

VALVONA & CROLLA®

Established 1934

Wine recommendations are served as 125ml / 175ml glass

PIATTI DA CONDIVIDERE

- V&C® ANTIPASTO** Sharing platter of V&C® cured meats, roast Italian vegetables, mozzarella di bufala, marinated Italian tomatoes, olives, caper berries, griddled sourdough bread, extra virgin olive oil **£14.50 starter**
£22.95 main
Recommended wine: CHIANTI COLLI SENESI 2013 Bichi Borghesi £4.70 / £6.25
- VERDURE MISTI** Sharing platter of roast squash with melted goat's cheese, chargrilled fennel with lemon, roast peppers and violet aubergines, chicory, and polenta chips (V, GF) **£14.50 starter**
£22.95 main
Recommended wine: VERDICCHIO DI MATELICA 2014 Belisario £4.55 / £5.95
- SALUMI E FORMAGGI** Sharing platter of V&C® cured meats, two artisan Italian cheeses with Modena fruit chutney and griddled V&C® bakery griddled sourdough bread and homemade oatcakes **£12.95 starter**
£19.95 main
Recommended wine: SUSAMANIELLO 2014 A Mano £5.10 / £6.75

ANTIPASTI

- SALMONE AFFUMICATA** James Dickson Scottish oak smoked salmon with fresh horseradish cream and grated beetroot and fresh leaf salad **£8.95** GF
Recommended wine: GRECO - FIANO PIPOLI 2014 Vulture £4.75 / £6.25
- BRESAOLA E RUCOLA** Finest air-dried Valtelina beef with rocket, Pecorino cheese, lemon and extra virgin olive oil **£9.75** GF
Recommended wine: REFOSCO 2012 Specogna £5.70 / £7.50
- INSALATA DI PERA** Stilton, griddled pear, chicory, rocket and pomegranate seeds **£8.50** V GF
Recommended wine: CHARDONNAY 2014 Alpha Zeta £4.10 / £5.25
- POLPETTINI** Pork and beef mince meatballs with breadcrumbs and Parmigiano Reggiano, in a rich tomato and basil sugo served with V&C® homemade bread **£8.95**
Recommended wine: BRINDISI ROSSO 2013 Valvona & Crolla £4.55 / £5.95
- BACCALA CON CECI** Flaked soft salt cod with pureed chickpeas, garlic and herbs, served with focaccia sticks **£8.50** GF
Recommended wine: FALANGHINA BENEVENTANO 2014 Vesevo £4.75 / £6.25
- FUNGHI TRIFOLATI** Mixed wild mushrooms sautéed with garlic, chilli and extra virgin olive oil served with griddled rosemary and thyme polenta and fresh parsley **£7.95** V GF
Recommended wine: CANNONAU 2012 Le Bombarde La Palma £4.75 / £6.25
- ARANCINI** Sicilian rice balls in bread crumbs stuffed with mozzarella di bufala, roast peppers, basil and Parmigiano Reggiano served with salad **£6.95** V
Recommended wine: GARGANEGA 2014 Valvona & Crolla £3.85 / £4.95
- ZUPPA DEL GIORNO** Homemade soup of the day, served with V&C bakery bread **£5.50**
Recommended wine: ROSATO 2014 A Mano £4.35 / £5.75
- V&C® PANE E OLIVE** Selection of V&C® bakery handmade breads served with our own Fior' Fiore® extra virgin olive oil and mixed marinated olives **£5.95** V
- FOCACCIA** Pizza dressed with extra virgin olive oil, garlic and rosemary **£6.95** V
- CICCHETTI** A selection of five Venetian style appetisers **£7.95**

Events & Private Dining

For more information on upcoming events, join our mailing list for special offers, Hogmanay, hire the restaurant, organise a bespoke experience or private dining contact reservations@vincaffe.co.uk

Please inform our staff of any food allergies.

All of our products are locally sourced from quality suppliers, or sourced from Italy where appropriate. Prices inclusive of 20% VAT. No service charge is added. A discretionary service charge of 10% will be added for parties of 6 or more.

