



By Appointment to
Her Majesty The Queen
Suppliers of Fine Cheese
Valvona & Crolla Ltd

VALVONA & CROLLA[®]



**Wine Tasting
Private Dinners
Event Catering
Personal Shopping
Wedding Lists
Corporate Hampers
Internet and Mail Order**

**Valvona & Crolla[®]
19 Elm Row
Edinburgh
EH7 4AA**

**VinCaffè[®]
11 Multrees Walk
Edinburgh
EH1 3DQ**

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www.valvonacrolla.com

WINE TASTING

Valvona & Crolla® have been developing our award winning wine list for over 40 years. We are not tied to any particular producer, importer or agency, so this allows us to continually refine our list to bring you the best quality wines from all over the world. We are the catalyst between grower and consumer and continually evaluate new wines and vintages to add to our list. We are free to taste, buy and sell what we believe you would like to drink.

The really exciting part of this process is introducing wines to our customers, and our tasting sessions are the perfect environment in which to do so.

Whatever you are looking for our dedicated team will tailor your evening to ensure it is successful and enjoyable.



Where to Book?

Up to 8 people - The Wine Room at VinCaffè®

9 to 20 people - The Private Room at VinCaffè®

Over 20 people - The Caffè Bar* at Elm Row

*If you book at the Caffè Bar you will receive 10% discount on any goods purchased at Valvona & Crolla® that evening!

- Each tasting will introduce you to **8 excellent Italian wines**.
- **Full tasting notes** will be provided, along with background information on Italian wines in general, and information about the regions you are tasting from.
- All prices are **inclusive of VAT**.
- **Tutoring:** if you prefer a trained member of our V&C® wine team will personally tutor you through all the wines. Additional charge **£5.00** per person, minimum charge £40.00.
- All formats where food is served are subject to a **10% service charge**.

WINE TASTING FORMATS

All formats for our Wine Tastings are available at VinCaffè® and the Caffè Bar.

We can also offer Wine Tastings to be held at your premises.

8 Excellent Italian Wines

£25.00 per person including VAT

- Available Monday – Thursday
- Maximum number 80 people (informal walk around tasting for parties of more than 50)
- Duration 1½ hours

Seated Wine Tasting With Crostini

£30.00 per person including VAT

- Available Monday – Thursday
- Maximum number 50 people
- Duration 2 hours
- Includes selection of Italian Crostini from our kitchen

Seated Wine Tasting With 2 Course Meal

£40.00 per person including VAT

- Available Monday – Thursday
- Maximum number 50 people
- Duration 2 ½ hours
- Antipasti misti platters for sharing, coffee and dessert

Seated Wine Tasting With 3 Course Meal

£50.00 per person including VAT

- Available all week
- Maximum number 50 people
- No maximum duration
- Antipasti, primi piatti, coffee and dessert



PRIVATE DINING

The Caffè Bar

19 Elm Row, Edinburgh, EH7 4AA

The **Caffè Bar** in Valvona & Crolla® was opened in 1996. The style of cooking is derived from recipes handed down to us over the years from our families in central and southern Italy. Our cured meats and cheeses are all sold at our deli counter, our vegetables come weekly from the Milan Market, and what we can't get from Italy we source from local producers with the same ethics of supplying quality produce as ourselves.

"Valvona & Crolla® [Caffè Bar] is one of the delights of visiting Edinburgh. It offers quality authentic food."

Jenni Muir, TopTen Italian Restaurants, The Independent

"There's no ego driving the cooking, just a sincere uncynical commitment to doing traditional Italian food well"

Joanna Blythman, The Sunday Herald

VinCaffè®

11 Multrees Walk, Edinburgh, EH1 3DQ

Launched in 2004 to celebrate Valvona & Crolla's 70th Anniversary, **VinCaffè®** is a new concept restaurant, wine bar, caffè and retail shop in Multrees Walk at the heart of quality shopping in Edinburgh city centre. **VinCaffè®** has two additional dining areas which can be open or closed to the restaurant. The Private Room and the Wine Room seat up to 20 or 8 people respectively. There is no additional charge for using these rooms.

