pan fried to golden perfection, finished with fresh lemon, sea salt, Calabrese pesto and a peppery arugula salad

GF PASTA AL LIMONE E PEPE NERO

Fresh pasta in a silky lemon-infused cream sauce with cracked black pepper, Parmigiano-Reggiano and broccolini

RAVIOLI ALLA BOLOGNESE

Traditional Tuscan stuffed potato ravioli tossed in burro e Parmigiano, with a rich slow cooked meat sauce made with ground beef, pork and veal

POLPETTE E SPAGHETTI

House-made meatball (beef, pork, veal) with our house-made tomato sauce and spaghetti.

GF MAFALDA FUNGHI

Mafalda pasta tossed with sautéed cremini mushrooms in a silky goat cheese cream sauce

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PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND ALWAYS FEEL FREE TO ASK QUESTIONS. VERY CLOSE ATTENTION IS PAID TO THE PREPARATION AND HANDLING OF OUR MENU ITEMS FOR THOSE THAT INDICATE AN ALLERGY. THE VALLEY CANNOT GUARANTEE THAT ALLERGENS HAVE NOT BEEN INTRODUCED DURING OTHER STAGES OF THE FOOD CHAIN PROCESS OR INADVERTENTLY DURING PREPARATION. **GF = CAN BE MADE GLUTEN FREE. GLUTEN FREE PASTA \$2.00. THIS MENU IS PER PERSON NOT FOR SHARING.
