



HOVE JUNE 2023

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.2
Oregano focaccia, Farchioni olive oil & balsamic	£4
Sussex tomatoes, Lambrusco vinaigrette	£5.5

STARTERS

Mozzarella & tomato suppli with basil emulsion	£9
Burrata, peperonata, black olive & herbs	£9
Parma ham, melon di mostarda	£10
Salad of heritage carrots, confit Jersey Royals & citrus dressing	£8.75

MAIN COURSES

Triangoli of spinach, ricotta & nutmeg with artichoke & field mushroom pesto	£18
Roast cod, gnocchi, lobster sauce, sea herbs & fennel	£25
Farfalle with roast aubergine & rosemary lamb sausage	£21
Grilled beef rump tagliata, green beans, shallot crostata & salsa verde	£26

SIDES

Courgette flowers fritti stuffed with ricotta	£6
Polenta frita, tomatoes & pesto	£6.5

DESSERTS

Strawberry tiramisu	£9.5
Chocolate & hazelnut torte with English cherries	£9
Date ice cream affogato	£7.5
Trio of Italian cheeses, house chutney & pane chutney	£12
Trio of petit fours	£5



Please note we only accept card payment

Vegan and non-gluten menus also available

Free guest WiFi available

cincin.co.uk

If you have any allergens, please inform us.
All produce is fresh so menu is subject to change.
A discretionary Service Charge of 12.5% will be added to the total bill.



LUNCH MENU

JUNE 2023

2 COURSES £18 | 3 COURSES £24
THURSDAY TO SATURDAY 12-3PM

SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4.2
Oregano focaccia, Farchioni olive oil & balsamic - £4

STARTERS

Salad of heritage carrots, confit Jersey Royals & citrus dressing
Mozzarella & tomato suppli with basil emulsion
Parma ham, melon di mostarda & basil (£3 supplement)

MAINS

Triangoli of spinach, ricotta & nutmeg with artichoke & field mushroom pesto
Gnocchi, lobster bisque, sea herbs & fennel
Farfalle alla Norma with housemade lamb & rosemary sausage (£3 supplement)

SIDES

Courgette flowers fritti stuffed with ricotta - £6
Polenta frita, tomatoes & pesto - £6.5

DESSERT

Chocolate & hazelnut torte with English cherries
Date ice cream affogato
Gorgonzola, fig chutney & pane carasau (£2 supplement)



CHEF'S MENU JUNE 2023

5 COURSES | £48 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic
Oregano focaccia, Farchioni olive oil & balsamic
Sussex tomatoes, Lambrusco vinaigrette
Fidora, Civranetta, Col Fondo, Veneto (125ml)

Parma ham, melon di mostarda
Burrata, peperonata, black olive & basil emulsion
Terre di Vita, Grillo, Sicilia (100ml)

Triangoli of spinach, ricotta & nutmeg with artichoke & field mushroom pesto
Tenuta Stella, Friulano, Friuli (100ml)

Grilled beef rump tagliata, green beans, shallot crostata & salsa verde
Anima Umbra Rosso, Umbria 2018 (100ml)

Strawberry tiramisu
Del Nonno Vin Santo, Chianti (50ml)



VEGETARIAN CHEF'S MENU JUNE 2023

5 COURSES | £48 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Oregano focaccia, Farchioni olive oil & balsamic

Sussex tomatoes, Lambrusco vinaigrette

Fidora, Civranetta, Col Fondo, Veneto (125ml)

Burrata, peperonata, black olive & basil

Salad of heritage carrots, confit Jersey Royals & citrus dressing

Terre di Vita, Grillo, Sicilia (100ml)

Triangoli of spinach, ricotta & nutmeg with artichoke & field mushroom pesto

Tenuta Stella, Friulano, Friuli (100ml)

Polenta fritta with stuffed courgette flower, green beans & salsa verde

Anima Umbra Rosso, Umbria (100ml)

Strawberry tiramisu

Del Nonno Vin Santo, Chianti (50ml)



VEGAN MENU

JUNE 2023

SNACKS

Nocellara olives marinated in lemon, chilli and garlic - £4.2

Oregano focaccia, Farchioni olive oil & balsamic - £4

Sussex tomatoes, Lambrusco vinaigrette - £5.5

STARTERS

Salad of heritage carrots, confit Jersey Royals & citrus dressing - £8.75

MAINS

Cavatelli alla Norma - £16.5

DESSERT

Chocolate & hazelnut torte with English cherries - £9

Selection of sorbets - £3 per scoop



NON GLUTEN MENU JUNE 2023

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.2

Sussex tomatoes, Lambrusco vinaigrette - £5.5

SMALL PLATES

Salad of heritage carrots, confit Jersey Royals & citrus dressing - £8.75

Burrata, peperonata, black olive & basil - £9

Parma ham, melon di mostarda - £10

MAINS

Polenta fritti, stuffed courgette flower, green bean & rocket salad - £18

Grilled beef rump tagliata, green beans, roast shallot & salsa verde - £26

DESSERTS

Chocolate & hazelnut torte with English cherries £9

Date ice cream affogato - £7.5

Trio of Italian cheeses & homemade chutney - £12