

# Mother's Day Lunch

## Sunday 26<sup>th</sup> March

### Antipasti

**INSALATA DI POLPO**, Octopus, celery, carrots, potatoes, olive oil, lemon, parsley and rocket. GF, DF

**PERA E FORMAGGI**, Italian pears with goats cheese, rocket and honey dressing. V, GF

**MAIALE TONNATO**, Finely sliced pork with dressed with a tuna, caper and lemon dressing. GF, DF

### Piatti Principali

**SPIGOLA IN PADELLA**, Pan fried sea bass with white wine, shallots, capers and cherry tomatoes, served with a fennel and orange salad. GF, DF

**ANATRA AL FORNO**, Duck breast cooked in the oven with a blueberry and red wine sauce, served with olive oil mashed potatoes GF, DF

**CREPELLE CON RICOTTA E ASPARAGI**, Thin pancakes rolled with ricotta and Italian asparagus, baked in the oven with tomato and basil sugo and finished off under the grill with Parmigiano Reggiano v

### Dolci

**PANNA COTTA**, Cooked cream dessert with berry compote GF

**TORTA DI CIOCCOLATO**, Rich chocolate tart made with 68% cocoa solids, served with creme fraiche & Torrocan orange syrup GF

**V&C MACARONS**, Four handmade macarons GF

**2 COURSES £19.95    3 COURSES £24.95**

**VALVONA & CROLLA. *VinCaffè.***

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