

VALVONA & CROLLA®

Established 1934

APERITIVI

CAMPARI & FRESH ORANGE JUICE	£8	GARIBALDI Bitters & fresh orange	£5
ACHROOUS LEITH GIN & TONIC	£8	GARDEN & TONIC Seedlip & tonic	£6
APEROL SPRITZ Prosecco, Aperol, Soda	£8	AVE MARIA Tomato, Tabasco, pepper	£5
BELLINI Prosecco, peach puree	£8	NOGRONI Nogroni bitters, soda water	£6
NEGRONI Martini Rosso, Campari, Gin	£8		

ASSAGGI

PANE Artisan bread, grissini, pane carasau, V&C Fior' Fiore® extra virgin olive oil	£4
OLIVES Mixed marinated olives	£4
FOCACCIA Rosemary focaccia, extra virgin olive oil, garlic	£7

ANTIPASTI

V&C® ANTIPASTO Prosciutto di Parma, Speck, Finocchiona & Milano salame, roast pepper & artichoke, focaccia	£15	
	with Mozzarella di Bufala	£4
INSALATA DI CALAMARI Scottish squid, chick peas, cavolo nero, garlic, parsley	£10	
CAPRESE Mozzarella di bufala, Italian vine tomatoes, basil, extra virgin olive oil	£8	
BURRATA E FRUTTA Griddled Italian peach, burrata, rocket, olive oil, mint	£10	
RADICCHIO E STILTON Radicchio, stilton, pear, walnuts, balsamico, extra virgin olive oil	£8	
BRUSCHETTA Speck di Prosciutto, brie de meaux, red onion, rocket	£8	
PROSCIUTTO Prosciutto di Parma, Italian melon	£8	
POLPETTINI Pork and beef meatballs, tomato sauce, basil, sourdough	£9	
ARANCINI Carnaroli rice, pea, courgette, mozzarella, Parmigiano Reggiano, basil	£8	
ZUPPA DEL GIORNO Soup of the day, bread & butter	£6	

PANETELLA®

Toasted Italian Flatbread

FONTELUNA V&C Fonteluna®, roast peppers, rocket	£10
MOZZARELLA Mozzarella di bufala, aubergine, Italian tomatoes, basil	£10
ZUCCHINE E BLU Courgette, blue cheese, walnuts, rocket	£10

*Kindly inform our staff of any food allergies. Please ask for recommendations.
To view our Sustainability Policy, visit valvonacrolla.com. Prices inclusive of VAT. No service charge is added.*

Caffè Bar. Caffè Bar. Caffè Bar. Caffè Bar. Caffè Bar. Caffè Bar.

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PASTA

Gluten free pasta available

ARAGOSTA Tagliolini, East Coast lobster, tomato, chilli, garlic, extra virgin olive oil <i>PROSECCO NV Valvona & Crolla £5.50/ 125ml £6.50/ 175ml</i>	£25
PENNE ALLA NORMA Penne, aubergine, tomato sugo, mozzarella di bufala, ricotta salata <i>VERMENTINO TOSCANA 2020 Valvona & Crolla £5.50/ 125ml £6.50/ 175ml</i>	£15
RIGATONI Pasta, Fonteluna® pork sausage, tomato & basil sugo <i>CHIANTI 2019 Valvona & Crolla £5.65/ 125ml £6.85/ 175ml</i>	£16
RAVIOLI Spinach and ricotta filled pasta, basil butter, Parmigiano Reggiano <i>PINOT GRIGIO 2019 Valvona & Crolla £5.50/ 125ml £6.50/ 175ml</i>	£16
CHANTARELLE Spaghettini, Chantarelle mushrooms, garlic, white wine, chilli <i>GRILLO LUMA 2020 Farnese £5.50/ 125ml £6.50/ 175ml</i>	£18

PRIMI PIATTI

FRITTO MISTO Fried squid, whitebait, hake & courgette dipped in flour, tartare, salad <i>GRILLO LUMÀ 2020 Farnese £5.50/ 125ml £6.50/ 175ml</i>	£22
PESCE Pan- fried Scottish halibut dipped in flour, caponata, salsa verde <i>VERMENTINO TOSCANA 2020 Valvona & Crolla £5.50/ 125ml £6.50/ 175ml</i>	£24
PORCHETTA Slow roasted pork belly, rosemary, white wine, pear, potatoes <i>NERO D'AVOLA 2018 Farnese £5.50/ 125ml £6.50/ 175ml</i>	£20
PORCINI Scottish porcini, chicken, thyme, garlic, white wine, soft polenta, griddled raddichio <i>CERASUOLO 2020 Fantini £5.50/ 125ml £6.50/ 175ml</i>	£23
FRITTATA Free range Italian omelette with roasted vegetables, Parmigiano Reggiano, leaves <i>MERLOT 2018 Valvona & Crolla £4.55/ 125ml £5.75/ 175ml</i>	£14

CONTORNI

CEDRO Citron, fennel, radicchio, extra virgin olive oil	£4
MISTA Mixed leaves, tomato, extra virgin olive oil, balsamic	£4
PATATINE DI POLENTA Polenta chips, thyme, sea salt	£4
POMODORINI Italian vine tomatoes, extra virgin olive oil, sea salt	£4



Slow Food®

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