

# *Antipasti*

## PROSCIUTTO CON FRUTTA

Finest freshly sliced Prosciutto di Parma served with seasonal fruit from the Milan fruit market

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## MUGGINE ROSSO

Grilled fillet of fresh Scottish red mullet drizzled with fresh basil and pine nut pesto Genovese

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## INSALATA CAPRESE

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

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## SALMONE AFFUMICATA

Traditional locally oak smoked Scottish salmon served with fresh horseradish cream and salad

# *Piatti Principali*

## PESCE DEL GIORNO

Freshly prepared sustainable Scottish seafood of the day

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## POLLO CON FICHI

Free range chicken stuffed with figs and wrapped in pancetta, served with seasonal greens sautéed with sultanas almonds and fresh herbs

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## AGNELLO ALLA GRIGLIA

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

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## PEPPERONI RIPIENI

Sweet peppers stuffed with tomato, capers, black olives, sourdough breadcrumbs and Italian goat's cheese served with a fresh leaf salad and griddled polenta

# *Dolci*

## TORTA DI CIOCCOLATO

Rich chocolate truffle cake made with 67% Valrhona chocolate, served with oranges cooked in Marsala

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## AFFOGATO

Italian vanilla ice cream imported exclusively from Milan, served with a shot of Frangelico hazelnut liqueur and V&C espresso

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## TORTA DI LIMONE

Sicilian zesty lemon tart served with crème fraiche

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## TAGLIERE DI FORMAGGI

Italian artisan cheese served with V&C handmade oatcakes

## CAFFÈ

Carlo's blend Caffè Bar coffee

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# VALVONA & CROLLA<sup>®</sup>

## *Private Dining*

**Three Course Dinner  
& Coffee  
£32.50**

### TERMS & CONDITIONS

To confirm the booking a deposit of £10 per person or credit card details is required This is non-refundable where cancellation is less than 2 weeks

There is no room hire charge, however, hire of the whole restaurant will be subject to a minim total spend

We will always be flexible and accommodating if numbers and timings change, but we request you keep us informed of any changes as they occur

Price inclusive of 20% VAT

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

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