

**TABLE**  
@  
VALLEBONA  
**PRIVATE HIRE**

The offers listed below are specifically for private hire, providing exclusive access to the spaces.



Vineria, 70a High Street, Wimbledon Village, London SW19 5EE

Food from £100pp

TABLE @  
**VALLEBONA**

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**PORTO CERVO MENU**

six courses

**Prosciutto San Daniele, Truffle Salame, Crema di Pecorino, Salsiccia, Sun Dried Tomatoes, Taralli from Puglia**

A selection of four slowly matured salumi, sundried tomatoes and taralli bread

**Sicilian Pachino Tomatoes, Burrata Salad**

Sicilian cherry tomatoes with burrata from Puglia & drizzled with cold pressed, single estate olive oil from Alghero

**Fagiolini al Miso**

French beans, nesashi miso, roasted sesame seeds & four-year-old Shodoshima soy

**Capunti Pugliesi with Broccoli & Pecorino**

Traditional pasta from Puglia

**Roasted Porchetta rolled with Fennel Seed and Herbs, with Crispy Crackling**

Classic rolled pork slow roasted & sliced

**Vallebona Cheeseboard**

A selection of 4 ripe cheeses from our Vallebona maturation room, paired with organic marmalade

**PORTOFINO MENU**

**6 courses**

**Lamb Prosciutto, Salsiccia, Bresaola, Pesto Artichokes & Ricotta, Olives, Taralli**

A selection of slowly matured salumi from our family-run producers in Italy

**Frittata di Cipolle**

Freshly baked caramelised onion frittata with parmigiano DOP

**Sicilian Pachino Tomatoes and Burrata**

Sicilian cherry tomatoes with burrata from Puglia & drizzled with cold pressed,  
single estate olive oil from Alghero

**Troffie alla Genovese**

Traditional pasta with French beans & basil pesto

**Roasted Porchetta rolled with Fennel Seed and Herbs, with Crispy Crackling**

Classic rolled pork slow roasted & sliced

**Vallebona Cheeseboard**

A selection of 4 ripe cheeses from our Vallebona maturation room, paired with  
organic honey.

**PORTO ROTONDO MENU**

**6 courses**

**Prosciutto Toscana, Finocchiona Toscana, Coppa, Crema di Pecorino, Salsiccia,  
Wild Olives, Taralli from Puglia**

A selection of four slowly matured salumi, wild olives and taralli bread

**Frittata di Cipolle**

Freshly baked caramelised onion frittata

**Sicilian Pachino Tomatoes, Burrata**

Sicilian cherry tomatoes with burrata from Puglia & drizzled with cold pressed, single  
estate olive oil from Alghero

**Fregola Sarda with Tuscan Fennel Sausage, Lemon Oil & Pecorino**

Traditional tossed pasta with fennel sausage, lemon oil & pecorino

**Roasted Porchetta rolled with Fennel Seed and Herbs, with Crispy Crackling**

Classic rolled pork slow roasted & sliced

**Vallebona Cheeseboard**

A selection of 4 ripe cheeses from our Vallebona maturation room, paired with

truffle honey