

VALVONA & CROLLA®

Established 1934

SAMPLE MENU SUMMER 2026

ASSAGGI

PANE Artisan bread, grissini, V&C Fior Fiore extra virgin olive oil	£6
FOCACCIA Freshly made thin rosemary focaccia, EVOO	£8
OLIVES Unpitted, Puglian Cerignola olives in brine	£5
ACCIUGHE E PANE Sourdough bread, Rizzoli anchovies, Guffanti butter	£8

ANTIPASTI

V&C® ANTIPASTO Prosciutto di parma, ventricina, speck di prosciutto, finocchiona, marinated roasted vegetables	£18
VERDURE ALLA PIASTRA Griddled Italian aubergine, courgette, peppers, raddichio, olives	£18
	Add mozzarella di bufala £5
	Add soft rosemary focaccia £4
FIORI DI ZUCCA Deep fried courgette flowers with anchovies and mozzarella, mixed leaves	£13
BRUSCHETTA Marinated Italian peppers, black olives, capers, basil EVOO on toasted artisan bread	£8
POLPETTINE Pork, beef and Parmigiano Reggiano meatballs in tomato sugo, served with focaccia	£11
BURRATA Burrata di bufala, Italian apricots, vine tomatoes, EVOO, basil	£13
PROSCIUTTO Prosciutto di Parma, Italian melon	£12
ANGURIA Italian watermelon, Feta DOP, black olives, red onion and mint	£11
ARANCINI Breaded Sicilian rice balls with pea, courgette, mint, egg, Parmigiano Reggiano DOP	£10
ZUPPA DEL GIORNO Soup of the day, bread, butter	£8

CONTORNI

MISTA Mixed leaves, tomato, EVOO, white balsamic	£6
PATATINE DI POLENTA Polenta chips, rosemary, sea salt	£6
ZUCCHINE FRITTE Courgette chips dipped in flour and deep fried, sea salt	£6
CUORE DI BUE Finely sliced Cuore di Bue tomatoes, dried oregano, sea salt, EVOO	£6

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

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PASTA

Gluten free pasta available

*LINGUINE Half East Coast lobster, Datterini tomatoes, garlic, white wine, EVOO <i>PECORINO TRABBOCHETTO 2025 Talmonti £6.50/ 125ml £8/ 175ml</i>	£35
RIGATONI V&C® Paesano and V&C® Fonteluna pork sausage tomato and basil sugo <i>DOLCETTO DI DIANO 2024 Fratelli Revello £7.50/ 125ml £9/ 175ml</i>	£20
TAGLIERINI Egg pasta, pistachio and basil pesto, Parmigiano Reggiano DOP, EVOO <i>VERMENTINO TOSCANA 2024 Valvona & Crolla £6/ 125ml £7.50/ 175ml</i>	£20
RAVIOLI Filled pasta with ricotta and spinach, basil butter, Parmigiano Reggiano <i>LIGHEA SICILIA DOC ZIBIBBO 2025 Donnafugata £9.50/ 125ml £10.50/ 175ml</i>	£20

PRIMI PIATTI

*FRITTO MISTO Fried squid, hake, whitebait, courgette dipped in flour, rocket, tartare sauce <i>ARNEIS LANGHE 2025 Alessandro Rivetto £7/ 125ml £8.50/ 175ml</i>	£25
*CODA DI ROSPO Monkfish, Fonteluna sausage, salsa verde, cannellini beans, rocket and fennel <i>LIGHEA SICILIA DOC ZIBIBBO 2025 Donnafugata £9.50/ 125ml £10.50/ 175ml</i>	£24
MELANZANE E ZUCCHINE PARMIGIANA Layers of aubergine and courgette baked with tomato and basil sugo Parmigiano Reggiano <i>NERO D'AVOLA 2023 Fantini £7/ 125ml £8.50/ 175ml</i>	£20
POLLO SALTIMBOCCA Pan-fried chicken breast with prosciutto and sage, herbed potatoes, sauteed seasonal greens <i>CHIANTI COLLI SENESI 2024 Montepescini £6/ 125ml £7.50/ 175ml</i>	£24

PANETELLA®

Toasted Italian filled flatbread, served with mixed leaves

PAESANO V&C Paesano pork sausage, mustard fruit chutney, rocket	£14
ZUCCHINE E BLU Courgette, Gorgonzola Dolce DOP, pine nuts rocket	£14
MOZZARELLA Mozzarella di Bufala, Italian vine tomatoes, aubergine, basil	£13
PORCHETTA Porchetta, Stracchino Nostrano soft cow's milk cheese, sauteed mushrooms	£14

EVOO used is always V&C Fior' Fiore® Extra Virgin Olive Oil

*Locally bought, sustainably caught Scottish seafood

Please inform our staff of any food allergies.

A discretionary 10% service charge for staff will be added to the bill which is shared 100% between the team.



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