

Easter Sunday Lunch

16th April

Antipasti

PATE DI POLLO, Homemade chicken liver pate served with toasted brioche and chutney

SALMONE, Carpaccio of Scottish salmon marinated with lemon, orange and dill, served with dressed salad leaves

ASPARAGI ALLA GRIGLIA, Griddled asparagus with shavings of ricotta salata, lemon and Zyv extra virgin olive oil

Piatti Principali

AGNELLO ALLA GRIGLIA, Char-grilled lamb chops marinated with honey and herbs, served with potato and broad bean mash and seasonal greens

CODA DI ROSPO, Pan-fried monkfish with cherry tomatoes, black olives and white wine, served with fennel, Torrocan orange and rocket salad

RISOTTO CON PISELLI E PECORINO, Arborio rice with garden peas, mint and pecorino cheese

Dolci

COLOMBA CON CRÈMA PASTICCERA, Slice of traditional Italian Easter cake with homemade vanilla custard

TORTA DI PISTACCHIO, Crumbly polenta cake made with ground almonds and pistachios, served with crème fraiche and berries

TORTA DI LIMONE, Individual lemon and raspberry tart, served with crème fraiche and berries

2 COURSES £19.95 3 COURSES £24.95

VALVONA & CROLLA. *VinCaffè.*

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