PASTA

Gluten free pasta available on request – please allow 15 minutes

- PAPARDELLE RAGU GUANCIE DI MANZO** Egg pasta with a rich Scottish beef cheek and tomato ragu **£12.95**
Recommended wine: PALAZZO DELLA TORRE 2011 Allegrini £5.85 / £7.75
- PENNETTE CON ZUCCHINE** Pasta with grated courgette, Parmigiano Reggiano, cream, basil, lemon and mint **£11.50**
Recommended wine: GAVI DI GAVI 2014 Terre Da Vino £5.10 / £6.75
- TAGLIERINI CON PISTACCIO** Egg pasta with pistachio, basil, garlic and Parmigiano Reggiano pesto **£12.95**
Recommended wine: PECORINO 2013 Talamonti £5.55 / £6.95
- ORECCHIETTE** Little ear pasta with Paesano sausage, seasonal broccoli, extra virgin olive oil, garlic, chilli **£12.50**
Recommended wine: NEGROAMARO 2012 A Mano £4.35 / £5.75

PIATTI PRINCIPALI

- PESCE DEL GIORNO** Please see today's specials for sustainable Scottish seafood dishes (not available on Monday)
Recommended wine: PINOT BIANCO 2013 La Prendina £4.20 / £5.50
- POLLO CON CASTAGNE** Roast chicken supreme with chestnut stuffing, wrapped in pancetta, served with winter greens sautéed with garlic and chilli **£15.50**
Recommended wine: MERLOT 2013 Valvona & Crolla £3.85 / £4.95
- MAIALE ALLA MIALNESE** Panfried escallop of Scotch pork dipped in egg and sage and lemon breadcrumbs, served with raw fennel and lemon salad and sautéed potatoes **£14.95**
Recommended wine: MONTEPULCIANO 2013 Valvona & Crolla £3.55 / £4.75
- STINCO D'AGNELLO** Border lamb shank slow cooked with vegetables, herbs, white wine and tomato, served with extra virgin olive oil mashed potatoes **£16.50** GF
Recommended wine: LACRIMA DI MORRO 2013 Belisario £4.90 / £6.50
- TAGLIATA DI MANZO** Scotch ribeye steak, served medium rare with freshly grated Parmigiano, balsamic condimento, rocket and polenta chips **£19.50** GF
Recommended wine: BRUNELLO 2010 Il Valentiano £7.20 / £9.50
- COTECCHINO CON MOSTARDA** Traditional Italian soft ground pork sausage, lentils sautéed with garlic, tomato and chilli, served with soft polenta and Modena fruit chutney **£13.95**
Recommended wine: AGLIANICO PIPOLI 2013 Vigneti di Vulture £4.90 / £6.50
- CROCCHETTA DI PESCE** Fish cakes with fresh herbs and capers, lightly fried in egg and breadcrumb, mixed leaf salad, homemade tartare sauce **£14.50**
Recommended wine: SOAVE CLASSICO 2014 Pieropan £5.30 / £6.95
- ZUCCA CON FONTINA** Butternut squash roasted with Fontina cheese, served with grated carrot, orange and beetroot salad **£12.95** V, GF
Recommended wine: PINOT GRIGIO "RAMATO" 2013 Specogna £5.55 / £7.25
- MELANZANE ALLA PARMIGIANA** Sliced Italian violet aubergine layered with mozzarella di bufala, basil, and tomato served with a fresh leaf salad **£14.50** V, GF
Recommended wine: VALPOLICELLA RIPASSO 2013 Torre D'Orti £5.85 / £7.50

CONTORNI

- VERDE** Salad of local seasonal greens, extra virgin olive oil, balsamic, Parmigiano Reggiano **£3.75** V, GF
- PATATE** Sautéed potatoes in Italian butter and Maldon sea salt **£3.75** V, GF
- FINOCCHIO** Shaved fennel, extra virgin olive oil and lemon **£3.95** V, GF
- POMODORI** Selection of Italian tomatoes, extra virgin olive oil, balsamic vinegar **£3.95** V, GF
- PATATINE DI POLENTA** Healthy chips made from polenta **£3.75** V, GF

