

# 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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Appetisers

### **Bruschetta Pomodoro 9.20**

*Chopped baby plum tomatoes and basil tossed in a balsamic dressing. Served on toasted ciabatta (V) (1a,12)*

### **Burrata Per Due 17.30**

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

### **Prosciutto San Daniele D.O.P 18 months 16.50**

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

### **Olives and Bread 7.35**

*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 13.60**

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

### **Polpettine di Melanzane 9.70**

*Crispy aubergine 'meatballs'* (V) (3,7)

### **Arancini Bolognese 10.30**

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

### **Arancini Fontina 9.85**

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

### **Arancini con Funghi 9.40**

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

### **Scamorza Fritta 7.15**

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

## PANZEROTTI

Deep Fried Mini Calzone Pizza - 2 per portion

### **Nduja, Taleggio & Salsa al Pomodoro 14.35**

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

### **Mozzarella & Salsa al Pomodoro 13.20**

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

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## CARNE

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Meat & Seafood

*All our beef is sourced from local Irish Farms*

### **Porchetta 10.45**

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

### **Spezzatino alla Genovese 9.40**

*Slow cooked beef with onion & white wine-based Genovese sauce. Garnished with croutons & grated Parmesan (1a,7,9,12)*

### **Polpette di Maiale e Finocchio 9.95**

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

### **Pollo Milanese 8.65**

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

### **Involtini di Pollo 8.15**

*Chicken stuffed with Scamorza cheese and rolled in pancetta. Served on a bed of rocket (7)*

## ACCOMPAGNAMENTI

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Recommended Sides

### **Zucchini Fritti 7.75**

*Crispy fried strips of courgette (V)*

### **Insalata di Panzanella 8.70**

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

### **Patate al Forno 5.80**

*Roast potatoes with rosemary and garlic (V)*

### **Spinaci al Parmigiano 8.25**

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

### **Parmagiana di Melanzane 9.10**

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

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## PASTA E AL FORNO

Pasta & Baked Dishes

\*GF option available

### **Cacio & Pepe 9.20**

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

### **Bucatini alla Vodka 8.10**

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

### **La Carbonara 9.85**

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

### **Bucatini all'Amatriciana 8.80**

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

### **Tagliatelle con Funghi Porcini 9.85**

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

### **Gnocchi al Pesto 8.80**

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

### **Gnocchi al Ragù di Salsiccia 9.10**

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

### **Tortellini con Prosciutto Cotto, Piselli & Panna 9.40**

*Tortellini served with a ham, pea & cream sauce (1a,3,7,12)*

### **Risotto al Parmigiano (V) 8.65**

*Creamy parmigiano cheese risotto (7,12)*

### **Linguine ai Frutti di Mare 9.85**

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

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## DOLCI

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Desserts

### **Pesca Caramellata 8.35**

*Caramelised peach with Amaretti crumb & honey, topped with mascarpone. Served with a shot of Amaretto for drizzling over the fruit* (v) (7, 8b)

### **Affogato 6.90**

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

### **Tiramisu 9.20**

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

### **Nutella Tart 9.40**

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

### **Cheesecake 7.15**

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

## 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