



## LUNCH MENU

### APPETIZERS

**Stuffed Crimini Mushrooms**

*Italian sausage, baby spinach,  
gorgonzola cheese, sherry demi glace*

**Littleneck Clams (6) \$8**

*Halfshell, horseradish pepper coulis*

**Chefs Housemade Meatballs \$8**

*Tomato Sauce, parmigiano reggiano*

**Oysters (6) \$10**

*Halfshell, horseradish, Tabasco*

**Fried Calamari \$8**

*Chipotle Pepper Aioli*

**Shrimp Cocktail \$8**

*Beer braised, red cabbage, cocktail  
sauce*

**Burrata \$9**

*Seasonal Tomatoes, baby arugula, extra  
virgin olive oil, cracked peppercorns*

### SOUP

**Lobster Bisque \$9**

*Housemade, sherry laced*

**French Onion \$7**

*Vidalia, Spanish, Bermuda (local when  
in season) onions, brandy , gruyere  
cheese*

**Daily Selection**

*Crock \$4*

*Bowl \$6*

## SALAD

### **House \$5**

### **Valeria's Caprese \$9**

*Fresh mozzarella, tomatoes, extra virgin olive oil, micro basil, balsamic reduction*

### **Caesar Salad \$7**

*Heart of Romaine, housemade Caesar dressing, parmigiano reggiano crisps  
(Add chicken, shrimp, steak or salmon \$5)*

### **Roasted Beet \$7**

*Goat Cheese, Baby Arugula, Julienne Cucumber, Lemon, Extra Virgin Olive Oil*

*Valeria's takes great pride in serving local farm to table fresh produce in season  
All entrees served with house salad*

## PASTA

### **Linguine Clam Sauce \$13**

*Littleneck clams, butter, parsley, oregano, red pepper flake*

### **Pacherri Pesto \$12**

*Basil, Parmigiana, pignoli nuts, garlic, extra virgin olive oil, cream, Roma tomatoes*

### **Tortellacci Wild Boar \$13**

*Wild Boar, basil, tomato sauce, parmigiano reggiano*

### **Pappardelle Garlic Aioli \$12**

*Extra virgin olive oil, garlic, broccoli rabe, parmigiano reggiano*

## SEAFOOD

*(All seafood served with chef's daily Risotto)*

### **Salmon Fillet \$15**

*Roasted, apricot, jalapeno glaze*

### **Shrimp Scampi \$16**

*White wine, lemon, garlic, parsley*

### **Maryland Style Lump**

### **Crabcakes \$16**

*Red bell pepper, onion, grilled lemon aioli*

## STEAKS AND CHOPS

*(Valeria's serves only 100% Certified Angus Beef unless otherwise noted)*

*All Steaks, Chops and Poultry are served with choice of Baked potato, Sweet Potato Wedges, Mashed Potatoes or Risotto*

*Sauce choices, Steak sauce, Bearnaise, Roast shallot demi Glace, creamy horseradish*

**Petite Filet Mignon \$19**

**New York Strip Steak \$18**

**Australian Rack of Lamb \$18**

## POULTRY & GAME FOWL

**Cornish Game Hen \$19**

*Roasted Butternut Squash, brown sugar*

**Chicken Breast \$18**

*Bone in, Wild Mushrooms, shallots, Marsala, Demi Glace*

## BURGERS AND SANDWICHES

*(All sandwiches served with french fries, gluten free roll available upon request)*

**Grilled Vegetable Wrap \$9**

*Zuchinni, squash, eggplant, Portobello mushroom, roasted red pepper, arugula pesto*

**Italian Burger \$9**

*Fresh mozzarella, tomato, pesto mayonnaise*

**Crabcake \$11**

*Brioche roll, lettuce, tomato, spicy mayonnaise*

**The Valeria Burger \$9**

*8oz. Angus, brioche roll, lettuce, tomato, onion*

**Ribeye Steak \$10**

*Caramelized onions, creamy horseradish, open faced french baguette*

**Sides \$7**

*Wild mushrooms  
Asparagus  
Lobster Mac n cheese  
Onion Rings*