



## AUGUST 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, aubergine parmigiana, giardiniera salad	£11
Arancino of lamb and nduja ragu, garlic & parsley emulsion	£10
Sardines a Beccafico, watercress, confit potato	£9.5
Roman style artichokes, chickpeas, sun dried tomato & rocket (vg)	£9

### MAIN COURSES

Rigatoni all'Amatriciana, Pecorino Romano	£20
Tagliatelle, wild mushrooms, sweetcorn & charred onion (vg)	£18.5
Cappellacci nero, salt cod, roasted red pepper, pickled fennel & samphire	£19
Pork chop, braised borlotti & coco beans, sautéed spinach	£23

### SIDES

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

### DESSERTS

Tiramisu choux bun, coffee ice cream	£9
Plum, almond & polenta cake, creme fraiche	£9
Amaretti ice cream & poached cherries	£8
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 AUGUST 2024

2 COURSES £18 | 3 COURSES £24

### 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, anchovies & pesto

Roman style artichokes, chickpeas, sun dried tomato & rocket (vg)

### MAINS

Risotto verde, sautéed spinach, pickled golden sultanas & flaked almonds

Tagliatelle, wild mushrooms, sweetcorn & charred onion (vg)

Rigatoni all'amatriciana, Pecorino Romano

### SIDES

Tomatoes, oregano & Balsamic vinegar (vg) - £6

Prosciutto cotto, green beans & almonds - £6

### DESSERT

Plum, almond & polenta cake, creme fraiche

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) vegan



## CHEF'S MENU AUGUST 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, nduja kimchi

Chiarli Lambrusco Grasparossa, Emilia Romagna

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Arancino of lamb and nduja ragu, garlic & parsley emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

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Tagliatelle, wild mushrooms, sweetcorn & charred onion

I Stefanini, 'Il Selese' Soave, Veneto

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Pork chop, braised cannellini beans, spinach & balsamic tomatoes

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

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Tiramisu choux bun, coffee ice cream

Del Nonno Vin Santo, Chianti, Toscana



## VEGETARIAN CHEF'S MENU AUGUST 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

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Burrata, aubergine parmigiana, giardiniera salad

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

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Tagliatelle, wild mushrooms, sweetcorn & charred onion

I Stefanini, 'Il Selese' Soave, Veneto

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Risotto verde, sautéed spinach, pickled golden sultanas & flaked  
almonds Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

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Tiramisu choux bun, coffee ice cream

Del Nonno Vin Santo, Chianti, Toscana



# NON GLUTEN MENU AUGUST 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, aubergine parmigiana, giardiniera salad - £11

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

## MAINS

Risotto verde, sautéed spinach, pickled golden sultanas & toasted almonds - £17

Pork chop, braised cannellini beans, spinach & balsamic tomatoes - £23

## SIDES

Tomatoes, oregano & Balsamic vinegar (vg) - £6

Prosciutto cotto & green beans & almond - £6

## DESSERTS

Trio of petit fours (vg) - £6

Plum, almond & polenta cake, creme fraiche - £9

Ice creams & sorbets - £3 per scoop

(vg) vegan



# VEGAN MENU

## AUGUST 2024

### TO START

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

Rosemary focaccia, olive oil & balsamic - £4.4

### SMALL PLATES

Panelle, pesto rosso & rocket - £8.5

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

### MAINS

Risotto verde, sautéed spinach, pickled golden sultanas & toasted almonds - £17

Tagliatelle, wild mushrooms, sweetcorn & charred onion - £18.5

### SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Green beans, almonds - £6

### DESSERTS

Trio of petit fours (vg) - £6

Ice creams & sorbets - £3 per scoop



## MIDWEEK DINNER OFFER AUGUST 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 - £7

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

### STARTERS

Arancino of lamb and nduja ragu, garlic & parsley emulsion  
OR

Burrata, aubergine parmigiana, giardiniera salad

### MAINS

Tagliatelle, wild mushrooms, sweetcorn & charred onion  
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)

Tiramisu choux bun, coffee ice cream



# MID AFTERNOON CELEBRATION AUGUST 2024

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

## ANTIPASTI

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, anchovies & pesto

Roman style artichokes, chickpeas, sun dried tomato & rocket

## MAINS

Risotto verde, sautéed spinach, pickled golden sultanas & flaked almonds

Tagliatelle, wild mushrooms, sweetcorn & charred onion

Rigatoni all'amatriciana, Pecorino Romano

## SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto cotto, green beans & almonds - £6

## DESSERT

Plum, almond & polenta cake, creme fraiche

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) vegan