



## FITZROVIA JULY 2024

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary focaccia, olive oil & balsamic	£4.4
Panelle, nduja kimchi	£7
Selection of artisan Italian cheeses & salumi to share	£25

### STARTERS

Burrata, polenta frita, peperonata & hot honey	£12
Arancino of lamb and nduja ragu, garlic & parsley emulsion	£10
Lasagne of crab, courgette & tomato, shaved fennel & rocket	£13
Roman style artichokes, chickpeas, sun dried tomato & rocket	£9

### MAIN COURSES

Rigatoni all'Amatriciana, Pecorino Romano & pickled onions	£20
Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto	£18
Caramelle, prawn & Chalk Stream trout, roasted green peppers & tomato broth	£19.5
Roasted chicken, caponata, Jersey Royals, runner beans & roast chicken broth	£24.5

### SIDES

Tomatoes, oregano & Balsamic vinegar	£6
Prosciutto cotto, green beans & almonds	£6

### DESSERTS

Vanilla panna cotta, strawberry jelly, lemon & basil granita	£9
Chocolate & cherry delice, almond sorbet	£10
Milk ice cream affogato	£8.5
Trio of Italian cheeses, balsamic membrillo & pane carasau	£12
Trio of petit fours (vg)	£6

(vg) vegan

Non-gluten menus also available

Please note we only accept card payment



@CinCinUK

A discretionary Service Charge of 12.5% will be added to the total bill.

[cincin.co.uk](http://cincin.co.uk)

All dishes are prepared in a kitchen where nuts, gluten and other known allergens may be present.

We take all precautions to prevent cross-contamination but this cannot be guaranteed. If you have a food allergy please inform us before ordering.



## LUNCH MENU JUNE 2024

2 COURSES £18 | 3 COURSES £24  
TUESDAY TO FRIDAY 12:30-3PM

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4

Rosemary focaccia, olive oil & balsamic - £4.4

Selection of artisan Italian cheeses & salumi to share - £25

### STARTERS

Panelle, nduja kimchi & rocket

Focaccia bruschetta, tomatoes & pesto rosso

Salad of crushed & fried Jersey Royals, baby gem & Caesar dressing

### MAINS

Venetian risotto of peas, ham & parsley

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

Rigatoni all'amatriciana, Pecorino Romano & pickled onions

### SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto & green beans - £7

### DESSERT

Vanilla panna cotta, strawberry jelly, lemon & basil granita (£2 supplement)

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) vegan



## CHEF'S MENU JULY 2024

5 COURSES | £52 PER PERSON  
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic  
Rosemary focaccia, olive oil & balsamic  
Pannelle, nduja kimchi  
Chiarli Lambrusco Grasparossa, Emilia Romagna

\*\*\*

Arancino of lamb and nduja ragu, garlic & parsley emulsion  
Belisario, 'Val Bona' Verdicchio di Matelica, Marche

\*\*\*

Rigatoni all'Amatriciana, Pecorino Romano & pickled onions  
I Stefanini, 'Il Selese' Soave, Veneto

\*\*\*

Roasted chicken, caponata, Jersey Royals, runner beans & roast chicken  
broth  
Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

\*\*\*

Chocolate & cherry delice, almond sorbet  
Del Nonno Vin Santo, Chianti, Toscana



## VEGETARIAN CHEF'S MENU JULY 2024

5 COURSES | £46 PER PERSON  
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, pesto rosso & rocket

Chiarli Lambrusco Grasparossa, Emilia Romagna

\*\*\*

Burrata, polenta frita, peperonata & hot honey

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

\*\*\*

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

I Stefanini, 'Il Selese' Soave, Veneto

\*\*\*

Risotto of artichoke & runner beans, sun dried tomato & rocket

Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

\*\*\*

Chocolate & cherry delice, almond sorbet

Del Nonno Vin Santo, Chianti, Toscana



# NON GLUTEN MENU JULY 2024

## TO START

Nocellara olives marinated in lemon, chilli & garlic - £4

Panelle, nduja kimchi - £6.5

Selection of artisan Italian cheeses & salumi to share - £25

## SMALL PLATES

Burrata, polenta frita, peperonata & hot honey - £12

Roman style artichokes, chickpeas, sun dried tomato & rocket - £9

## MAINS

Roasted chicken, caponata, Jersey Royals, runner beans & roast chicken broth - £24.5

Risotto of smoked aubergine, braised beans & fresh peas, basil pesto - £18

## SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto cotto & green beans & almond - £6

## DESSERTS

Trio of petit fours (vg) - £6

Vanilla panna cotta, strawberry jelly, lemon & basil granita - £9

Chocolate & caramel delice, milk ice cream - £10

Ice creams & sorbets - £3 per scoop



# VEGAN MENU

## JULY 2024

### TO START

Nocellara olives marinated in lemon, chilli & garlic - £4

Rosemary focaccia, olive oil & balsamic - £4.4

### SMALL PLATES

Roman style artichokes, chickpeas, sun dried tomato & rocket - £9

### MAINS

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto - £18

### SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Salad of coco & borlotti beans - £6

### DESSERTS

Trio of petit fours (vg) - £6

Ice creams & sorbets - £3 per scoop



## MIDWEEK DINNER OFFER JULY 2024

3 COURSES + A CARAFE OF HOUSE WINE  
£80 FOR TWO

TUESDAY - THURSDAY FROM 5PM

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4

Rosemary focaccia, olive oil & balsamic - £4.4

Panelle, nduja kimchi - £6.5

Selection of artisan Italian cheeses & salumi to share - £25

### STARTERS

Arancino of lamb and nduja ragu, garlic & parsley emulsion

OR

Burrata, polenta frita, peperonata & hot honey

### MAINS

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

OR

Rigatoni all'Amatriciana, Pecorino Romano & pickled onions

### SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto cotto & green beans & almond - £6

### DESSERT

Trio of petit fours (vg)

Vanilla panna cotta, strawberry jelly, lemon & basil granita



# MID AFTERNOON CELEBRATION

## JULY 2024

ANTIPASTI + 3 COURSES + CARAFE OF WINE  
2:30-5:30PM | £55 PER PERSON

### ANTIPASTI

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Selection of artisan Italian cheeses & salumi to share

### STARTERS

Panelle, nduja kimchi & rocket

Focaccia bruschetta, tomatoes & pesto rosso

Salad of crushed & fried Jersey Royals, baby gem & Caesar dressing

### MAINS

Venetian risotto of peas, ham & parsley

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

Rigatoni all'amatriciana, Pecorino Romano & pickled onions

### SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto cotto, green beans & almonds - £6

### DESSERT

Vanilla panna cotta, strawberry jelly, lemon & basil granita (£2 supplement)

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) vegan