

# APERITIVO

CICCHETTI

## BUONGIORNO!

We recommend you try our house Negroni – a secret recipe that is served straight up in a chilled glass.

*Enjoy Yourself*

### STUZZICHINI

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#### **Bruschetta Pomodoro 8.20**

*Chopped baby plum tomatoes and fresh basil. Served on toasted ciabatta (V) (1a,12)*

#### **Bruschetta con Fagioli e Ricotta 8.50**

*Broad Beans, creamy ricotta cheese and fresh mint. Served on toasted ciabatta (V) (1a,7)*

#### **Burrata Per Due 15.75**

*Creamy Burrata & marinated tomatoes served with bread For 2 People (V) (1a,7,12)\**

#### **Prosciutto San Daniele D.O.P 18 months 14.95**

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

#### **Stracciatella Filante 8.90**

*Creamy stracciatella cheese served with focaccia bread (1a,7)\**

#### **Focaccia con Burro 7.50**

*Focaccia bread served with N'duja, Sundried tomatoes and truffle butter (1a,7,12)\**

#### **Focaccia con Tapenade di Olive 6.95**

*Focaccia bread with a tapenade made from black & green olives and sundried tomatoes (1a,7,12)\**

#### **Olive con Pane 6.50**

*Olives and bread served with garlic oil & vinegar (1a,12)\**

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

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

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## FRITTI

Deep Fried Street Food

### **Fritto Misto Per Due 15.50**

*Flour dusted deep-fried calamari, prawns & courgettes* For 2 People (2,14)

### **Calamari 10.95**

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

### **Gamberi Fritti 12.60**

*Deep fried prawns served with garlic mayonnaise* (2,3,7,10)

### **Scamorza Fritta 7.15**

*Breaded Scamorza cheese fried and served with fig jam* (3,7)

### **Arancino Bolognese 4.90**

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

### **Arancino Fontina 4.90**

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

### **Arancino con Funghi 4.90**

*Crispy rice ball filled with mushrooms and cheese* (7,9,12)

### **Zucchine Fritte 7.75**

*Crispy fried strips of courgette* (V)

### **Tris di Arancini 13.70**

*Arancino Bolognese, Fontina and Funghi* (7,9,12)

## PANZEROTTI

Deep Fried Mini Calzone Pizza - 2 per portion

### **Nduja, Taleggio & Salsa al Pomodoro 12.55**

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

### **Mozzarella & Salsa al Pomodoro 11.60**

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

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## CARNE

Meat & Seafood

*All our beef is sourced from local Irish Farms*

### **Brasato di Manzo con polenta 14.95**

*Slow cooked beef cheeks with creamy polenta and porcini mushroom sauce (9,7,12)*

### **Porchetta 9.90**

*Slow roasted pork belly served with a chicken jus (9,12)*

### **Polpette di Maiale e Finocchio 8.95**

*Pork and fennel meatballs in tomato sauce (7,12)*

### **Pollo Milanese 8.65**

*Pan fried breaded chicken escalope with lemon (3)*

## ACCOMPAGNAMENTI

Recommended Sides

### **Insalata di Polpo 8.50**

*Boiled octopus dressed with olive oil, spring onions, shallots, chilli and parsley*

*Served with boiled potatoes (12,14)*

### **Insalata di Panzanella 6.70**

*Heirloom tomatoes, croutons, red peppers & capers tossed in a balsamic vinaigrette (V)(1a,12)*

### **Patate al Forno 5.80**

*Roast potatoes with rosemary and garlic (V)(7)*

### **Insalata Siciliana 7.80**

*Fresh fennel, red onion, rocket leaves, blood oranges & zest with orange vinaigrette (V)(10,12)*

### **Spinaci al Parmigiano 6.25**

*Spinach cooked with butter, cream and parmigiano (V)(7)*

### **Insalata di Zucchine e Melanzane 7.80**

*Herb marinated and roasted aubergines & courgettes, served on a bed of rocket, lettuce, red peppers and grilled artichokes with a lemon and oil dressing. (V)(12)*

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## PASTA E AL FORNO

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### Fresh Pasta & Baked Dishes

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#### **Cacio & Pepe 8.90**

*Roman classic – Rigatoni, Pecorino cheese & black pepper sauce (V) (1a,3,7)*

#### **Linguine alla Vodka 8.10**

*Cherry tomatoes sauteed with garlic & Dingle vodka (V) (1a,3,12)*

#### **La Carbonara 9.85**

*Rigatoni, fresh egg yolks, guanciale (pork cheek), Pecorino & Parmigiano cheese (1a,3,7)*

#### **Amatriciana 8.80**

*Linguine, tomatoes, chilli, guanciale (pork cheek) & Pecorino cheese (1a,3,7,12)*

#### **Tagliatelle con Funghi Porcini 8.85**

*Porcini mushrooms in a garlic, pepper & cream sauce (V) (1a,3,7,12)*

#### **Lasagne 8.95**

*Fresh beef lasagne with bechamel sauce and roasted cherry tomatoes (1a,7,12)*

#### **Panissa Risotto 9.90**

*Risotto with diced, smoked pancetta, salami, red wine, plum tomatoes and and borlotti beans (9,12)*

#### **Gnocchi al Pesto 8.80**

*Gnocchi in a homemade basil pesto sauce (V) (1a,7,8a)*

#### **Gnocchi al Ragù di Salsiccia 8.60**

*Gnocchi in a fennel sausage ragu (1a,9,12)*

#### **Risotto al Parmigiano 8.65**

*Creamy parmigiano cheese risotto (V) (7,12)*

#### **Parmagiana di Melanzane 8.90**

*Fried aubergine slices layered with Scamorza cheese, tomato sauce & grated parmesan (V)(7)*

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## DOLCI

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Desserts

### **Cheesecake 7.80**

*Soft cheese whipped with cream, layered with caramel sauce & biscuit crumb. Topped off with fresh berries (1a,7)*

### **Affogato 7.50**

*Vanilla ice cream 'drowned' in espresso (7)*

### **Tiramisu 8.80**

*Coffee-soaked sponge with a creamy mascarpone topping. Dusted with cocoa powder (1,3,6,7,8b)*

### **Nutella Tart 7.80**

*A pastry case filled with Nutella ganache, garnished with fresh fruit and whipped cream (1a,3,6,7,8d)*

## CAFFE

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Coffee

### **Espresso 2.25**

### **Espresso Doppio 2.75**

### **Espressino 2.45 (7)**

### **Americano 3.75**

### **Cappuccino 3.85 (7)**

### **Caffe Fredo 3.95 (7)**

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