Menu A:

ANTIPASTI

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

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FRITTURA DI LEGUMI
Freshly prepared florets of broccoli and sliced peppers dipped in flour and lightly deep fried, servedwith lemon

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SALSICCIE
100% ground pork spicy Italian sausage cooked in a rich tomato and basil sugo, served with V&C handmade bread for dipping

-o-

CICHETTI
Selection of five Italian appetisers, a Venetian institution

PIATTI PRINCIPALI

PIZZA ANTIPASTI
Pizza in three parts: roasted pepper and courgette, salame, mozzarella di bufala and cherry tomatoes

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TAGLIERINI CON POLPETTINE
Handmade egg pasta with homemade pork and beef mince meatballs in a rich tomato sugo

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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

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TORTINI DI PESCE
VinCaffé fishcakes served with a fresh leaf salad and homemade tartare sauce

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DOLCI

TORTA DI CIOCCOLATO
Rich chocolate truffle cake made with 66% chocolate,
served with crème fraiche

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TORTA DI POLENTA
Orange polenta cake, served with Amaretto mascarpone

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

-o-

PANNA COTTA
Traditional cooked cream dessert made with
Madagascan Vanilla pods

CAFFÈ

Our own blend Caffè Bar coffee

VALVONA & CROLLA®

SET MENU

2 courses & coffee £19.95

3 courses & coffee £24.95

Price includes 17½ % VAT

There is a discretionary service charge of
10% for parties of 6 or more
This is shared amongst our team along with normal
credit card and cash gratuities

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Menu B:

ANTIPASTI

INSALATA CAPRESE
Bocconcini of mozzarella di bufala served with Pachino cherry tomatoes and sun blush tomatoes, dressed with extra virgin olive oil and basil

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INSALATA DI MARE
Squid rings, king prawns and red peppers cooked with garlic, served cold with extra virgin oil, lemon and parsley

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PROSCIUTTO DI SAN DANIELLE CON MELONE
Finest dry cured proscuitto with slices of fresh honeydew melon and freshly ground Wynad black pepper

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SPIEDINI DI GAMBERONI
Tiger prawn skewer chargilled with butter and garlic, served with lemon and crispy bruschetta

PIATTI PRINCIPALI

PESCE ARROSTO CON SALSA D'OLIVE
Roasted trio of fresh fish dressed with olive oil and lemon, served with an olive tapenade

-o-

POLLO IN PADELLA
Sautéed chicken breast in white wine, garlic and bay leaves, served with olive oil roasted potatoes

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COSCIOTTO AGNELLO
Roasted rump of lamb with rosemary and olive oil, served with baby new potatoes and a fresh mint sauce

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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

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DOLCI

GELATO SPAZZACAMINO
Scoop of vanilla ice cream, with a dram of Scotch whisky,
sprinked with ground coffee

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TORTA DI RABARBARO
Homemade rhubarb pie, served with fresh cream

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TORTA DI LIMONE
Zesty lemon tart made with Sicilian lemons,
served with crème fraiche

-o-

TAGLIERE DI FORMAGGI
Selection of artisan cheeses served with fruit and V&C® handmade
savoury biscuits

CAFFÈ

Our own blend Caffè Bar coffee

VALVONA & CROLLA®

SET MENU SPECIALE

2 courses & coffee £24.95

3 courses & coffee £29.95

Price includes 17½ % VAT

There is a discretionary service charge of
10% for parties of 6 or more
This is shared amongst our team along with normal
credit card and cash gratuities

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