*"Simple, but ridiculously good.
...the best lunch I've eaten in years."*

Gillian Glover, The Scotsman

"Edinburgh's food lovers are in raptures over the deli dynasty Valvona & Crolla's® new project - and rightly so."

Alan Brown, The Sunday Times

"So stylish. Valvona and Crolla's new bar and restaurant is 'the' place to be seen."

**Rose Murray-Brown,
The Scotsman**

PRIVATE DINING PRICES

3 Course Menu Speciale £40.00 per person including VAT

- Available at **VinCaffè®** for lunch and dinner every day
- Available at the **Caffè Bar** for dinner every day
- Includes bread with extra virgin olive oil and balsamic vinegar, mineral water and coffee

3 Course Set Menu £30.00 per person including VAT

- Available at **VinCaffè®** for dinner Monday to Thursday
- Available at **VinCaffè®** for lunch every day
- Available at the **Caffè Bar** as an early (or pre-theatre) dinner every day
- Includes bread with extra virgin olive oil and balsamic vinegar, mineral water and coffee

2 Course Set Menu £20.00 per person including VAT

- Available at **VinCaffè®** for lunch Monday to Thursday
- Available at the **Caffè Bar** as an early (or pre-theatre) dinner Monday to Thursday
- Includes bread with extra virgin olive oil and balsamic vinegar, mineral water and coffee

PRIVATE DINING BOOKING NOTES:

- The **Caffè Bar** is only available for Private bookings of 30 or more. These are held after the main shop has closed (from 6.30pm).
- All prices are subject to **10% service charge**.
- **VinCaffè®** is available for **lunch and dinner** bookings every day.

Where to Book?

Up to 8 people - The Wine Room at **VinCaffè®**

9 to 20 people - The Private Room at **VinCaffè®**

21 to 30 people - The main restaurant at **VinCaffè®**

Over 30 people - The **Caffè Bar*** at Elm Row
- The main restaurant at **VinCaffè®**

*If you book at the **Caffè Bar** you will receive 10% discount on any products you wish to purchase from the Shop on the evening.



The Caffè Bar in Full Swing

PRIVATE DINING SAMPLE MENUS

3 Course Set Menu Speciale (£40.00 per person)

ANTIPASTO

POLPETTINE AL SUGO

V&C handmade pork and beef mince meatballs with pine nuts, in a rich tomato sugo, served with V&C® handmade bread

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BRUSCHETTA CON PROSCIUTTO E FAGIOLI

Freshly sliced Prosciutto di Parma and borlotti beans sautéed with extra virgin olive oil, garlic and chilli, served on griddled V&C® sourdough bread

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TAGLIERE DI MANZO AL FORNO

Wafer thin slices of Aberdeen Angus Fillet of Beef, marinated in extra virgin olive, garlic, chilli, caper berries and parsley, then flash roasted in a hot oven

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VERDURE ALLA PIASTRA

Roasted mixed vegetables served with mozzarella di bufala, Italian tomatoes, olives, fresh herbs and bruschetta

PIATTO PRINCIPALE

CRESELLE CON RICOTTA E SPINACI

Handmade savoury pancakes stuffed with ricotta cheese, wilted spinach and seasoned with nutmeg, served with a tomato and butter sugo and fontina cheese

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POLLO ALLA MILANESE

Corn fed Chicken breast coated in egg and breadcrumbs and panfried, served with greens sautéed with extra virgin olive oil, chilli and garlic, and roast potatoes with shallots

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CERVO CON FUNGHI

Griddled Highland Venison served medium rare with sautéed wild mushrooms, and balsamic roasted root vegetables

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FRITTO DI CALAMARI E GAMBERONI

Fresh Squid and Tiger Prawns dipped in flour and lightly deep fried, served with a fresh leaf salad

