

# VALVONA & CROLLA®

## Established 1934

### SAMPLE MENU SUMMER 2025

#### APERITIVI

|  |           |  |           |
|--|-----------|--|-----------|
| <b>CAMPARI &amp; FRESH ORANGE JUICE</b>                                  | <b>£8</b> | <b>NON - ALCOHOLIC APERITIVI</b>               |           |
| <b>LEITH GIN &amp; TONIC</b>   | <b>£7</b> | <b>AVE MARIA</b> Tomato juice, tabasco, pepper | <b>£5</b> |
| <b>BELLINI</b> Prosecco, Peach puree                                     | <b>£8</b> | <b>BELLINA</b> Soda water, peach puree         | <b>£5</b> |
| <b>APEROL SPRITZ</b> Prosecco, Aperol, Soda                              | <b>£8</b> |  |           |
| <b>NEGRONI</b> Martini Rosso, Campari, Gin                               | <b>£9</b> |  |           |
| <b>V&amp;C SPRITZ</b> Garganega, elderflower liqueur<br>Soda, mint, lime | <b>£9</b> |  |           |

#### ASSAGGI

|   |           |
|---|-----------|
| <b>PANE</b> Artisan bread, EVOO   | <b>£4</b> |
| <b>OLIVES</b> Mixed marinated olives                                      | <b>£4</b> |
| <b>FOCACCIA</b> Thin rosemary focaccia, EVOO                              | <b>£7</b> |
| <b>ACCIUGHE E PANE</b> Toasted sourdough bread, Italian anchovies, butter | <b>£8</b> |

#### ANTIPASTI

|  |                                     |
|--|-------------------------------------|
| <b>V&amp;C® ANTIPASTO</b> Selection of cured meat, marinated peppers, griddled courgette and aubergine, focaccia               | <b>£16</b>                          |
|  | with Mozzarella di Bufala <b>£5</b> |
| <b>BRUSCHETTA FORMAGGI</b> Brie, prosciutto San Daniele, red onion, rocket, griddled soudough                                  | <b>£9</b>                           |
| <b>PROSCIUTTO</b> Finely sliced prosciutto San Daniele, Italian melon  | <b>£10</b>                          |
| <b>POLPETTINE</b> Pork and beef meatballs made with Parmigiano Reggiano and breadcrumbs, egg, tomato and basil sugo, sourdough | <b>£10</b>                          |
| <b>BURRATA</b> Burrata cheese, Italian tomatoes, basil, EVOO   | <b>£10</b>                          |
| <b>SALMONE</b> Colonsay smoked salmon, pickled cucumber, beetroot, capers, EVOO, lemon   | <b>£11</b>                          |
| <b>ARANCINI</b> Breaded Sicilian rice balls with pea, courgette & mint, Mozzarella di Bufala, egg, Parmigiano Reggiano,        | <b>£9</b>                           |
| <b>FETA</b> With watermelon, black olives, mint and red onion  | <b>£9</b>                           |
| <b>ZUPPA DEL GIORNO</b> Soup of the day, bread, butter   | <b>£8</b>                           |

#### CONTORNI

|   |           |
|---|-----------|
| <b>MISTA</b> Mixed leaves, tomato, EVOO, balsamic                               | <b>£5</b> |
| <b>FINOCCHIO</b> Italian fennel, orange, rocket, extra virgin olive oil, lemon  | <b>£6</b> |
| <b>PATATINE DI POLENTA</b> Polenta chips, thyme, sea salt                       | <b>£5</b> |
| <b>ZUCCHINE FRITTE</b> Courgette chips dipped in flour and deep fried, sea salt | <b>£6</b> |
| <b>POMODORINI</b> Italian vine tomatoes, EVOO, sea salt                         | <b>£6</b> |

*Kindly inform our staff of any food allergies. Please ask for recommendations.  
EVOO used is always V&C Fior Fiore Extra Virgin Olive Oil.*

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### PASTA

Gluten free pasta available

|   |            |
|---|------------|
| <b>LINGUINE</b> Pasta, white crab meat, Italian tomatoes, garlic, chilli, parsley, white wine, EVOO<br><i>VERMENTINO TOSCANA 2023 £5.95/ 125ml £7.25/ 175ml</i>     | <b>£24</b> |
| <b>RIGATONI</b> Pasta, slow cooked Fonteluna pork sausage, tomato and basil sugo<br><i>NERO D'AVOLA 2023 Fantini £6.40/ 125ml £7.65/ 175ml</i>                      | <b>£20</b> |
| <b>TAGLIERINI</b> Egg pasta, pistachio & basil pesto, Parmigiano Reggiano, EVOO<br><i>GARGANEGA 2022 Valvona &amp; Crolla £5.25/ 125ml £6.75/ 175ml</i>             | <b>£20</b> |
| <b>PENNE</b> Pasta, aubergine, tomato and basil sugo, mozzarella, shavings of ricotta salata<br><i>MONTECARLO 2022 Fattoria del Tasso £5.75/ 125ml £7.05/ 175ml</i> | <b>£20</b> |

### PRIMI PIATTI

|   |            |
|---|------------|
| <b>FRITTO MISTO</b> Fried squid, cod & courgette dipped in flour, rocket, tartare sauce<br><i>GAVI DI GAVI 2023 Carmelitani £6.95/ 125ml £8.15/ 175ml</i>   | <b>£24</b> |
| <b>TROTA AL FORNO</b> Trout fillet with cherry tomatoes, capers, black olives, garlic, lemon & white wine, salsa verde, griddled asparagus, rocket and fennel<br><i>PECORINO TRABOCCHETO 2024 Talamonti £6.40/ 125ml £7.25/ 175ml</i> | <b>£24</b> |
| <b>MELANZANE PARMIGIANA</b> Layers of aubergine baked with tomato and basil sugo<br>Parmigiano Reggiano<br><i>SUSUMANIELLO ARLATI 2022 Trullo di Pezza £6.25/ 125ml £7.50/ 175ml</i>  | <b>£20</b> |
| <b>SALSICCIA TOSCANA</b> Griddled Tuscan sausage on soft polenta with roasted red peppers in white wine and extra virgin olive oil<br><i>MATIDIA CESANESE 2022 Casale del Giglio £7.95/ 125ml £9.15/ 175ml</i>                        | <b>£20</b> |

### PANETELLA®

Toasted Italian filled flatbread, served with mixed leaves

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|---|------------|
| <b>PAESANO</b> Paesano sausage, mustard fruit chutney, rocket                   | <b>£12</b> |
| <b>ZUCCHINE E BLU</b> Courgette, Gorgonzola, pine nuts, rocket                  | <b>£12</b> |
| <b>MOZZARELLA</b> Mozzarella di Bufala, Italian vine tomatoes, aubergine, basil | <b>£12</b> |
| <b>MORTADELLA</b> Italian Mortadella, Emmental cheese, Cremini mushrooms        | <b>£12</b> |

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



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