

VALVONA & CROLLA®

Established 1934

PRE-THEATRE MENU

Reservations Monday to Friday from 4pm to 7pm

2 courses £15.95

3 courses £18.95

Primi Piatti

GAMBERI ALLA SICILIANA North sea brown shrimp potted in a homemade Sicilian spiced caper butter served with melba toast and watercress

-0-

POLENTA CON PROSCIUTTO E FONTINA Grilled polenta served with Prosciutto di Parma and melted Fontina cheese

-0-

ARANCINI Sicilian rice balls with mozzarella di bufala and basil, dipped in breadcrumbs and lightly fried served with warm tomato sugo

Piatti Principali

MIALE SALTIMBOCCA Pork escalops with prosciutto and fresh sage, panfried with a little white wine, served with greens with a little chilli and garlic and griddled polenta

-0-

POLLO AMALFITANA Butterflied corn fed chicken breast marinated in fresh Amalfi lemon juice, rosemary, chargrilled, served with boiled and buttered Rosevale potatoes and tomato and rocket salad

-0-

RAVIOLI DEL GIORNO Fresh ravioli of the day served with butter and sage

Dolci

TIRAMISU A rich desert made with coffee, mascarpone, Marsala wine and Savoiardi biscuits

-0-

TORTA DI LIMONE Homemade lemon tart served with crème fraiche

-0-

FORMAGGI ARTIGIANI Selection of Italian artisan cheeses with homemade chutney and V&C oatcakes (£2.50) *supplement*

Service is not included, however, there is a discretionary
10% service charge for parties of 6 or more