DOLCI

TORTA DI LIMONE

A classic lemon tart made with Amalfi lemons, served with crème fraîche

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TORTA DI CIOCCOLATO

Chocolate truffle cake made with 70% Valrhona Chocolate, served with crème fraîche

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PANNA COTTA CON DRAMBUIE

Creamy dessert made with Madagascan vanilla pods, served with a dash of Scottish Drambuie

PRIVATE DINING SAMPLE MENUS

3 Course Set Menu (£30.00 per person)

ANTIPASTO

CROSTINI MISTI

Selection of Italian appetizers

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ARANCINI

Hot Sicilian rice balls stuffed with mozzarella di bufala and fresh herbs

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VITELLO TONNATO

Slices of poached Dutch veal dressed with a homemade tuna, anchovy and caper mayonnaise

PIATTO PRINCIPALE

RIGATONI CON FONTELUNA®

Chunky pasta served with a slow cooked tomato sugo with our own recipe spicy pork and fennel Fonteluna® sausage

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TONNO ALLA GRIGLIA

Lightly chargrilled Tuna steak served with peperonata, and French beans sautéed in extra virgin olive oil, garlic, chilli and parsley

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FRITTATA DI FUNGHI

Italian omelette made with seasonal Cremini mushrooms and dried Porcini, Parmigiano Reggiano and parsley, served warm with salsa verde and a fresh leaf salad

DOLCI

(as per menu speciale)

2 Course Set Menu (£20.00 per person)

ANTIPASTO

Mixed antipasti platters for sharing

PIATTO PRINCIPALE

VINCISGRASSI

Homemade pasta layered with pancetta, porcini mushrooms, béchamel and tomato sugo, oven roasted with Parmigiano Reggiano

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PIZZA CON SALSICCIE E SCAROLA

Pizza with spicy Italian Paesano sausage, bitter greens, garlic, chilli and extra virgin olive oil

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MELANZANE IN CAROZZA

Roasted aubergine slices layered with mozzarella di bufala and fresh basil, coated in breadcrumbs and pan fried, served with a light salad

EVENT CATERING

Buffet Platters:

Tagliere di Salumi

£25.00 plus VAT

Selection of Italian cured meats: Prosciutto di Parma, Valtelina Bresaola, Porchetta, Ventricina Salame, Finnochione Salame
(Serves 8-10)

Verdure Arrosto

£22.50 plus VAT

Selection of Italian vegetables roasted with extra virgin olive oil, garlic and fresh herbs, with bocconcini of Mozzarella di Bufala
(Serves 8-10)

Insalata Caprese

£22.50 plus VAT

Platter of Mozzarella di Bufala, Pachino tomatoes and fresh basil dressed with V&C® Fior Fiore® Extra Virgin Olive Oil
(Serves 8-10)

Formaggi Artigiano

£29.50 plus VAT

Four Italian cheeses served with V&C® handmade oatcakes: Parmigiano Reggiano, Provolone Sorresin Aurrichio, Pecorino Canestrato Sardo, Vecchio Valsassina
(Serves 6-8)

Italian Finger Buffet Speciale

£12.75 plus VAT

Selection of 12 Italian delicacies per person: Pollo saltimbocca skewers, Roasted courgette and gorgonzola crostino, Pecorino Pienza chunks, Individual quiche Lorraine, Individual leek and cheese tart, Baby focaccia filled with Mozzarella di Bufala and Pachino cherry tomatoes, Smoked salmon and dill cream cheese crostino, Baby bruschetta with marinated tomatoes and fresh herbs, Chicken liver parfait brioche crostino, Pizzette with roasted red peppers, Paesano sausage rolls, Arancini (Sicilian rice balls), Frittata skewers
(Serves 1 person, minimum order for 10 people)

Italian Finger Buffet

£9.75 plus VAT

Selection of 8 Italian delicacies per person: Mushroom pâté crostino, Chicken liver parfait brioche crostino, Parmigiano Reggiano chunks, Mozzarella di Bufala and Pachino cherry tomato skewers, Baby quiche lorraine, Pizzette with tomato and Fonteluna® sausage, bruschetta with peperonata
(Serves 1 person, minimum order for 10 people)

