

VALVONA & CROLLA®

Established 1934

APERITIVI

CAMPARI & FRESH ORANGE JUICE	£8	NON - ALCOHOLIC APERITIVI	
LEITH GIN & TONIC	£7	GARDEN & TONIC Seedlip & tonic	£6
BELLINI Prosecco, Peach puree	£8	BELLINA Soda water, peach puree	£5
APEROL SPRITZ Prosecco, Aperol, Soda	£8	AVE MARIA Tomato juice, tabasco, pepper	£5
NEGRONI Martini Rosso, Campari, Gin	£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
PROSCIUTTO Finely sliced prosciutto San Daniele, Parmigiano Reggiano, rocket			£10
BURRATA Creamy burrata, Italian tomatoes, basil, extra virgin olive oil			£10
ARANCINI Breaded Sicilian rice balls with pea, courgette & mint, Mozzarella di Bufala, egg, Parmigiano Reggiano,			£9
SALMONE Colonsay smoked salmon, pickled cucumber, beetroot, capers, agretti, EVOO, lemon			£10
BRUSCHETTA FORMAGGI Brie di Meaux, Prosciutto San Daniele, rocket, EVOO, on griddled sourdough bread			£9
RADICCHIO Radicchio, Stilton, honey pears, walnuts and EVOO			£9
POLPETTINE Pork and beef meatballs made with Parmigiano Reggiano and breadcrumbs, egg, tomato and basil sugo, sourdough			£10
ZUPPA DEL GIORNO Soup of the day, bread, butter			£8

CONTORNI

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

Lunch service from 11.45am

*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

RAVIOLI Filled pasta with radicchio and walnuts, basil butter, Parmigiano Reggiano <i>FALANGHINA LAVA 2023 Valvona & Crolla 2022 £5.15/ 125ml £6.55/ 175ml</i>	£20
LINGUINE Pasta, white crab meat, Italian tomatoes, garlic, chilli, parsley, white wine, EVOO <i>VERMENTINO DOCG 2023 L'Ac £6.75/ 125ml £8.00/ 175ml</i>	£24
RIGATONI Pasta, slow cooked Fonteluna pork sausage, tomato and basil sugo <i>MONTECARLO DI TOSCANA 2020 Fattoria del Teso £5.95/ 125ml £7.50/ 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

PRIMI PIATTI

FRITTO MISTO Fried squid, sustainable cod & courgette dipped in flour, rocket, tartare sauce <i>GRILLO LUMA 2023 Fantinii £5.95/ 125ml £7.25/ 175ml</i>	£24
ZUPPA DI PESCE Fish stew made with sustainable cod, Italian tomatoes, potatoes, black olives, capers, white wine, herbs, bruschetta <i>CERASUOLO D'ABRUZZO ROSATO 2023 Fantini £5.85/ 125ml £7.15/175ml</i>	£24
MELANZANE ALLA PARMIGIANA Layers of aubergine baked with tomato and basil sugo, Mozzarella di Bufala and Parmigiano Reggiano <i>MONTEPULCIANO YUME 2016 Caldora £8.25/ 125ml £9.50/ 175ml</i>	£18
POLLO SALTIMBOCCA Pan-fried chicken breast with Prosciutto di Parma and sage, herbed potatoes, sauteed seasonal greens <i>SUSUMANIELLO ARLATI 2022 Trullo di Pezza £6.25/ 125ml £7.50/ 175ml</i>	£24

PANETELLA

Toasted Italian filled flatbread, served with mixed leaves

PAESANO Paesano sausage, mustard fruit chutney, rocket	£12
ZUCCHINE E BLU Courgette, Stilton, pine nuts, rocket	£12
MOZZARELLA Mozzarella di Bufala, Italian vine tomatoes, aubergine, basil	£12
ARISTA Italian pork Arista, Gouda Fermier cheese, Cremini mushrooms	£12

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



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