



MENU

SHARING BOARDS

Italian Sharing Board, 2 cheese and 2 charcuterie, 2 people £28, 4 people £48

Italian Cheese Board, 4 cheeses, 2 people £28, 4 people £48

Extras £2.90 each: Moromi Miso, Truffle Honey, Balsamic Vinegar, Truffle Oil, EVO Oil

DISHES

Smoked Almonds, £7

Wild Olives And Music Paper Bread, £8.50

Prosciutto & Grissini, £14

Beef Bresaola, 26-Months Parmigiano, Balsamic Vinegar, £14

Pomodorini With Stracciatella Di Burrata, Wild Oregano £13.50 (V)

Mallorreddus Small Ghocchi Pasta, Sardinian Toamto And Pecorino £12.50 (V)

Moxton's Smoked Salmon With Crema Di Pecorino, Rosemary Crisp Bread, £15

Karaage Fried Chicken With Yuzu Kosho Mayo £18

SOURDOUGH PIZZA

Margherita, Tomato Sauce, Fontina Cheese, Rocket Salad, Berry Balsamic £17 (V)

Pizza Rossa, Tomato Sauce, Wild Oregano £17 (Vegan)

Pizza Marinara, Tomato Sauce, Anchovies, Rocket Salad £19.50

Pizza Piccante With Nduja, Fontina, Tomato, £20

Pizza Tartufo, Fontina Cheese, Truffle Oil, Rocket Salad £20 (V)

Pizza Con Charcuterie, Artisan Cured Meats, Fontina Cheese, Rocket Salad,
Berry Balsamic £20

Pizza with Burrata, fontina cheese, £23 "New"

ARTISAN GLUTEN FREE BASE, ADD £3

DESSERTS

Soft Nougat £8.90

Our Famous Tiramisu £8.90



In Milan, when the clock ticks over to 6pm and the sun starts to sink slowly, something rather magical happens. the chink of ice in a cocktail shaker heralds the aperitivo hour - a time when locals gather to chat, clink glasses and savour a few delicious nibbles.

GLASSES

Prosecco Asolo Superiore,	£8.90
Campari Soda	£12.00
Bellini,	£12.00
Aperitivo Spritz Berto	£13.50
Negroni	£13.50
Berto Old Tom Gin & Tonic.....	£13.50

WINE OF THE DAY - BY THE GLASS 125ml

Rose`	£8.90
White	£8.90
Red	£8.90
Sake	£8.90
Wine Flight (3 glasses per person)	£28.00
Wine Flight (4 glasses per person)	£38.00

NON-ALCOHOLIC

Crodino,	£12.00
Jukes 6.....	£12.00
Wild Idol, Sparkling English Champagne, 375ml	£39.00

WHITE 125ML GLASS

Falanghina Organic, Campania,	£13.50
Vermentino di Sardegna, Antonella Corda, Sardinia	£15.90
Terlaner, Pinot Bianco, Chardonay, Sauvignon, Alto Adige	£18.00

RED 125ML GLASS

Aglianico Pipoli, Basilicata,	£14.50
Monticol, Pinot Noir Riserva, Alto Adige	£22.00
Barolo Giovanni Rosso 2018, Piedmont	£25.00

DIGGESTIVI- AFTER DINNER 50ML GLASS

Limoncello Cassano 1875, Amalfi	£7.00
Quaglia Liquore di Nocciola (Hazelnut),	£7.00



CRAFT BEER

Menabrea, Italian lager,	£6.80
Italian Wheat Ale, Artisan Beer, Naturally Unfiltered Maestri Birrai, Umbri,	£7.80
Menabrea Zero, alcohol free	£6.80

SOFT DRINKS

San Bernardo Sparkling water 50cl,	£4.90
Lemonade San Bernardo,	£4.90
Chinotto (bitter orange form Sicily) San Bernardo,	£4.90

BOTTLES

SPARKLING WINE

Prosecco Dirupo Sup. Valdobbia DOCG, Andreola, 75cl,	£43.90
Prosecco Rose` Torresella, Veneto, 75cl,	£39.00
Ferrari Maximum, Blanc de Blancs, Trentino, 37.5cl £36, 75cl	£61.00

ROSE` WINE

Mezzogiorno, Rosato, Puglia	£34.50
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WHITE & WINE

Gavi di Gavi Luganara, Piedmont	£43.00
Vermentino Corda from Sardinia,	£46.50
Pievecroce Lugana Costaripa, Lake Garda, Lombardy	£47.50
La Rocca Pierpan, Veneto,	£64.00
Vie di Romans, Chardonnay, Friuli Venezia Giulia,	£75.00

RED WINE

Zolla, Salice Salentino, Puglia.....	£41.00
A Mano Imprint Primitivo, Puglia	£42.50
Sughere di Frasinello, Tuscany,	£54.00
Uvaggio Propieta` Sperino, Piedmont,	£59.90
Barolo Giovanni Rosso 2018, Piedmont	£73.00
Brunello Di Montalcino DOCG Bio, Col D'orcica, Tuscany.....	£75.00

OUR STORY

In 1890, Agostino Vallebona began trading bottarga and olive oil from Sardinia with northern Italy and Spain. Trekking for days and sleeping in shepherds' huts in exchange for chunks of cheese, he laid the foundations of what would become a proud family business.

Fast forward to 1997, when Agostino's great-grandson, Stefano, moved to the UK. He spent a couple of years doing what he fondly calls "research" in London's elite restaurants—making friends with top chefs and delivering briefcases of bottarga for their kitchens. He knew he was onto something when wheels of cheese and hanging salami began to replace the clothes in his wardrobe.



Stefano became the first Italian to trade at Borough Market. Together with his Japanese wife, Naoko, and their incredible team, the Vallebona family business is now firmly rooted in the UK. Their beautiful shop in the heart of Wimbledon Village—complete with a cheese maturation room and a cosy wine bar—would surely make Agostino proud.

At the heart of Vallebona's Wimbledon Village presence is the concept of Table: a sociable space for sharing ideas, stories, conversation—and of course, celebrating exceptional food and wine.

Building on this metaphor, Table@Vallebona is a family-run venture dedicated to sourcing the finest ingredients from Italian and Japanese artisanal producers and sharing them with our community in the following ways:



Joint Ventures and Collaborations

We're always open to new partnerships. If you're interested in collaborating with Table@Vallebona, we'd love to hear from you.

www.vallebona.co.uk @vallebona_ltd