Insalate

£19.50 plus VAT

Freshly prepared salad bowl, various choices available: Insalata mista (Mixed salad), Insalata di riso (Italian rice salad), Insalata di pasta freddo (Pasta salad), Insalate di patate aglio e olio (Italian potato salad with olive oil and garlic)
(Serves 8-10)

EVENT CATERING

V&C[®] Cucina:

Selection of dishes prepared in our Caffè Bar kitchen, ready for reheating. Each dish serves 4 (approximately 250g per person).

Lasagne

£10.00 per kilo plus VAT

Homemade beef and pork lasagne in a delicious tomato sugo with béchamel sauce

Vegetable Lasagne

£9.50 per kilo plus VAT

Homemade roasted vegetable lasagne in a rich tomato sugo with béchamel sauce

Italian Stew

£18.95 per kilo plus VAT

Traditional Italian beef stew made with tomatoes, peppers and potatoes

V&C[®] Party Quiche

£18.00 each plus VAT

Handmade quiche which can be served warm or cold, various fillings available:

Quiche Lorraine with Cheese and Smoked Pancetta, Broccoli and Jarlsberg, Leek and Swiss Cheese Quiche, Tomato and Mozzarella di Bufala, Courgette and Goats Cheese Quiche

(Serves 8-10)

Dolci (each Torta serves up to 12)

£24.00 each plus VAT

Some of our popular Caffè Bar and VinCaffè[®] cakes are available for private events:

Torta di Cioccolato (Rich chocolate cake made with 70% Valrhona chocolate)

Torta di Polenta (moist, crumbly lemon cake made with polenta – Gluten free)

Torta di Frutta (Fresh fruit tart in a light pastry)

Torta di Limone (Amalfi lemon tart in a light pastry)

Please ask for further details:

- Also available are our handmade breads made in our bakery with the finest Canadian organic flour from Shipton Mill.
- Crockery, glassware and cutlery are available to hire.
- Valvona & Crolla[®] staff available

Terms and Conditions

- All orders must be confirmed 3 working days in advance
- Valvona & Crolla[®] reserves the right to substitute any ingredients that are unavailable for an equal or better product
- Payment in full 48 hours before delivery or collection
- Delivery free for orders over £50
- Any item of Valvona & Crolla[®] property lost, stolen or damaged will be charged at full replacement cost

PERSONAL SHOPPING

Valvona & Crolla® offers a personal shopping service where our staff can guide you to produce or gifts which match your specific needs.

- **Award Winning Wine Department**
- **Fresh Deli Counter Produce**
- **Dry Goods**
- **Chocolate & Confectionary**
- **Cookware & Crockery**
- **Books**
- **Hampers & Gifts**

Our skilled staff put thought and consideration into choosing the correct items for you from our stock of thousands of products.

Items can be gift wrapped, and we can organise delivery all over the UK, and beyond...



WEDDING LISTS

If you are starting out and need a helping hand, whether it be bare essentials, stocking out your store cupboard, or some post-nuptial treats, Valvona & Crolla® has a huge variety of products for you to choose from....

- **“Dear Francesca – a Cook Book with Love”, and your essential store cupboard ingredients**
- **Hamper of Goodies to arrive after your honeymoon**
- **Crockery, Cookware and Utensils**
- **Range of Wines to Start off your Wine Cellar**
- **Gaggia Coffee Machines**

Choose your gifts, and then we will organise everything with your guests.

CORPORATE & HAMPERS

Valvona & Crolla® has a successful relationship with many large and small corporate clients. Whether it is a large networking event, or an intimate occasion with clients, we have the facilities and variety to tailor to your needs.

VinCaffè® also has an integrated sound and lighting system, which is ideal for doing presentations.

We can also send hampers and gifts anywhere in the country.



