

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

Bruschetta Pomodoro 8.20

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

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)**

Olive Fritte 6.95

*Breaded olives served with a lemon mayo on a bed of crispy lettuce (3)**

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)

Arancini Bolognese 9.90

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

Arancini Fontina 9.90

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

Arancini con Funghi 9.90

Crispy rice balls 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)

Insalata di Polpo 8.50

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

Served with boiled potatoes (12,14)

ACCOMPAGNAMENTI

Recommended Sides

Insalata al Pesto 7.35

Heirloom tomatoes, rocket and ricotta cheese tossed in a pesto dressing (V)(7,8)

Patate al Forno 6.25

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

Insalata Verde 6.50

Mixed lettuce leaves, radishes and pickled shallots tossed in a white balsamic glaze (V)(12)

Verdure Miste di Stagione 7.80

Seasonal vegetables - please ask us what is available today (V)(8)

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PASTA E AL FORNO

Fresh Pasta & Baked Dishes

Cacio & Pepe 8.90

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

Linguine al Nero di Seppia 9.95

Linguine served with calamari & clams in a white wine, anchovy and sepia sauce (1a,2,4,12,14)

La Carbonara 9.85

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

Pasta alla Norma 8.95

A Sicilian pasta dish with aubergines, capers and ricotta in a rich tomato sauce (V)(1a,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,7,9,12)

Risotto allo Zafferano 8.65

Rich and fragrant risotto made with saffron and Parmesan cheese (V) (7,9,12)

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)

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DOLCI

Desserts

Pannacotta 7.80

Lemon & lime flavoured garnished with candied lemon peel (1a,3,7)

Tiramisu' 8.80

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

Fragole e Mascarpone 7.80

Fresh strawberries marinated in balsamic vinegar and served with mascarpone cream (7,12)

Affogato 7.50

Vanilla ice cream 'drowned' in espresso (7)

Pera e Gorgonzola 8.65

Caramelized Pear in a puff pastry case topped off with Gorgonzola and walnuts (1a,7,8a)

Selezione di Formaggi 11.95

Selection of Italian cheeses (1a,7,8)

CAFFE

Coffee

Espresso 2.25

Espresso Doppio 2.75

Espressino 2.45 (7)

Americano 3.75

Cappuccino 3.85 (7)

Caffe Freddo 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