



## HOVE JANUARY 2025

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.7
Sourdough focaccia, balsamic & olive oil	£4.5
Panelle, truffled ricotta & Speck	£7.5
Selection of artisan Italian cheeses & salumi to share with house pickles & chutney	£25

### STARTERS

Salad of sliced venison, pickled cauliflower & winter leaves	£9.5
Arancino of slow cooked chicken & leek, cacio e pepe emulsion	£12
Mozzarella di bufala, garlic crostini, pickled mushrooms & sage	£11.5
Ribollita soup of braised beans, cavolo nero & tomato	£9

### MAIN COURSES

Tonnarelli, Venetian duck ragu, focaccia crumb & pickled red onion	£22
Agnolotti of roasted pumpkin, chestnuts & brown butter	£20
Pizzoccheri, ham hock, January King cabbage & Fontina sauce	£21
Grilled fillet of sea bream, Jerusalem artichoke caponata & kale	£26

### SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb	£7
Beetroot alla Scapece with mint, balsamic & garlic	£7

### DESSERTS

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas	£11
Vanilla pannacotta, blood orange jelly, pistachio custard	£9
Trio of Italian cheeses, fig chutney, pane carasau	£12
Ice creams & sorbets	£3 per scoop
Trio of petit fours	£6



Vegan and Non-gluten menus also available

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

Free guest WiFi available

Please note we only accept card payment

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 JANUARY 2025

2 COURSES £22 | 3 COURSES £26  
THURSDAY TO SATURDAY 12:30-3PM

### SNACKS

- Nocellara olives marinated in lemon, chilli & garlic - £4.7
- Sourdough focaccia, balsamic & olive oil - £4.5
- Selection of artisan Italian cheeses & salumi to share - £25
- Panelle, truffled ricotta & Speck - £7.5

### STARTERS

- Crostini of venison, Tallegio & pickled fennel
- Ribollita soup of braised beans, cavolo nero & tomato

### MAINS

- Tonnarelli, ragu alla Bolognese, focaccia crumb, pickled red onion
- Pizzoccheri, January King cabbage, chestnuts & fontina sauce

### SIDES

- Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7
- Beetroot alla Scapece with mint, balsamic & garlic - £7

### DESSERT

- Affogato, vanilla ice cream & orange biscotti
- Gorgonzola, fig chutney, pané carasau (£2 supplement)
- Trio of petit fours (vg)



## CHEF'S MENU JANUARY 2025

5 COURSES | £55 PER PERSON  
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Panelle, truffled ricotta, Speck

Chiarli Lambrusco Grasparossa, Emilia Romagna

\*\*\*

Arancino of slow cooked chicken & leek, cacio e pepe emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

\*\*\*

Agnolotti of roasted pumpkin, chestnuts & brown butter

Saragat, Vermentino DOC, Sardinia

\*\*\*

Grilled fillet of sea bream, Jerusalem artichoke caponata & kale

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

\*\*\*

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas

Del Nonno Vin Santo, Chianti, Toscana



## VEGETARIAN CHEF'S MENU JANUARY 2025

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

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Panelle, truffled ricotta & pickles

Chiarli Lambrusco Grasparossa, Emilia Romagna

\*\*\*

Mozzarella di bufala, garlic crostini, pickled mushrooms & sage

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

\*\*\*

Agnolotti of roasted pumpkin, chestnuts & brown butter

Saragat, Vermentino DOC, Sardinia

\*\*\*

Truffled risotto of January King cabbage & Jerusalem artichoke

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

\*\*\*

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas

Del Nonno Vin Santo, Chianti, Toscana



# NON GLUTEN MENU JANUARY 2025

## TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Panelle, truffled ricotta & Speck - £7.5

Selection of Italian cheeses & salumi to share with house pickles & chutney - £25

## SMALL PLATES

Salad of sliced venison, pickled cauliflower & winter leaves - £9.5

Mozzarella di bufala, pickled mushrooms & rocket - £11.5

## MAINS

Grilled fillet of sea bream, Jerusalem artichoke caponata & kale - £26

Risotto of roast pumpkin, chestnuts & crispy sage - £19

## SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7

Beetroots alla Scapece, mint, balsamic & garlic - £7

## DESSERTS

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas - £11

Vanilla pannacotta, blood orange jelly, pistachio custard - £9

Ice cream & sorbet - £3 per scoop

Trio of Italian cheeses, fig chutney, shaved celery - £12



# VEGAN MENU JANUARY 2025

## TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Sourdough focaccia, olive oil & balsamic - £4.5

## SMALL PLATES

Ribollita soup of braised beans, cavolo nero & tomato - £9

## MAINS

Risotto of roast pumpkin, chestnuts & crispy sage - £19

## SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7

Beetroots alla Scapece, mint, balsamic & garlic - £7

## DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



## MIDWEEK DINNER OFFER JANUARY 2025

3 COURSES + A CARAFE OF HOUSE WINE TO SHARE  
£42 PER PERSON

TUESDAY - THURSDAY FROM 5PM

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Sourdough focaccia, balsamic & olive oil - £4.5

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

Panelle, truffled ricotta & Speck - £7.5

### STARTERS

Arancino of slow cooked chicken & leek, cacio e pepe emulsion

Mozzarella di bufala, garlic crostini, pickled mushrooms & sage

### MAINS

Pizzoccheri, ham hock, January King cabbage & Fontina sauce

Agnolotti of roasted pumpkin, chestnuts & brown butter

### SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7

Beetroot alla Scapece with mint, balsamic & garlic - £7

### DESSERT

Affogato, vanilla ice cream & orange biscotti

Gorgonzola, fig chutney, pané carasau (£2 supplement)

Trio of petit fours



## MID AFTERNOON CELEBRATION JANUARY 2025

ANTIPASTI + 3 COURSES + CARAFE OF WINE  
2:30-5:30PM | £60 PER PERSON  
THURSDAY - SATURDAY | FOR GROUPS OF 8 OR MORE

### ANTIPASTI

Nocellara olives marinated in lemon, chilli & garlic  
Sourdough focaccia, balsamic & olive oil  
Selection of artisan Italian cheeses & salumi to share  
Pannelle, truffled ricotta & speck

### STARTERS

Crostini of venison, Tallegio & pickled fennel  
Ribollita soup of braised beans, cavolo nero & tomato

### MAINS

Tonnarelli, ragu alla Bolognese, focaccia crumb, pickled red onion  
Pizzoccheri, January King cabbage, chestnuts & Fontina sauce

### SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7  
Beetroot alla Scapece with mint, balsamic & garlic - £7

### DESSERT

Affogato, vanilla ice cream & orange biscotti  
Gorgonzola, fig chutney, pané carasau  
Trio of petit fours