

# VALVONA & CROLLA®

## Established 1934

### APERITIVI

<b>CAMPARI &amp; FRESH ORANGE JUICE</b>	£8	<b>NON - ALCOHOLIC APERTIVII</b>	
<b>ACHROOUS LEITH GIN &amp; TONIC</b>	£8	<b>GARIBALDI</b> Bitters & fresh orange	£5
<b>APEROL SPRITZ</b> Prosecco, Aperol, Soda	£8	<b>GARDEN &amp; TONIC</b> Seedlip & tonic	£6
<b>BELLINI</b> Prosecco, peach puree	£8	<b>AVE MARIA</b> Tomato, Tabasco, pepper	£5
<b>NEGRONI</b> Martini Rosso, Campari, Gin	£8	<b>BELLINA</b> Soda water, peach puree	£5

### ASSAGGI

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

### ANTIPASTI

<b>V&amp;C® ANTIPASTO</b> Prosciutto di Parma, Speck, Finocchiona & Milano salame, roast pepper & aubergine caponata, focaccia	£16	
	with Mozzarella di Bufala	£4
<b>FIORI DI ZUCCA</b> Deep fried courgette flowers with mozzarella and anchovies, mixed leaves	£10	
<b>ASPARAGI</b> Griddled Italian purple asparagus, Parmigiano Reggiano, lemon, olive oil, rocket	£10	
<b>TROTA</b> Poached Scottish trout, beetroot, pickled cucumber, capers, dill	£10	
<b>FINNOCHIO</b> Fennel, Italian orange, goat's cheese and mixed leaves	£9	
<b>BURRATA</b> Creamy burrata, vine tomatoes, basil, extra virgin olive oil	£10	
<b>BRUSCHETTA</b> Mozzarella, aubergine, tomato & basil caponata, griddled sourdough bread	£9	
<b>RADICCHIO E STILTON</b> Radicchio, stilton, pear, pine nuts, balsamic, extra virgin olive oil	£9	
<b>POLPETTINI</b> Pork and beef meatballs, tomato sauce, basil, sourdough	£9	
<b>ARANCINI</b> Carnaroli rice, mushrooms, mozzarella, Parmigiano Reggiano, basil	£9	
<b>ZUPPA DEL GIORNO</b> Soup of the day, bread, butter	£7	

### PANETELLA®

Toasted Italian filled flatbread, served with mixed leaves

<b>PAESANO</b> V&C paesano sausage, roast peppers, rocket	£10
<b>PROSCIUTTO E FONTINA</b> Italian cooked ham, Fontina, sauteed mushrooms	£10
<b>ZUCCHINE E GORGONZOLA</b> Courgette, Gorgonzola Dolce, pine nuts, rocket	£10

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

To view our Sustainability Policy, visit [valvonacrolla.com](http://valvonacrolla.com). Prices inclusive of VAT. No service charge is added.

*Caffè Bar. Caffè Bar. Caffè Bar. Caffè Bar. Caffè Bar. Caffè Bar.*

# VALVONA & CROLLA®

Established 1934

## PASTA

Gluten free pasta available

<b>RISOTTO</b> Carnaroli risotto rice, East Coast langoustines, fish stock, white wine, butter, herbs <i>PROSECCO FRIZZANTE NV Valvona &amp; Crolla £5.30/ 125ml £6.95/ 175ml</i>	<b>£25</b>
<b>SPAGHETTINI</b> Pasta, Palourde clams, garlic, chilli, extra virgin olive oil, white wine <i>VERMENTINO TOSCANA 2020 Valvona &amp; Crolla £5.30/ 125ml £6.95/ 175ml</i>	<b>£24</b>
<b>RIGATONI</b> Pasta, Fonteluna® pork sausage, tomato & basil sugo <i>MONTECARLO ROSSO RISERVA Valvona &amp; Crolla £6.30/ 125ml £8.50/ 175ml</i>	<b>£16</b>
<b>GNOCCHI</b> Potato gnocchi, gorgonzola dolce, raddichio, pine nuts, white wine, herbs <i>GAVI DI GAVI 2020 Carmelitani £5.85/ 125ml £7.75/ 175ml</i>	<b>£18</b>
<b>ORECCHIETTE</b> 'Little ear' pasta, cime di rape, anchovies, garlic, chilli, extra virgin olive oil <i>PINOT GRIGIO 2019 Valvona &amp; Crolla £4.95/ 125ml £6.25/ 175ml</i>	<b>£16</b>

## PRIMI PIATTI

<b>FRITTO MISTO</b> Fried squid, pollock, whitebait & courgette dipped in flour, tartare, salad <i>GRILLO LUMÀ 2019 Farnese £5.50/ 125ml £6.50/ 175ml</i>	<b>£24</b>
<b>SOGLIOLA</b> Pan-fried lemon sole, capers, olives, agretti, mixed leaf & tomato salad <i>VERMENTINO TOSACANA 2020 Valvona &amp; Crolla £5.30/ 125ml £6.95/ 175ml</i>	<b>£24</b>
<b>AGNELLO</b> Lamb rump, pistachio crumb, Italian asparagus, roasted herbed potatoes <i>NERO D'AVOLA LUMA 2020 Farnese £5.85/ 125ml £7.75/ 175ml</i>	<b>£25</b>
<b>SALSICCIA</b> Chargrilled Tuscan pork sausage with a hint of chilli, soft polenta, roasted peppers <i>MERLOT 2020 Valvona &amp; Crolla £4.55/ 125ml £5.95/ 175ml</i>	<b>£18</b>
<b>FRITTATA</b> Italian omelette with potato, onion & Parmigiano Reggiano, fresh leaf salad <i>PINOT GRIGIO 2019 Valvona &amp; Crolla £4.95/ 125ml £6.25/ 175ml</i>	<b>£16</b>

## CONTORNI

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

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

To view our Sustainability Policy, visit [valvonacrolla.com](http://valvonacrolla.com). Prices inclusive of VAT. No service charge is added.



Slow Food®

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