

VALVONA & CROLLA®

Established 1934

APERITIVI

CAMPARI & FRESH ORANGE JUICE	£8	NON - ALCOHOLIC APERTIVI	
ACHROOUS LEITH GIN & TONIC	£7	GARIBALDI Bitters & fresh orange	£6
APEROL SPRITZ Prosecco, Aperol, Soda	£8	GARDEN & TONIC Seedlip & tonic	£6
BELLINI Prosecco, peach puree	£8	BELLINA Soda water, peach puree	£5
NEGRONI Martini Rosso, Campari, Gin	£9	AVE MARIA Tomato juice, tabasco, celery	£5

ASSAGGI

PANE Artisan bread, grissini, 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 & aubergine caponata, focaccia	£16
	with Mozzarella di Bufala £5
FIORI DI ZUCCA Deep fried courgette flowers with mozzarella and anchovies, mixed leaves	£10
PROSCIUTTO E MELONE San Danielle prosciutto, Italian melon	£10
CEDRO Cedro (Italian citrus fruit), chickpeas, rocket, fennel, lemon juice, olive oil	£9
BRUSCHETTA Mozzarella, aubergine, tomato & basil caponata, griddled sourdough bread	£9
POLPETTINI Pork and beef meatballs, tomato sauce, basil, sourdough	£9
ARANCINI Carnaroli rice, courgette, mint, mozzarella & Parmigiano rice balls, fave bean puree	£9
ZUPPA DEL GIORNO Soup of the day, bread, butter	£7

PANETELLA®

Toasted Italian filled flatbread, served with mixed leaves

PAESANO V&C paesano sausage, spicy nduja salami, provola cheese	£10
PROSCIUTTO E ASIAGO Italian cooked ham, Asiago cheese, sauteed mushrooms	£10
ZUCCHINE E STILTON Courgette, Stilton, pine nuts, rocket	£10
MOZZARELLA DI BUFFALA Mozzarella di bufala, Italian tomatoes, aubergine, basil	£10

*Kindly inform our staff of any food allergies. Please ask for recommendations.
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

RAVIOLI Pasta parcels filled with mushroom and truffle, basil butter, Parmigiano Reggiano <i>BELLONE 2021 Casale del Giglio £5.30/ 125ml £6.95/ 175ml</i>	£18
PENNE Pasta, aubergine, tomato & basil sugo, mozzarella di bufala, ricotta salata <i>MERLOT 2020 Valvona & Crolla £4.55/ 125ml £5.95/ 175ml</i>	£18
RIGATONI Pasta, Fonteluna® pork sausage, tomato & basil sugo <i>CESANESE 2020 Casale del Giglio £5.85/ 125ml £7.25/ 175ml</i>	£17
GNOCCHI Gnocchi, Gorgonzola Dolce, radicchio, walnuts, white wine, herbs <i>ZINFANDEL PUGLIA RIPORTA 2020 Fantini £5.85/ 125ml £7.25/ 175ml</i>	£18

PRIMI PIATTI

CODA DI ROSPO Monkfish tail, tomatoes, garlic, chilli, polenta chips, salsa verde, scarola <i>GARGANEGA 2020 Valvona & Crolla £4.95/ 125ml £6.25/ 175ml</i>	£24
FRITTO MISTO Lightly fried squid, hake, whitebait & courgette dipped in flour, tartare <i>GRILLO LUMÀ 2020 Farnese £5.30/ 125ml £6.95/ 175ml</i>	£24
TORTINI DI PESCE Salmon, baccala, potato & caper fishcakes, tartare, rocket <i>CERASUOLO D'ABRUZZO 2020 Fantini £5.15/ 125ml £6.50/ 175ml</i>	£14
POLLO Free range chicken breast, prosciutto & sage, herbed potatoes, seasonal greens <i>MONTECARLO ROSSO RISERVA 2019 Valvona & Crolla £6.30/ 125ml £8.50/ 175ml</i>	£22
FRITTATA Italian omelette with potato, onion, Parmigiano Reggiano, mixed leaves <i>NERO D'AVOLA LUMA 2020 Farnese £6.15/ 125ml £7.95/ 175ml</i>	£16

CONTORNI

MISTA Mixed leaves, tomato, extra virgin olive oil, balsamic	£4.50
PATATINE DI POLENTA Polenta chips, thyme, sea salt	£4.50
ZUCCHINE FRITTE Courgette chips dipped in flour and deep fried, sea salt	£4.50
POMODORINI Italian vine tomatoes, extra virgin olive oil, sea salt	£4.50

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Slow Food®

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