

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 *Ambrogio*—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

CAFEVAL_081_Oct_2024

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)	18.95
Tomato, red onion, basil, extra virgin olive oil, balsamic reduction.	
Rosemary & Sea Salt Focaccia (V) (GFO)	17.95
Extra virgin olive oil, Giusti aged balsamic vinegar, whipped ricotta and honey.	
Garlic & Herb Loaf (V)	15.95
Freshly baked, garlic + herb butter	
Woodfired Pesto Flatbread (V) (GFO)	18.50
Basil pesto, fresh chilli, parmesan.	
Woodfired Onion & Feta Flatbread (V) (GFO)	18.50
Caramelized onion, feta.	

PRIMI PIATTI (STARTERS)

Olive Marinate (V)	14.90
Selection of olives marinated with fennel, garlic, orange and rosemary.	
Salumi Plate (GFO)	30.50
Prosciutto, sopressa salami, pickles, warm Focaccia.	
Polenta Fries (V)	15.95
Parmesan, rosemary, smoked garlic aioli.	
Arancini (V)	22.95
Mushroom, spinach and taleggio, crumbed and lightly fried, tomato chutney.	
Calamari	24.90
Sea salt, cracked black pepper and chilli spiced, lemon caper aioli, basil oil.	
Gamberi All'aglio (GFO)	25.95
Garlic prawns, tomato, chilli and basil, ciabatta, grilled lemon.	
Chicken Liver Parfait (GFO)	20.95
Red grape mostarda, beetroot pickle, crostini	
Lamb Ribs (GF)	25.95
Slow roasted with honey, rosemary + garlic, charred lemon, Italian mint sauce.	

INSALATA (SALADS)

Caesar Salad (GFO)	27.95
Romaine lettuce, crispy bacon, anchovies, soft poached egg, parmesan, garlic croutons, anchovy dressing.	
Roast Fennel, Beetroot + Orange (V)	27.95
Goats cheese, pecans, red onion, balsamic dressing.	
Rocket Salad (V)	20.95
Blue cheese, honey roast pear, walnuts.	
Add chicken breast to any salad	+9.50

PIZZA PLATE SIZE IS 30CM (12 IN)

Margherita (V)	28.50
Napoli sauce, Wairiri buffalo mozzarella, basil.	
Fungi (V)	32.50
Mushrooms, taleggio, mozzarella, truffle oil.	
Peperoni	30.95
Italian pepperoni, mozzarella.	
San Marco	32.50
Smoked bacon, garlic, tomatoes, black olives, bocconcini, fresh chilli, basil.	
Diavola	31.95
Hot sopressa salami, cherry tomatoes, fresh chilli, buffalo mozzarella, fresh basil.	
Molto Carne	32.50
Italian sausages, salami, Italian style bacon, tomatoes, mushrooms, black olives.	
Gamberetti	33.50
Prawns, prosciutto, spinach, red capsicum, cherry tomatoes, chilli.	
Piccante	31.50
Wood fire roasted chicken, caramelised onion, spinach, mushroom, olive oil, shaved parmesan.	
Capra	33.50
Sopressa salami, smoked mushrooms, cherry tomatoes, onion jam, goats cheese, baby spinach on a garlic parmesan base.	
Genovese	32.50
Basil pesto, wood fire roasted chicken, pumpkin, brie, red onion, spinach.	
Calzone	32.50
Pork & fennel meatballs, tomato, basil, red onion, chilli, mozzarella.	

PIZZA EXTRAS:

• Go gluten free base	PER PIZZA +4.50
• Half and half	PER PIZZA +4.50
• Additional Toppings	PER TOPPING +4.50
• Buffalo mozzarella	PER PIZZA +6.95
• Prosciutto	PER PIZZA +6.95

I CONTORNI (FOR THE TABLE)

Olive Oil & Herb Roast Potatoes (GF)	15.5
Rosemary, sea salt.	
Truffle Fries (V)	15.5
Parmesan, truffle oil, smoked garlic aioli.	
Broccoli (V) (GF)	15.5
Garlic toasted, almonds, lemon	
Garden Salad (V) (GF)	15.5

PASTA

Polpettine Di Maiale E Finocchi	32.50
Spaghetti, pork and fennel meat balls, roast garlic, sundried tomatoes and spinach, cream or tomato & herb napoletana sauce.	
Fettuccine Apollo	32.50
Smoked chicken, bacon, onions and mushrooms with a touch of chilli. Cream or tomato and herb napoletana sauce.	
Rigatoni Zucca Arrostita E Pollo Affumicato	31.50
Roast pumpkin, smoked chicken, spinach, roast garlic, cream sauce, sundried tomato pesto.	
Linguine Marinara	32.90
Selection of seafood, basil, lemon infused olive oil or tomato and herb napoletana sauce.	
Ravioli (V)	28.50
Mushroom ragu, rosemary, roast garlic, extra virgin olive oil, pecorino.	
Rigatoni Cardinale	31.50
Chicken breast, sundried tomato pesto, spring onions, parsley, cream sauce.	
Linguine Carbonara	31.50
Streaky bacon, tossed with egg, parmesan cream sauce, truffle oil.	
Spaghetti Bolognese	31.50
Traditional ragu of ground beef and pork, red wine, herbs and tomatoes, parmesan.	
Spaghetti con Gamberetti All'aglio Peperoncino	33.50
Chilli garlic prawns, tomato, rocket, evo olive oil.	
Penne al Ragu Agnello	32.50
Lamb shank ragu, slow braised with garlic, red wine and vegetables	
Cannelloni (V)	31.90
Spinach, mushroom and ricotta, tomato herb napoletana sauce, sundried tomato pesto.	
Lasagne Al Forno	31.90
Ground beef and pork ragu with tomato, garlic and herbs, béchamel, tomato napoletana sauce, parmesan, basil pesto, focaccia.	
Gnocchi (V) (GFO)	31.90
Potato parmesan gnocchi, roast pumpkin, sage, garlic, brown butter, toasted almonds, rocket, parmesan.	

PASTA EXTRAS:

• Go gluten free Pasta	+4.50
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SECONDI (MAINS)

Chicken Parmigiana	38.95
Chicken breast coated with herb crumbs, tomato napoletana sauce, fior di latte mozzarella, olive oil roast potatoes, greens.	
Canterbury Angus Ribeye	52.00
300g grass fed, aged 21 days, olive oil roast potatoes, garlic thyme mushrooms, roast balsamic onions, brandy peppercorn jus.	
Risotto (GF)	37.50
Prawn, zucchini, cherry tomato, chilli, prosciutto crumb.	
Slow Braised Beef Cheek (GF)	41.50
Rich mushroom marsala sauce, creamy parmesan mash.	

DESSERT

ALL OUR DESSERTS ARE MADE HERE ON THE PREMISES

Tiramisu	19.50
The Italian pick me up cake. Coffee marsala soaked sponge fingers, housemade mascarpone, espresso coffee reduction.	
Valentino Cioccolato (GF)	19.50
Rich dark chocolate cake, chocolate mousse, orange reduction, soft cream.	
Buttermilk Panna Cotta (GFO)	19.50
Poached Rhubarb, Ginger Crumb.	
Trio of Gelato (GFO)	19.50
Poppy Seed Tuile.	
Affogato (GF)	11.50
Espresso shot with vanilla bean ice-cream	
Add your choice of liqueur	20.90
Chocolate Rum Truffles (GF)	6.00 EACH

(V) = Vegetarian

(GF) = Gluten Free

(GFO) = Gluten Free Option available

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