
ANTIPASTI

CARPACCIO DI MANZO

Thinly sliced filet mignon over arugula, topped with shaved parmigiano reggiano cheese.

CAPRESE

Bufala mozzarella, marinated grilled eggplant, roasted peppers, heirloom tomatoes, and fresh basil.

POLPO ALLA GRIGLIA

Grilled octopus with cannellini beans, roasted pepper and tomato salad.

VONGOLE OREGANATA

Baked little neck clams.

CALAMARI FRITTI CON ZUCCHINI

Fried calamari and zucchini.

CAPELANTE E GAMBERI

Diver sea scallops and grilled shrimp with asparagus, in a black truffle lobster bisque.

POLENTA SOUFFLÉ

Stuffed with gorgonzola cheese and served with Italian sausage, porcini mushrooms, and tomato ragu.

LOBSTER TEMPURA

Battered lobster with avocado and tartar sauce.

INSALATA

INSALATA VALBELLA

Baby greens with balsamic vinegar and extra virgin olive oil, topped with parmigiano reggiano cheese.

INSALATA D' ENDIVA

Belgian endives, caramelized walnuts, poached pears and gorgonzola cheese with extra virgin olive oil and balsamic vinegar.

INSALATA DI TRICOLORE

Arugula, dates, radicchio, shaved fennel, and chia seeds with bleu cheese dressing.

INSALATA DI CESARE

Traditional Caesar salad.

INSALATA DI BARBABIETOLE

Red and golden beets, vine tomatoes, arugula, and red onions in a green apple horseradish dressing, topped with crumbled goat cheese.

INSALATA DI POMODORI

Tomato, feta cheese, cucumber, pickled red onion, black olives, and capers.

PASTA

Gluten free and whole wheat option available upon request

PENNE ALLA VODKA

Fresh tomato sauce, a touch of cream, basil, scallions and a splash of vodka.

GNUDI DI RICOTTA

Ricotta cheese gnocchi with a filet mignon ragout.

PAPPARDELLE VEAL BOLOGNESE

Homemade pappardelle in a veal bolognese sauce.

RAVIOLI ARAGOSTA

Ravioli stuffed with lobster and crab topped with shrimp in a fresh tomato tarragon sauce.

SEAFOOD RISOTTO

Mixed seafood with light tomato.

LINGUINE CON FRUTTI DI MARE

Sautéed lobster, crabmeat, shrimp, and fresh herbs in a plum tomato fra diavolo sauce.

CAVATELLI CON BROCCOLI RABE

Broccoli rabe and sausage in garlic and oil.

FUSILLI VERDURE

Artichoke hearts, roasted cherry tomatoes, asparagus, and wild mushrooms served in a pesto sauce.

SECONDI

POLLO FINO

Strips of chicken topped with asparagus, shrimp and garlic in a brandy sauce.

POLLO DIAVOLO

Oven roasted chicken breast with cherry peppers, spicy smoked sausage, and roasted cipollini onions in a cognac garlic sauce.

POLLO AL TARTUFO

Roasted chicken breast in a black truffle crust served with braised endives and radicchio in a balsamic sauce.

COSTOLETTA DI MAIALE

Grilled double cut Berkshire pork chop topped with sautéed vinegar peppers, served with broccoli rabe and roasted potatoes.

FILETTO DI MAIALE

Pork tenderloin wrapped in double smoked bacon with a port wine reduction served with rosemary mixed beans and wilted spinach.

AGNELLO ALLA VALBELLA

Lightly breaded scaloppini of lamb with parmigiano reggiano in a lemon and white wine sauce, served with seasonal vegetables and fingerling potatoes.

FILETTO BAROLO

Filet mignon topped with gorgonzola cheese and Barolo wine sauce, caramelized onions, potatoes, and baby carrots.

FILETTO ARAGOSTA

Filet mignon topped with Cajun lobster tail in a lobster bisque reduction, served with grilled asparagus.

SCALOPPINE MARTINI

Lightly breaded scaloppini of veal with parmigiano reggiano in a lemon and white wine sauce, served with seasonal vegetables and fingerling potatoes.

COSTOLETTA DI VITELLO

Double cut veal chop stuffed with burrata cheese with a fig vinsanto sauce served with asparagus.

MEDAGLIONI DI VITELLO

Veal filet in porcini mushroom sauce served with spinach and roasted potatoes.

COSTOLETTA ALLA CAPRICCIOSE

Breaded veal chop, pounded thin and topped with arugula, diced tomatoes and onions.

DALLA GRIGLIA

BLACK ANGUS SHELL STEAK

Charbroiled to your desire and served with sautéed mushrooms, roasted potatoes and julienne vegetables.

BLACK ANGUS FILET MIGNON

Generous filet of beef grilled to perfection, served with sautéed mushrooms, roasted potatoes and julienne vegetables.

COSTOLETTA D'AGNELLO

Baby rack of lamb, roasted to perfection and served with julienne vegetables and mashed potatoes.

COSTOLETTA DI VITELLO

Double cut veal chop, tender and delicious, served with sautéed mushrooms, roasted potatoes and julienne vegetable.

PESCI

DOLCI

Domestic and imported, only the best the market has to offer.

Our pastry chef will be delighted to serve you his famous European desserts.

VALBELLA MEATPACKING

421 w 13th Street — New York, NY 10014
212.645.7777