



OCTOBER 2024

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary focaccia, olive oil & balsamic	£4.4
Polenta fritti, Gorgonzola, speck & hot honey	£7.5
Selection of artisan Italian cheeses & salumi to share	£25

STARTERS

Burrata, truffled celeriac, fig & toasted hazelnuts	£11
Arancino of south coast crab, parsley & garlic emulsion	£10
Sardines a Beccafico, watercress, confit potato	£9.5
Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves (vg)	£9

MAIN COURSES

Ravioli of crown prince squash, sage, brown butter & amaretti	£18.5
Tagliatelle, nduja lamb ragu, pickled red onion & focaccia crumb	£19
Strozzapreti, mussels, saffron, pickled fennel & parsley	£19
Sussex beef short rib alla Pizziola, sautéed spinach, crispy potato terrine	£24

SIDES

Tempura caulishoots, Caesar dressing, rocket	£7
Beetroot cooked in embers, whipped ricotta, fresh herbs (vg)	£7

DESSERTS

Chocolate & olive oil torte, blackberry ripple ice cream	£10
Crostata of poached quince, hazelnut ice cream	£9.5
Zabaglione, Marsala poached pear	£8
Trio of Italian cheeses, fig compote, shaved celery & 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

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 OCTOBER 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

Polenta fritti, Gorgonzola, speck & hot honey

Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves

MAINS

Risotto, truffled celeriac & toasted hazelnut (vg)

Ravioli of crown prince squash, sage, brown butter & amaretti

Tagliatelle, nduja lamb ragu, pickled red onion & focaccia crumb

SIDES

Tempura caulishoots, Caesar dressing, rocket - £7

Beetroot cooked in embers, whipped ricotta, fresh herbs (vg) - £7

DESSERT

Zabaglione, Marsala poached pear

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) can be
made vegan



CHEF'S MENU OCTOBER 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Polenta fritti, Gorgonzola, speck & hot honey

Chiarli Lambrusco Grasparossa, Emilia Romagna

Arancino of south coast crab, parsley & garlic emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Ravioli of crown prince squash, sage, brown butter & amaretti

Saragat, Vermentino DOC, Sardinia

Sussex beef short rib alla Pizziola, sautéed spinach, crispy potato terrine

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

Chocolate & olive oil torte, blackberry ripple ice cream

Del Nonno Vin Santo, Chianti, Toscana



VEGETARIAN CHEF'S MENU OCTOBER 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Polenta fritti, Gorgonzola & hot honey

Chiarli Lambrusco Grasparossa, Emilia Romagna

Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Ravioli of crown prince squash, sage, brown butter & amaretti

Saragat, Vermentino DOC, Sardinia

Risotto, truffled celeriac & toasted hazelnut

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

Chocolate & olive oil torte, blackberry ripple ice cream

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU OCTOBER 2024

TO START

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

Polenta fritti, Gorgonzola, speck & hot honey - £7.5

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

SMALL PLATES

Burrata, truffled celeriac, fig & toasted hazelnuts - £11

Olive oil poached leeks, Jerusalem artichoke caponata,
locally grown leaves (vg) - £9

MAINS

Risotto of crown prince squash, brown butter & sage - £18.5

Sussex beef short rib alla Pizziola, sautéed spinach, crispy potato terrine - £24

SIDES

Tempura caulishoots, Caesar dressing, rocket- £7

Beetroots cooked in embers, whipped ricotta, fresh herbs (vg) - £7

DESSERTS

Trio of petit fours (vg) - £6

Chocolate & olive oil torte, blackberry ripple ice cream - £10

Ice cream & sorbet - £3 per scoop

(vg) vegan



VEGAN MENU

OCTOBER 2024

TO START

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

Rosemary focaccia, olive oil & balsamic - £4.4

SMALL PLATES

Olive oil poached leeks, Jerusalem artichoke caponata,
locally grown leaves - £9

MAINS

Risotto, truffled celeriac & toasted hazelnut - £17

SIDES

Beetroots cooked in embers, fresh herbs - £7

DESSERTS

Trio of petit fours (vg) - £6

Ice cream & sorbet - £3 per scoop



MIDWEEK DINNER OFFER OCTOBER 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

Polenta fritti, gorgonzola, speck & hot honey - £7.5

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

STARTERS

Sardines a Beccafico, watercress, confit potato

OR

Burrata, truffled celeriac, fig & toasted hazelnuts

MAINS

Ravioli of crown prince squash, sage, brown butter & amaretti

OR

Tagliatelle, nduja lamb ragu, pickled red onion & focaccia crumb

SIDES

Tempura caulishoots, Caesar dressing, rocket - £7

Beetroots cooked in embers, whipped ricotta, fresh herbs - £7

DESSERT

Trio of petit fours (vg)

Crostarda of poached quince, hazelnut ice cream



MID AFTERNOON CELEBRATION OCTOBER 2024

ANTIPASTI + 3 COURSES + CARAFE OF WINE
2:30-5:30PM | £55 PER PERSON
FOR GROUPS OF 7 OR MORE

ANTIPASTI

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Selection of artisan Italian cheeses & salumi to share

STARTERS

Polenta fritti, Gorgonzola, speck & hot honey

Olive oil poached leeks, Jerusalem artichoke caponata, locally grown leaves

MAINS

Risotto, truffled celeriac & toasted hazelnut (vg)

Ravioli of crown prince squash, sage, brown butter & amaretti

Tagliatelle, nduja lamb ragu, pickled red onion & focaccia crumb

SIDES

Tempura caulishoots, Caesar dressing, rocket - £7

Beetroot cooked in embers, whipped ricotta, fresh herbs (vg) - £7

DESSERT

Zabaglione, Marsala poached pear

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) vegan