

APERITIVO

CICCHETTI

FOOD MENU

STUZZICHINI

Appetisers

Bruschetta Pomodoro (V) 7.50

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

Bruschetta Fava, Menta & Ricotta (V) 6.50

*Whipped ricotta, broad beans & mint on crystal ciabatta (V) (1a,7)**

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)**

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) (7,9,1)

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) 7.5

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 alla Salvia e Burro (V) 6.50

Spinach & cheese tortellini tossed in sage butter (v) (1a,3,7)

Tortellini con Prosciutto Cotto, Piselli & Panna 8.50

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

Risotto al Parmigiano (V) 5.50

Creamy & buttery parmigiano cheese risotto (7,12)

Parmigiana di Melanzane (V) 11.50

Layers of aubergine, tomato sauce, mozzarella & parmigiano cheese (v) (7)

APERITIVO

EXCLUSIVO

PANZEROTTI

Deep Fried Mini Calzone Pizza

Mozzarella & Salsa al Pomodoro (V) 6

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

Prosciutto, Taleggio & Salsa al Pomodoro 6.50

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

'Nduja, Taleggio & Salsa al Pomodoro 6.50

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

Carne & Pesce

Meat & Seafood

Polpette di Maiale e Finocchio 8.70

Pork & Fennel meatballs in tomato sauce (7)

Saltimbocca di Pollo 11

Chicken wrapped with sage and prosciutto served with marsala sauce (7,12)

Pollo Milanese 6.50

Pan fried, breaded chicken escalope with lemon (3)

Orata all'Acqua Pazza 11

Pan fried sea bream with a tomato, garlic & chilli sauce (4,9,12)

Verdura

Vegetables

Patate al Forno (V) 5

Roast potatoes with rosemary & garlic (v)

Zucchini Fritti (V) 6.50

Crispy, fried courgettes (v) (7)

Insalata di Panzanella 7.90

Heirloom tomatoes, roasted red peppers, croutons & capers in a red wine vinaigrette

(1a,12)*

Dolci

Desserts

Affogato 6

(7)

Tiramisu 7

(3,6,7,8b,12)

Sorbetto al Campari 5

Zabaglione 7

(3,7,12)

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