

VALVONA & CROLLA®

Established 1934

APERITIF

PROSECCO NV V&C	175ml	£5.95
CAMPARI & SODA		£6
GIN & GRAPEFRUIT TONIC		£6
APEROL SPRITZ Prosecco, Aperol, Soda		£6
BELLINI Prosecco, Peach Puree		£7
NEGRONI Martini Rosso, Campari, Plymouth Gin, Orange Bitters		£7

NIBBLES

Parmigiano, poppy seed crisps	£5
Artisan bread selection, Fior' Fiore® extra virgin olive oil, balsamic	£4
Rosemary focaccia, evoo, garlic	£7
Italian chickpea hummus, melba toast	£6
Mixed marinated olives	£4
Goat's cheese, honey, pine nuts	£6

FROM THE DELI...

V&C® ANTIPASTO Italian cured meats, griddled vegetables, Italian tomatoes	£14
with Mozzarella di Bufala	+ £3
TAGLIATA Prosciutto di Parma, Culatello, sauteed artichokes, rocket	£9
SALMONE AFFUMICATO East Lothian smoked salmon, rocket, capers, lemon, horseradish	£9
ZUPPA DEL GIORNO Homemade soup of the day, bread & butter	£5
CICCETTI Italian appetisers	£8

FROM THE VEGETABLE MARKET...

VERDURE ALLA PIASTRA Seasonal roasted vegetables, Italian tomatoes, taggiasca olives	£10
with Mozzarella di Bufala	£3
PANZANELLA Italian tomatoes, peppers, croutons, capers, black olives, garlic, oil, wine vinegar	£8
VERDURE Sautéed seasonal greens, toasted almonds, garlic, chilli, extra virgin olive oil	£6
POMODORI Italian tomatoes, balsamic, extra virgin olive oil, Maldon sea salt	£4
with burrata	+ £5
ZUCCHINE FRITTE Lightly fried floured courgettes	£5
ARANCINI Sicilian risotto balls, mozzarella, pea, mint	£7
BORLOTTI Borlotti beans, red onion, parsley, olive oil, bruschetta	£7
AMARO Raddichio, walnuts, blue cheese	£8



Slow Food®

Caffè Bar® Caffè Bar® Caffè Bar® Caffè Bar® Caffè Bar® Caffè Bar®

VERDURE

ZUCCHINA Roast courgette, farro, olives, capers, lemon, mint	£10
FRITTATA Free range egg, roasted veg, a mixed leaf salad	£12
PARMIGIANA Oven baked aubergine, courgette, tomato, basil, Parmigiano Reggiano	£13

CARNE

BISTECCA DI MANZO Griddled Scotch flatiron steak, Italian tomato salad, rocket <i>Recommended wine: CHIANTI 2016 Poggiotondo £5.50 125ml / £6.75 175ml</i>	£13
COTECHINO Ground pork sausage, olive oil mashed potatoes, lentils, mustard fruits <i>Recommended wine: BARBERA D'ASTI 2014 Valvona & Crolla £4.10 125ml / £5.25 175ml</i>	£14
POLLO AL DIAVOLA Spatchcock chicken, black pepper, fennel seeds, bitter leaves, lemon <i>Recommended wine: GAVI DI GAVI 2017 Carmelitani £5.65 125ml / £6.85 175ml</i>	£14
SALCICCIA Griddled Tuscan sausage, soft polenta, Italian red peppers <i>Recommended wine: NERELLO MASCALESE 2017 Zabu £5.40 125ml / £6.60 175ml</i>	£14

PASTA

Gluten free pasta available

RIGATONI CON SUGO DI SALCICCIE Pasta, Italian pork sausage, tomato, garlic, evoo <i>Recommended wine: CHIANTI 2016 POGGIOTONDO ORGANIC £5.40 125ml / £6.60 175ml</i>	£14
PENNE DELLA NONNA Pasta, peas, cream, artichoke, Parmigiano Reggiano <i>Recommended wine: GARGANEGA 2017 Zabu £4.25 125ml / £5.75 175ml</i>	£12
TAGLIERINI SICILIANA Egg pasta, pistachio pesto, Parmigiano Reggiano, lemon zest <i>Recommended wine: PECORINO 2017 Talamonti £5.50 125ml / £6.75 175ml</i>	£15
GNOCCHI Potato, smoked pancetta, tomato, onion, basil <i>Recommended wine: MERLOT 2016 Valvona & Crolla £4.10 125ml / £5.50 175ml</i>	£14

PIZZE

MARGHERITA Mozzarella di bufala, tomato sugo, garlic, basil	£12
BIANCO Pizza, sautéed greens, cherry tomatoes, garlic, chilli, evoo	£10
NAPOLETANA Mozzarella di bufala, tomato sugo, anchovies, black olives	£13
PROSCIUTTO DI PARMA Prosciutto di parma, mozzarella, tomato sugo, rocket, Parmigiano	£14

PANETELLA

Toasted Italian Ciabatta

MOZZARELLA E MELANZANE Mozzarella, roasted aubergine, Italian tomatoes	£7
SALSICCE E MOSTARDA Italian sausage, Modena mustard fruit chutney, salad	£7
ZUCCHINE E BLU Griddled courgette, blue cheese, rocket, pine nuts	£8
PROSCIUTTO E ZUCCHINE Prosciutto di Parma, Swiss cheese, griddled courgette, rocket With a mug of soup	£10 + £3

CONTORNI

MISTA Mixed leaves, Italian tomatoes, evoo, balsamic	£4
PATATE Roasted potatoes, rosemary, sea salt	£4
PATATINE DI POLENTA Polenta chips, thyme, sea salt	£4
ARANCIA E FINNOCHIO Sicilian orange, fennel, leaves, evoo	£4

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

To view our Sustainability Policy, visit valvonacrolla.com. Prices inclusive of 20% VAT. No service charge is added.