

VALVONA & CROLLA®

Established 1934

STUZZICHINI

V&C® PANE CASALINGO Selection of V&C® bakery handmade breads served with our own Fior' Fiore® extra virgin olive oil & V&C® Balsamic Condimento	£2.95
FOCACCIA Pizza dough dressed with extra virgin olive oil, garlic and rosemary	£4.95
OLIVE MARINATE Green and black olives marinated with chilli in olive oil	£3.25
POMODORO SEMISECCO Sun blush tomatoes in olive oil	£3.75
CICHETTI Selection of 5 Italian tasters - a Venetian institution!	£4.50
CECI Chick pea humus with garlic and rosemary, served with toasted crostini bread	£3.95
WINE & NIBBLES Any 3 of the above with 175ml glass of VinCaffè® selected Red or White wine	£11.95
PROSECCO & NIBBLES Any 2 of the above with 175ml glass of Valvona & Crolla® Prosecco	£12.95

ANTIPASTI



VINCAFFÈ® TAGLIERE DI MANZO	£12.95
Wafer thin slices of Scotch beef fillet, marinated with extra virgin olive oil, garlic and chilli, flash roasted in the oven served with caper berries (accompany with a side of Patate Arrosto for a main course)	£14.50
V&C® ANTIPASTO	Serves 1 £10.95
Platter of V&C Italian cured meats, V&C Fonteluna® sausage, mozzarella di bufala, marinated tomatoes, aubergine, pepper and courgette roasted with extra virgin olive oil and crispy bruschetta	Serves 2 £17.50
PROSCIUTTO CON FRUTTA	£8.95
Finest freshly sliced Prosciutto di Parma served with seasonal fruit from the Milan fruit market	
MAIALE TONNATO	£8.25
Classic dish of wafer thin sliced pork served with a homemade tuna and caper mayonnaise	
FRITTO MISTO	£7.75
Freshly prepared squid, whitebait and courgette dusted in seasoned flour and lightly fried, served with lemon	
MUGGINE ROSSO	£6.95
Grilled fillet of fresh Scottish red mullet drizzled with fresh basil and pine nut pesto Genovese	
INSALATA CAPRESE	£7.75
Fresh Burrata (cheese made with buffalo mozzarella and cream) served with fresh San Marzano tomatoes from Italy and V&C Fior' Fiore® extra virgin olive oil	
SALMONE AFFUMICATA	£8.50
Traditional locally oak smoked Scottish salmon served with fresh horseradish cream and salad	
TORTINI DI PESCE	Starter £7.95
VinCaffè® homemade smoked and fresh meat fishcakes served with salad and homemade Tartare sauce	Main £12.95
ARANCINI	£5.95
Sicilian rice balls made with vialone nano rice, stuffed with mozzarella di bufala and basil, coated in breadcrumbs and lightly deep fried	
INVOLTINI DI MELANANE	£6.95
Grilled aubergine rolled with mozzarella and basil, oven roasted with tomato sugo and Parmigiano Reggiano	
ZUPPA DEL GIORNO	£4.95
Freshly prepared VinCaffè® soup of the day served with V&C® bakery handmade bread	

Please inform our staff of any food allergies. 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 appropriate.
Prices inclusive of 20% VAT.

No service charge is added. A discretionary service charge of 10% will be added for parties of 6 or more.

VinCaffè. VinCaffè. VinCaffè. VinCaffè. VinCaffè. VinCaffè. VinCaffè. VinCaffè.

PASTA

LINGUINE CON GRANCHIO	£12.50
Pasta tossed with crab meat lightly cooked with extra virgin olive oil, garlic, chilli and parsley (may contain shell)	
PENETTE CON ZUCCHINE	£8.95
Pasta served with grated courgette, Parmigiano Reggiano, a little cream and basil	
ELICOIDALI CON RAGU	£10.95
Chunky pasta served with a rich tomato sugo made with slow cooked Scotch beef and Barbera	
TAGLIERINI CON GALLETTI	£9.75
Handmade egg pasta served with Scottish Chanterelle mushrooms lightly sautéed with garlic and white wine	

PIZZE

MARGHERITA	£7.95
Traditional Neapolitan thin pizza with tomato sugo, mozzarella and basil	
CAPPRICIOSA	£11.95
Pizza with Italian cooked ham, artichoke, Cremini mushrooms, olives capers, tomato sugo and mozzarella	
PEPPERONI E CIPPOLE IN BIANCO	£8.95
Pizza with roasted red peppers and onion with mozzarella and fresh thyme	
SALSICCE E BROCOLETTI IN BIANCO	£10.50
Pizza with our family recipe V&C Fonteluna® fennel and coriander sausage with broccoli sautéed in extra virgin olive oil, garlic and a little chilli	
VENTRICINA SALAME E RUCOLA	£10.95
Pizza with spicy Ventricina salame, rocket, tomato sugo, mozzarella and freshly grated Parmigiano Reggiano	

PIATTI PRINCIPALI

FRESH FISH SPECIALS

Please see our menu board for today's sustainable Scottish seafood dishes

ZUPPA DI PESCE	£15.75
VinCaffè seafood soup with mussels, squid, tiger prawns and fish of the day, gently cooked with tomato, white wine, garlic, chilli and fresh parsley, served with V&C® sourdough bread	
PEPPERONI RIPIENI	£11.95
Sweet peppers stuffed with tomato, capers, black olives, sourdough breadcrumbs and Italian goat's cheese served with a fresh leaf salad and griddled polenta	
FRITTATA CON FONTINA, ZUCCHINE PISELLI E MENTA	£10.95
Freshly prepared free range egg Italian style omlette made with aubergine, cherry tomatoes, basil and Parmigiano Reggiano served with a fresh leaf salad	
PAESANO CON MOSTARDA	£12.95
Traditional grilled Italian pure ground pork sausage served with griddled polenta and Modena mustard fruit chutney	
MAIALE CON PROSCIUTTO	£14.95
Scottish pork loin stuffed with Proscietto di Parma, Fontina cheese and fresh thyme, dipped in egg and breadcrumb and lightly pan fried, served with baby leaf spinach sautéed with extra virgin olive oil and garlic, and diced roast potatoes	
POLLO CON FICHI	£15.75
Free range chicken stuffed with figs and wrapped in pancetta, served with seasonal greens sautéed with sultanas almonds and fresh herbs	
AGNELLO ALLA GRIGLIA	£16.75
Chargrilled Borders rump of lamb marinated in olive oil and rosemary served with a warm baby potato salad with capers and mint, and lemon and parsley gremolata	
BISTECCA ALLA GRIGLIA	£19.95
Chargrilled 28 day matured Scotch ribeye steak served medium rare with seasonal mushrooms sautéed with extra virgin olive oil, garlic and chilli, and roast potatoes	

CONTORNI

Dishes for the table to share

INSALATA MISTA Mixed leaf and tomato salad dressed with extra virgin olive oil and V&C® balsamico	£3.25
PATATE ARROSTO Diced roast potatoes sautéed with extra virgin olive oil, seasoned with Maldon sea salt	£3.50
POLENTA Griddled gluten free herb polenta	£3.50
INSALATA DI RUCOLA Rocket, extra virgin olive oil and freshly grated Parmigiano Reggiano	£4.75

