

# VALVONA & CROLLA®

## STUZZICHINI - NIBBLES

<b>V&amp;C® PANE CASALINGO</b> Selection of V&C® bakery handmade breads served with our own Fior' Fiore® extra virgin olive oil & V&C® Balsamic Condimento	<b>£2.85</b>
<b>FOCACCIA</b> Pizza dough dressed with extra virgin olive oil, garlic and rosemary	<b>£3.95</b>
<b>OLIVE MARINATE</b> Green and black olives marinated with chilli in olive oil	<b>£2.95</b>
<b>POMODORO SEMISECCO</b> Sun blush tomatoes in olive oil	<b>£3.25</b>
<b>LOMBARDINI CON MORTADELLA</b> Chunks of sweet mortadella ham with mild preserved green chillies	<b>£2.85</b>
<b>CECI</b> Chick pea humus, extra virgin olive oil, garlic and rosemary, served with crostini bread	<b>£3.75</b>
<b>CICHETTI</b> Selection of 5 Italian tasters - a Venetian institution!	<b>£3.95</b>
<b>WINE &amp; NIBBLES</b> Any 2 of the above with 175ml glass of VinCaffè® selected Red or White wine	<b>£9.99</b>
<b>PROSECCO &amp; NIBBLES</b> Any 2 of the above with 125ml glass of Valvona & Crolla® Prosecco	<b>£10.95</b>

## ANTIPASTI - STARTERS

<b>VINCAFFÈ® TAGLIERE DI MANZO</b>	<b>£10.80</b>
Wafer thin slices of Aberdeen Angus fillet of beef, marinated in extra virgin olive oil, garlic and chilli served on a piping hot plate with caper berries (accompany with sides of Patate Arrosto and Verdure for a main course)	
<b>ZUPPA DEL GIORNO</b>	<b>£5.40</b>
Freshly prepared VinCaffè® soup of the day served with V&C® bakery handmade bread	
<b>ARANCINI</b>	<b>£5.85</b>
Sicilian rice balls made with vialone nano rice, stuffed with mozzarella di bufala and basil, coated in breadcrumbs and lightly deep fried, served with a fresh leaf salad and lemon	
<b>ZUCCHINE GRATINATE</b>	<b>£5.60</b>
Courgette grilled with garlic breadcrumbs, capers, black olives and extra virgin olive oil, served with lemon	
<b>INSALATA CAPRESE</b>	<b>£6.45</b>
Bocconcini of finest mozzarella di bufala served with mixed marinated tomatoes dressed with extra virgin olive oil, Wynad pepper and fresh basil	
<b>FRITTO DI CALAMARE</b>	<b>£5.95</b>
Fresh squid dipped in flour and lightly deep fried, seasoned with Maldon sea salt and served with lemon	
<b>BRESAOLA DELLA VALTELLINA</b>	<b>£9.80</b>
Slowly air cured finest quality beef from Valtellina, served with rocket dressed with extra virgin olive oil and Giorgio Craverò's finest freshly grated Parmigiano Reggiano	
<b>SAN DANIELE PROSCIUTTO CON MELONE</b>	<b>£8.50</b>
Finest dry cured San Danile Parma Ham with fresh melon and freshly ground Wynad black pepper	
<b>MUGGINE ROSSO</b>	<b>£7.60</b>
Fresh chargrilled fillets of Red Mullet served with a black olive and fresh leaf salad dressed with extra virgin olive oil and fresh lemon finished with a light basil pesto dressing	
<b>BRUSCHETTA CON SALMONE SCOZZESE</b>	<b>£8.20</b>
Armstrong's locally smoked Scottish Salmon on griddled V&C® sourdough bread with capers, and fresh leaf salad	
<b>TERRINA DI PROSCIUTTO COTTO</b>	<b>£6.95</b>
Scottish Smoked Ham Hock terrine served with homemade chutney and rustic toast	
<b>TORTINI DI PESCE</b>	<b>2 fishcakes £8.60</b>
VinCaffè® homemade fishcakes served with a fresh leaf salad and homemade tartare sauce	<b>3 fishcakes £12.80</b>
<b>INSALATA CESARE</b>	<b>£10.95</b>
Classic Caesar salad with homemade mayonnaise, Parmigiano Reggiano, garlic and anchovy dressing, and croutons, with free range griddled chicken breast and pancetta	
<b>V&amp;C® ANTIPASTO</b>	<b>Starter £9.95</b>
Platter of Italian cured meats, Fonteluna® sausage, mozzarella di bufala, marinated cherry tomatoes, roasted vegetables and crispy bruschetta	<b>Main £14.95</b>