INTERNET & MAIL ORDER

Can't get to Elm Row? Why not visit our shop online...

www.valvonacrolla.com

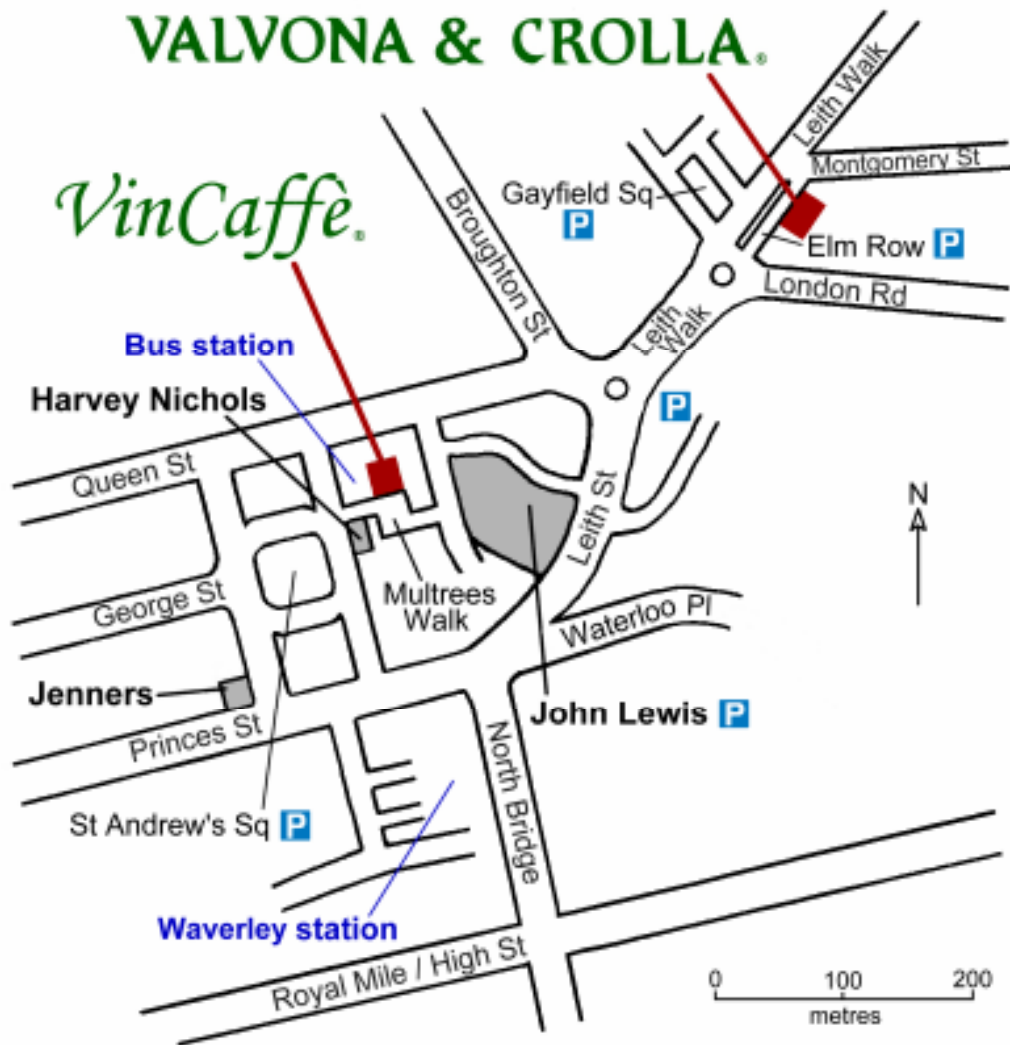
We not only deliver in and around Edinburgh, but across the whole of the United Kingdom, and beyond!

If there is anything you can't find, or you need some advice, we are more than happy to deal with any queries personally over the phone.

Valvona & Crolla®, 19 Elm Row, Edinburgh, EH7 4AA
Tel: 0131 556 6066 Fax: 0131 557 1668

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