

PIZZA PERFETTA (PERFECT PIZZA!)

Our pizzas are made in the traditional Italian style—we even use imported Italian ‘*tipo 00*’ flour. We spin our bases by hand, aerating the mixture whilst retaining just enough moisture to achieve the perfect crispy base. Our housemade pizza sauce is made with imported San Marzano tomatoes, originating from the Sarno valley (near Naples). These sweet, low seed tomatoes are certified in accordance with Italian law as *Pomodoro S. Marzano dell’Agro Sarnese-Nocerino*—i.e. they’re the real thing.

The other ingredients we use for our toppings are locally sourced where possible. For example, our buffalo mozzarella is made by hand on a small farm near Darfield. Our pizzas are cooked in an authentic oven that was manufactured to order for Cafe Valentino by specialist Italian firm *Ambrogi*—who have been making pizza ovens from their Milanese factory since 1939. To install the two tonne oven, we had to remove most of the front windows from the building and hoist it in... we won’t be moving anytime soon...! *Buon appetito!*

LA NOSTRA STORIA (OUR STORY)

Cafe Valentino first opened its doors in 1991 at 813 Colombo Street and quickly became a local culinary institution. Business was ‘*magnifico*’... until 2011.

If you look above the wine store, you’ll see a display case mounted on the wall containing a bottle of Penfolds Grange. A box of this rather exclusive wine was delivered the morning of the 22nd Feb 2011. This is the only bottle from that delivery to survive the 12:51pm quake. More importantly, everyone on the premises that day escaped serious injury. The building however was (as we say locally) ‘completely munted’. None-the-less, we’ve kept this bottle for good luck!

We reopened at this address in 2012 and are proud to occupy one of the few remaining historic buildings in the CBD. Constructed in 1904, this building was originally the Manchester Unity Lodge Hall before being sold to the Social Credit League (NZ Democrats) in 1966. This building survived the earthquakes almost completely unscathed—thanks to significant strengthening work completed a few years prior.

And now, 168 St Asaph Street is part of the delicious history of Cafe Valentino!

The Manchester Unity Lodge Hall, circa 1904 (photo courtesy of Archives at the Ferrymead Heritage Park).



Cafe Valentino



Find us on Facebook @cafevalentinochch

Gift vouchers are available

Cafe Valentino



This restaurant has achieved the highest culinary standard in beef and lamb:

1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021

PANE & PIZZA BIANCA (BREAD & FLATBREAD)

Tomato Bruschetta (V)	15.5
Tomato, red onion, basil, extra virgin olive oil, balsamic reduction.	
Rosemary & Sea Salt Focaccia (V) (GFO)	14
Extra virgin olive oil, Giusti aged balsamic vinegar, whipped ricotta & honey.	
Garlic & Herb Loaf (V)	12.5
Freshly baked, garlic + herb butter	
Woodfired Pesto Flatbread (V) (GFO)	15
Basil pesto, fresh chilli, parmesan.	
Woodfired Onion & Feta Flatbread (V) (GFO)	15
Caramelized onion, feta.	

PRIMI PIATTI (STARTERS)

Olive Marinade (V)	12.5
Selection of olives marinated with fennel, garlic, orange and rosemary.	
Salumi Plate (GFO)	27
Prosciutto, sopressa salami, pickles, warm Focaccia.	
Polenta Fries (V)	12.5
Parmesan, rosemary, black garlic aioli.	
Arancini (V)	19.5
Mushroom, spinach and taleggio, crumbed and lightly fried, tomato chutney.	
Calamari	22
Sea salt, cracked black pepper and chilli spiced, lemon caper aioli, basil oil.	
Gamberi All'aglio	22
Garlic prawns, tomato, chilli and basil, ciabatta, grilled lemon.	
Chicken Liver Parfait (GFO)	18.5
Red grape mostarda, beetroot pickle, crostini	
Lamb Ribs (GF)	22
Slow roasted with honey, rosemary + garlic, charred lemon, Italian mint sauce.	

INSALATA (SALADS)

Caesar Salad (GFO)	23
Romaine lettuce, crispy bacon, anchovies, soft poached egg, parmesan, garlic croutons, anchovy dressing.	
Roast Fennel, Beetroot + Orange (V)	26
Goats cheese, pecans, red onion, balsamic dressing.	
Rocket Salad (V)	18.5
Blue cheese, honey roast pear, walnuts.	
Add chicken breast to any salad	+7

PIZZA PLATE SIZE IS 30CM (12 IN)

Margherita (V)	24.5
Napoli sauce, Wairiri buffalo mozzarella, basil.	
Fungi (V)	28.5
Mushrooms, taleggio, mozzarella, truffle oil.	
Pepperoni	27
Italian pepperoni, mozzarella.	
San Marco	28.5
Smoked bacon, garlic, tomatoes, black olives, bocconcini, fresh chilli, basil.	
Diavola	28
Hot sopressa salami, cherry tomatoes, fresh chilli, buffalo mozzarella, fresh basil.	
Molto Carne	28.5
Italian sausages, salami, Italian style bacon, tomatoes, mushrooms, black olives.	
Gamberetti	29.5
Prawns, prosciutto, spinach, red capsicum, cherry tomatoes, chilli.	
Piccante	27.5
Wood fire roasted chicken, caramelised onion, spinach, mushroom, olive oil, shaved parmesan.	
Capra	29.5
Sopressa salami, smoked mushrooms, cherry tomatoes, onion jam, goats cheese, baby spinach on a garlic parmesan base.	
Genovese	28
Basil pesto, wood fire roasted chicken, pumpkin, brie, red onion, spinach.	
Calzone	28.5
Pork & fennel meatballs, tomato, basil, red onion, chilli, mozzarella.	

