

VALVONA & CROLLA®

ASSAGGINI

V&C® PANE CASALINGO Selection of V&C handmade breads served with our own Fior' Fiore® extra virgin olive oil & balsamic Condimento	£2.95
FOCACCIA Pizza dough dressed with V&C Fior' Fiore® extra virgin olive oil, garlic and rosemary	£3.95
OLIVE MARINATE Mixed olives marinated with chilli in olive oil	£3.50
POMODORO SEMISECCO Sun blush tomatoes in olive oil	£3.50
CECI Chick pea humus, extra virgin olive oil, garlic and rosemary, served with crostini bread	£3.75
CICHETTI Selection of 5 Italian tasters. A Venetian institution	£3.95
Any 2 of the above and a glass of house red or white wine	£10.95

ANTIPASTI

ZUPPA DEL GIORNO Freshly prepared VinCaffè® soup of the day served with V&C handmade bread	£4.95
ARANCINI Sicilian rice balls stuffed with sun blush tomatoes, mozzarella and herbs, coated in breadcrumbs and lightly deep fried, served with a fresh leaf salad	£5.95
FRITTURA DI LEGUMI Freshly prepared florets of broccoli and sliced peppers dipped in flour and lightly deep fried, served with lemon	£5.75
INSALATA CAPRESE Bocconcini of mozzarella di bufala served with Pachino cherry tomatoes and sun blush tomatoes, dressed with extra virgin olive oil and basil	£6.95
INSALATA DI MARE Squid rings, king prawns and red peppers cooked with garlic, served cold with extra virgin oil, lemon and parsley	£7.50
PROSCIUTTO DI SAN DANIELE CON FRUTTA Finest dry cured prosciutto with seasonal fruit and freshly ground Wynad black pepper	£8.50
SALSICCIE 100% ground pork spicy Italian sausage cooked in a rich tomato and basil sugo, served with V&C handmade bread for dipping	£6.95
SPIEDINI DI GAMBERONI Tiger prawn skewer chargilled with butter and garlic, served with lemon and crispy bruschetta	£7.95
TERRINA DI PROSCIUTTO COTTO Ham terrine served with mostarda di frutta and slices of toasted handmade brioche	£7.50
DUETTO DI SALMONE AFFUMICATO Traditional Scottish Oak Smoked Salmon & Hot Smoked Salmon served on griddled crostini with a fresh leaf salad and homemade horseradish cream	£8.95
TORTINI DI PESCE VinCaffè fishcakes served with a fresh leaf salad and homemade tartare sauce	Starter £8.95 Main £13.95
TAGLIERE DI MANZO Wafer thin slices of Aberdeen Angus fillet of Beef, served with V&C Fior' Fiore® extra virgin olive oil, garlic and chilli, flash roasted in a hot oven (we are a member of the Scotch Beef Club)	£9.95
INSALATA CESARE Classic Caesar salad with homemade mayonnaise, Parmigiano Reggiano, garlic and anchovy dressing, and croutons, with free range griddled chicken breast and pancetta	£10.95
V&C® ANTIPASTO Platter of Italian cured meats, Fonteluna® sausage, mozzarella di bufala, marinated cherry tomatoes, roasted vegetables and crispy bruschetta	Serves one £9.95 Serves two £14.95

Prices inclusive of 17.5% VAT

SERVICE: We do not add service charge to our bills, however there is a discretionary service charge of 10% for parties of 6 or more. All cash and credit card gratuities, and service charges are pulled and shared amongst our team as per an agreed system.

FOOD ALLERGIES & INTOLERANCE: Please inform our staff of any food allergies.

VinCaffè, VinCaffè, VinCaffè, VinCaffè, VinCaffè, VinCaffè, VinCaffè, VinCaffè

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PASTA

GLUTEN FREE PASTA AVAILABLE ON REQUEST

LINGUINE CON GAMBERETTI Pasta served with brown shrimp tossed with extra virgin olive oil, garlic, chili and fresh parsley	£12.95
FARFALLE CON ZUCCHINE Pasta with courgette, cream, basil and freshly grated Parmigiano Reggiano	£8.95
TAGLIERINI CON POLPETTINE Handmade egg pasta with homemade pork and beef mince meatballs in a rich tomato sugo	£9.95
CRESPELLE CON RICOTTA E SPINACI Homemade savoury pancakes filled with ricotta cheese, wilted spinach and seasoned with nutmeg, served with a tomato and basil sugo and Fontina cheese	£10.50

PIZZA

PIZZA MARGHERITA Pizza with mozzarella di bufala, tomato sugo, extra virgin olive oil, garlic and basil	£8.95
PIZZA CON ANTIPASTO Pizza in three parts: roasted pepper and courgette, salame, mozzarella di bufala and cherry tomatoes	£10.95
PIZZA CON SPECK E RUCOLA Pizza with slices of speck di prosciutto, fresh rocket, mozzarella di bufala, tomato sugo and freshly grated Parmigiano Reggiano	£11.95
PIZZA IN BIANCO CON PANCETTA Pizza with pancetta (Italian cured bacon), sautéed red onion and fresh herbs	£9.95

PIATTI PRINCIPALE

ZUPPA DI PESCE Italian style fish soup made with fresh squid, tiger prawn and fish of the day, gently cooked with cherry tomatoes, white wine, garlic, chilli and fresh parsley, served with V&C® sourdough bread	£14.50
CAPESANTE Fresh King Scallops grilled in the shell with Ramsay's black pudding and sautéed cherry tomatoes	£17.95
PESCE ARROSTO CON SALSA D'OLIVE Roasted trio of fresh fish dressed with olive oil and lemon, served with an olive tapenade	£15.75
POLLO SALTIMBOCCA Pan-fried chicken breast with prosciutto and sage, served with roasted potatoes and seasonal greens	£12.95
COSCIOTTO AGNELLO Roasted rump of lamb with rosemary and olive oil, served with minted new potatoes and gremolata	£14.50
MAIALE ALLA MILANESE Pork escallops pan-fried in egg and breadcrumbs, served with peperonata and roasted polenta chips	£ 12.95
FRITTATA CON FONTINA, PISELLI E MENTA Traditional freshly made Italian omelette with fresh peas Fontina cheese and mint, served with a mixed leaf salad	£10.95
VERDURE ARROSTO Roasted aubergines, courgettes and peppers with grilled goats cheese, drizzled with olive oil and served with bruschetta	£12.50
TAGLIERE DI MANZO Char-grilled Scottish 10oz rib-eye steak served medium rare with rocket and freshly grated Parmigiano Reggiano (we are a member of the Scotch Beef Club)	£18.95

CONTORNI

INSALATA DI PRIMAVERA Seasonal salad leaves dressed with balsamic and extra virgin olive oil	£2.25
PATATE Fried potato croquettes	£2.25
INSALATA DI POMODORO Salad of cherry tomatoes, rocket and black olives in olive oil and balsamic	£2.45
INSALATA DI FINOCCHIO Fennel dressed with sambuca, olive oil and sea salt	£2.45

All dishes are cooked to order and are subject to availability.
All of our products are locally sourced from like-minded, quality suppliers, some items are sourced from Italy where required.