

APERITIVO

CICCHETTI

FOOD MENU

Please note - 12.5% service charge will be added to your total bill.

ALL service charges are distributed to our floor and kitchen staff.

STUZZICHINI

Appetisers

Bruschetta Pomodoro (V) 8

Chopped baby plum tomatoes, basil & balsamic dressing on crystal ciabatta (V) (1a,12)

Burrata Per Due (V) 15

*Creamy burrata & marinated tomatoes served with bread For 2 People (V) (1a,7)**

Prosciutto San Daniele D.O.P 18 months 15

*A plate of italy's finest ham served with bread (1a)**

Tagliere Affettati 16.50

Selection of Italian cured meats served with bread (1a)

FRITTI

Deep Fried Street Food

Fritto Misto Per Due 14

*Flour dusted and deep-fried calamari, prawns, whitebait & courgettes For 2 People
(1a,2,4,7,14)**

Calamari 8

Crispy fried calamari with a garlic & chilli mayonnaise (3,7,10,14)

Bianchetti 6

Deep fried whitebait with salt & lemon (1a,4)

Gamberi Fritti 12.50

Crispy fried prawns served with garlic mayonnaise (2,3)

Polpettine di Melanzane (V) 8.75

Deep fried, crispy aubergine 'meatballs' (V) (7)

Arancini Bolognese 8.95

Crispy rice balls filled with ragu Bolognese (7,9,12)

Arancini Fontina (V) 8.50

Crispy rice balls filled with Fontina cheese (V) (7,9,12)

PASTA E AL FORNO

Pasta & Baked Dishes

*GF option available

Cacio & Pepe (V) 8

Roman classic pecorino cheese & black pepper sauce (v) (1a,7)

Bucatini alla Vodka (V) 7

Cherry tomatoes sauteed with garlic & Dingle vodka (v) (1a)

La Carbonara 8.50

Rigatoni, egg yolk, guanciale (pork cheek), pecorino & parmigiano cheese (1a,3,7)

Bucatini all'Amatriciana 8

Tomato, chilli, guanciale (pork cheek) & pecorino (1a,7,12)

Tagliatelle con Funghi Porcini (V) 8.50

Porcini mushrooms, garlic, pepper & cream (v) (1a,7,12)

Gnocchi al Gorgonzola (V) 8

Gnocchi in a rich, creamy gorgonzola sauce (v) (7,12)

Gnocchi al Ragù di Salsiccia 8

Gnocchi in a fennel sausage ragu (9,12)

Tortellini con Prosciutto Cotto, Piselli & Panna 8.50

Tortellini served with cooked ham, peas & cream sauce (1a,3,7,12)

Risotto al Parmigiano (V) 7.50

Creamy & buttery parmigiano cheese risotto (7,12)

Linguine ai Frutti di Mare 9.50

Seafood Linguine with prawns and mussels in a light tomato and wine sauce (1a,2,12,14)

PANZEROTTI

Deep Fried Mini Calzone Pizza - 2 per portion

Mozzarella & Salsa al Pomodoro (V) 12

Mozzarella cheese & tomato sauce (V) (1a,7)

Prosciutto, Taleggio & Salsa al Pomodoro 13

Ham, taleggio cheese & tomato sauce (1a,7)

'Nduja, Taleggio & Salsa al Pomodoro 13

Spicy Calabrian pork sausage, taleggio cheese & tomato sauce (1a,7)

Carne

Meat & Seafood

Polpette di Maiale e Finocchio 9

Pork & Fennel meatballs in tomato sauce (7)

Pollo Milanese 7.50

Pan fried, breaded chicken escalope with lemon (3)

Verdura

Vegetables

Patate al Forno (V) 5

Roast potatoes with rosemary & garlic (v)

Zucchini Fritti (V) 7

Crispy, fried courgettes (v) (7)

Insalata di Panzanella 7.90

*Heirloom tomatoes, roasted red peppers, croutons & capers in a red wine vinaigrette (1a,12)**

Carote Saltate in Padella 7.50

Mini rainbow carrots tossed in garlic butter and parsley (7)

Spinaci al Parmigiano 7.50

Creamy buttery spinach with Parmigiano (7)

Insalata Rucola 6

Rocket salad served with Parmigiano shavings and balsamic dressing (7)

Dolci

Desserts

Affogato 6 (7)

Tiramisu 8 (1a,3,6,7,8b,12)

Sorbetto al Campari 5

Zabaglione 8 (1a,3,7,8b,12)

Nutella Tart 8.50 (1a, 3,7,8d)

Formaggi del Giorno 7.50

Selection of cheeses of the day – please ask your server (1a,7,9)

Glass of Passito Bianco IGT 14.10

Allergens guide: 1. Gluten (a. wheat b. rye c. barley d. oat) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts (a. Walnuts b. Almonds c. Pecan d. Hazelnuts e. Pistachio) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs *Gluten free option available