

VALVONA & CROLLA®

Established 1934

APERITIVI

CAMPARI & FRESH ORANGE JUICE	£8	NON - ALCOHOLIC APERITIVI	
LEITH GIN & TONIC	£7	AVE MARIA Tomato juice, tabasco, pepper	£5
BELLINI Prosecco, Peach puree	£8	BELLINA Soda water, peach puree	£5
APEROL SPRITZ Prosecco, Aperol, Soda	£8	LEMON SPRITZ Lemon, red currant and sicilian lemon cordial, soda	£5
NEGRONI Martini Rosso, Campari, Gin	£9		
V&C SPRITZ Garganega, elderflower liqueur, soda, mint, lime	£9		

ASSAGGI

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

ANTIPASTI

V&C® ANTIPASTO Selection of cured meat, marinated peppers,griddled courgette and aubergine, focaccia	£16
with Mozzarella di Bufala	£5
POLPETTINE Pork and beef meatballs made with Parmigiano Reggiano and breadcrumbs, egg, tomato and basil sugo, focaccia	£10
PUNTARELLE Italian puntarelle with traditional anchovy, garlic and olive oil dressing	£9
SALMONE Colonsay smoked salmon, pickled cucumber, beetroot, capers, EVOO, lemon	£11
NDUJA E CECI Spicy pork nduja, chickpeas, red onion, garlic and rocket on toasted sourdough	£9
BURRATA Creamy burrata, Italian tomatoes, basil, EVOO	£10
ARANCINI Breaded Sicilian rice balls with Cremini mushrooms, Mozzarella di Bufala, egg, Parmigiano Reggiano	£9
RADICCHIO Radicchio, Asiago cheese, honeyed pears, thyme, hazelnuts, rocket, EVOO, balsamico	£9
ZUPPA DEL GIORNO Soup of the day, bread, butter	£8

CONTORNI

MISTA Mixed leaves, tomato, EVOO, balsamic	£5
FINOCCHIO Italian fennel, orange, rocket, EVOO, lemon	£6
PATATINE DI POLENTA Polenta chips, rosemary, sea salt	£5
ZUCCHINE FRITTE Courgette chips dipped in flour and deep fried, sea salt	£6

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

Caffè Bar Caffè Bar Caffè Bar Caffè Bar Caffè Bar Caffè Bar

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PASTA

Gluten free pasta available

TAGLIATELLE Egg pasta, shavings of white Alba truffle, butter, Parmigiano Reggiano <i>ANTHIUM BELLONE 2023 Casale del Giglio £7.50/ 125ml £8.75/ 175ml</i>	£35
RIGATONI Pasta, slow cooked Fonteluna pork sausage, porcini and cremini mushrooms, tomato and basil sugo <i>MONTEPULCIANO D'ABRUZZO 2022 Tre Saggi £6.40/ 125ml £7.65/ 175ml</i>	£20
TAGLIERINI Egg pasta, pistachio & basil pesto, Parmigiano Reggiano, EVOO <i>GARGANEGA 2022 Valvona & Crolla £5.25/ 125ml £6.75/ 175ml</i>	£20
TORTELLONI Filled pasta with mushrooms and ricotta, basil butter, Parmigiano Reggiano <i>TRE STELLE GRECO FIANO 2023 Feudi del Vescovo £6.10/ 125ml £7.30/ 175ml</i>	£20

PRIMI PIATTI

FRITTO MISTO East Coast fried squid, cod & courgette dipped in flour, rocket, tartare sauce <i>VERMENTINO TOSCANA 2023 Valvona & Crolla £5.95/ 125ml £7.25/ 175ml</i>	£24
PESCE Pan-fried halibut with salsa verde, sauteed romanesco broccoli, polenta chips <i>CERASUOLO D'ABRUZZO 2024 Fantini £5.85/ 125ml £7.15/ 175ml</i>	£24
MELANZANE PARMIGIANA Layers of aubergine baked with tomato and basil sugo Parmigiano Reggiano <i>MONTECARLO ROSSO RISERVA 2020 Valvona & Crolla £7.50/ 125ml £8.45/ 175ml</i>	£20
POLLO SALTIMBOCCA Pan-fried chicken breast with prosciutto and sage, herbed potatoes, sauteed seasonal greens <i>AGLIANICO SALENTO SCARFOGLIO 2022 Trullo di Pezza £6.40/ 125ml £7.65/ 175ml</i>	£24

PANETELLA[®]

Toasted Italian filled flatbread, served with mixed leaves

PAESANO Paesano sausage, mustard fruit chutney, rocket	£12
ZUCCHINE E BLU Courgette, Gorgonzola dolce cheese, pine nuts, rocket	£12
MOZZARELLA Mozzarella di Bufala, Italian vine tomatoes, aubergine, basil	£12
PORCHETTA Porchetta cooked ham, Provolone Dolce, Cremini mushrooms	£12

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



Slow Food[®]

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