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## PASTA

GLUTEN FREE PASTA AVAILABLE ON REQUEST

- LINGUINI CON GRANCHIO** Pasta served with Crab meat tossed with extra virgin olive oil, garlic, chilli and fresh parsley (may contain traces of shell) **£12.95**
- TAGLIERINI CON CHANTERELLE** Handmade egg pasta with Scottish chanterelle mushrooms sauteed with garlic and chilli and finished with a little cream and Parmigiano Reggiano fresh oregano **£9.95**
- RIGATONI CON FONTELUNA®** Rustic pasta with a rich tomato sauce made with our family recipe cured pork sausage **£9.50**
- CREPPELLE CON RICOTTA E SPINACI** Homemade savoury pancakes filled with ricotta, baby spinach, seasoned with lemon and nutmeg, served with a light tomato sauce, béchamel and Parmigiano Reggiano **£10.95**

## PIZZA

- PIZZA MARGHERITA** Mozzarella di bufala, tomato sugo, extra virgin olive oil, garlic and basil **£8.95**
- PIZZA CON ANTIPASTO** Roasted pepper and courgette, salame, mozzarella and cherry tomatoes **£11.40**
- PIZZA CON VENTRICINA E RUCOLA** Slices of spicy salame, fresh rocket, mozzarella, tomato sugo and freshly grated Parmigiano Reggiano **£10.20**
- PIZZA IN BIANCO CON ZUCCHINE** Gorgonzola, courgette, mozzarella and fresh basil **£9.70**

## PIATTI PRINCIPALE - MAINS

- ZUPPA DI PESCE** Italian style fish soup made 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 **£14.95**
- CAPESANTE** Fresh King Scallops grilled in the shell with Ramsay's black pudding and cherry tomatoes **£16.95**
- PESCE ARROSTO** Fresh fillet of seabass roasted with extra virgin olive oil, white wine, garlic, baby spinach and fresh basil, served with fresh fennel and lemon salad **£14.20**
- SALE E SALSA** Fish with Salt 'n' Sauce: Fresh of the day dipped in flour and lightly deep fried, served with cubed potato chips, seasoned with Maldon sea salt and homemade tartare sauce on the side **£12.95**
- POLLO SALTIMBOCCA** Free-range Scottish chicken breast escallops panfried with Prosciutto di Parma and fresh sage, served with roasted diced potatoes and seasonal greens **£13.60**
- MAIALE ALLA MILANESE** Pork loin dipped in egg and breadcrumbs and panfried, served with tasty diced pepper and herb salsa and roasted polenta chips **£12.80**
- AGNELLO ALLA SICILIANA** Skewers of finest Borders Lamb marinated with lemon, extra virgin olive oil and cumin, chargrilled, served with warm diced vegetable and sultana couscous, drizzled with salsa verde **£15.50**
- 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**
- PEPERONI RIPIENI** Peppers stuffed with bulgar wheat, olives, capers and fresh herbs, finished under the grill with mozzarella di bufala and Parmigiano Reggiano, served with fresh leaf salad and crunchy bruschetta **£9.80**
- VERDURE MISTI** Aubergine, courgette, fennel and seasonal vegetables roasted with olive oil, garlic and rosemary, served with grilled gorgonzola polenta **£11.40**

## CONTORNI – SIDE DISHES

- INSALATA DI PRIMAVERA** Seasonal salad leaves dressed with balsamic and extra virgin olive oil **£2.25**
- PATATE** Roast diced potatoes seasoned with Maldon sea salt **£2.40**
- INSALATA DI POMODORO** Salad of cherry tomatoes, rocket and freshly grated Pecorino sheep's cheese **£3.40**
- VERDURE** Seasonal greens sautéed with extra virgin olive oil, garlic and a little chilli **£3.20**
- INSALATA DI FINOCCHIO** Fennel dressed with sambuca, olive oil and sea salt **£2.90**



### 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 front of house and kitchen team as per an agreed system.

**FOOD ALLERGIES & INTOLERANCE:** 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 required.

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