PIZZA EXTRAS:

• Go gluten free base	PER PIZZA +3
• Half and half	PER PIZZA +3
• Additional Toppings	PER TOPPING +3

I CONTORNI (FOR THE TABLE)

Duck Fat Roast Potatoes (GF)	12
Rosemary, sea salt.	
Truffle Fries (V)	12
Parmesan, truffle oil, smoked garlic aioli.	
Broccoli (V) (GF)	12
Garlic toasted, almonds, lemon	

PASTA PLATE SIZE IS 30CM (12 IN)

Linguine Pesto (V)	26
Basil pesto, cream sauce.	
Add chicken breast	+7
Polpettine Di Maiale E Finocchi	27.5
Spaghetti, pork and fennel meat balls, roast garlic, sundried tomatoes and spinach, cream or tomato & herb napoletana sauce.	
Fettuccine Apollo	27.5
Smoked chicken, bacon, onions and mushrooms with a touch of chilli. Cream or tomato and herb napoletana sauce.	
Rigatoni Zucca Arrostita E Pollo Affumicato	26.5
Roast pumpkin, smoked chicken, spinach, roast garlic, cream sauce, sundried tomato pesto.	
Linguine Marinara	27.5
Selection of seafood, basil, lemon infused olive oil or tomato and herb napoletana sauce.	
Ravioli (V)	32.5
Mushroom ragu, rosemary, roast garlic, extra virgin olive oil, pecorino.	
Rigatoni Cardinale	27
Chicken breast, sundried tomato pesto, spring onions, parsley, cream sauce.	
Linguine Carbonara	26.5
Streaky bacon, tossed with egg, parmesan cream sauce, truffle oil.	
Spaghetti Bolognese	27.5
Traditional ragu of ground beef and pork, red wine, herbs and tomatoes, parmesan.	
Bucatini e cacio e pepe	25.5
Ground black pepper, pecorino, butter, olive oil.	
Penne al Ragu Agnello	28.5
Lamb shank ragu, slow braised with garlic, red wine and vegetables	
Cannelloni (V)	27
Spinach, mushroom and ricotta, tomato herb napoletana sauce, sundried tomato pesto.	
Lasagne Al Forno	28.5
Ground beef and pork ragu with tomato, garlic and herbs, béchamel, tomato napoletana sauce, parmesan, basil pesto, focaccia.	
Gnocchi (V) (GFO)	27.5
Potato parmesan gnocchi, roast pumpkin, sage, garlic, brown butter, toasted almonds, rocket, parmesan.	

PASTA EXTRAS:

• Go gluten free Pasta	+3
• Brown Rice Pasta	+3

SECONDI (MAINS)

Chicken Parmigiana	34
Chicken breast coated with herb crumbs, tomato napoletana sauce, fior di latte mozzarella, duck fat potatoes, broccoli.	
Canterbury Angus Ribeye	48
300g grass fed, aged 21 days, duck fat potatoes, garlic thyme mushrooms, roast balsamic onions, brandy peppercorn jus.	
Lamb Kidneys (GFO)	29.5
Lamb kidneys, garlic, field mushrooms, bacon, tomato cream sauce, mash, ciabatta.	
Risotto (GF)	33
Smoked salmon, lemon caper, baby spinach and mascarpone.	
Osso Bucco (GF)	39.5
Slow braised beef shin with red wine, garlic and Mediterranean vegetables, saffron, risotto, gremolata.	

DESSERT

ALL OUR DESSERTS ARE MADE HERE ON THE PREMISES

Tiramisu	18.5
The Italian pick me up cake. Coffee marsala soaked sponge fingers, housemade mascarpone, espresso coffee reduction.	
Valentino Al Cioccolato (GF)	18.5
Rich dark chocolate cake, chocolate mousse, raspberry compote, soft vanilla cream.	
Vanilla Bean Panna Cotta (GFO)	18.5
Spiced orange jelly, lemon shortbread.	
Blackberry + Apple Budino	18.5
Warm blackberry + apple sponge pudding, custard, vanilla bean ice cream.	
Affogato (GF)	10.5
Espresso shot with vanilla bean ice-cream	
Add your choice of liqueur	19.5
Chocolate Rum Truffles (GF)	4.5 EACH

(V) = Vegetarian

(GF) = Gluten Free

(GFO) = Gluten Free Option available

Please advise your waitperson of any food allergies or special requests.