



## HOVE MARCH 2025

### SNACKS

|   |         |
|---|---------|
| Nocellara olives marinated in lemon, chilli & garlic                                | £4.7    |
| Sourdough focaccia, balsamic & olive oil  | £4.5    |
| Crispy potato torta, lardo & hot honey  | £5 each |
| Selection of artisan Italian cheeses & salumi to share with house pickles & chutney | £25     |

### STARTERS

|   |       |
|---|-------|
| Charred mackerel 'Caesar salad', bitter leaves, croutons, Parmesan & anchovy dressing | £12   |
| Rabbit croquette, pesto emulsion  | £12   |
| Mozzarella di bufala, garlic panelle, spring onion scapece                            | £11.5 |
| Spiced mussels & cavolo nero soup, grilled focaccia                                   | £9.5  |

### MAIN COURSES

|  |     |
|--|-----|
| Tagliatelle, leeks, black truffle, focaccia crumb  | £19 |
| Tortelloni, wild garlic & ricotta, mushrooms & preserved lemon                             | £21 |
| Rigatoni, fennel sausage ragu, pickled red onion & aged Parmesan                           | £21 |
| Roasted venison loin, beetroot caponata, stuffed onion of braised shoulder & farro risotto | £26 |

### SIDES

|   |    |
|---|----|
| Sautéed spinach, pickled shallots, matchstick fries | £7 |
| Purple sprouting broccoli, black olive & almond     | £7 |

### DESSERTS

|  |              |
|--|--------------|
| Chocolate mousse, caramelised Avena banana, cocoa brandy snap  | £11          |
| Rhubarb & vanilla pannacotta, Marsala custard & ginger crumble | £11          |
| Trio of Italian cheeses, fig chutney, pane carasau             | £12          |
| Ice creams & sorbets   | £3 per scoop |
| Trio of petit fours  | £6           |



Please note we only accept card payment

Vegan and Non-gluten menus also available

Free guest WiFi available

[cincin.co.uk](http://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 MARCH 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
- Crispy potato torta, lardo & hot honey - £5 each

### STARTERS

- Caesar salad, bitter leaves, croutons, Parmesan & anchovy dressing
- Coppa, garlic panelle & spring onion scapece

### MAINS

- Rigatoni, fennel sausage ragu, focaccia crumb, pickled red onion
- Tagliatelle, leek cacio e pepe

### SIDES

- Sautéed spinach, pickled shallots, matchstick fries - £7
- Purple sprouting broccoli, black olive & almond - £7

### DESSERT

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



## CHEF'S MENU MARCH 2025

4 COURSES | £42 PER PERSON  
WINE FLIGHT | £30 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Crispy potato torta, lardo & hot honey

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

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Rabbit crocchette, pesto emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche (125ml)

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Tortelloni, wild garlic & ricotta, mushrooms & preserved lemon

Saragat, Vermentino DOC, Sardinia (125ml)

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Chocolate mousse, caramelised Aversa banana, cocoa brandy snap

Del Nonno Vin Santo, Chianti, Toscana (50ml)



## VEGETARIAN CHEF'S MENU MARCH 2025

4 COURSES | £42 PER PERSON  
WINE FLIGHT | £30 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Panelle, truffled ricotta & pickles

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

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Mozzarella di bufala, garlic panelle, spring onion scapece

Belisario, 'Val Bona' Verdicchio di Matelica, Marche (125ml)

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Tortelloni, wild garlic & ricotta, mushrooms & preserved lemon

Saragat, Vermentino DOC, Sardinia (125ml)

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Chocolate mousse, caramelised Aversa banana, cocoa brandy snap

Del Nonno Vin Santo, Chianti, Toscana (50ml)



# NON GLUTEN MENU MARCH 2025

## TO START

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

Crispy potato torta, lardo & hot honey - £5 each

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

## SMALL PLATES

Charred mackerel 'Caesar salad', bitter leaves, Parmesan & anchovy dressing - £12

Mozzarella di bufala, garlic pannelle, spring onion scapece - £11.50

Spiced mussels & cavolo nero soup - £9.5

## MAINS

Risotto of truffled leeks, mushrooms & wild garlic - £19

Roasted venison loin, beetroot caponata, stuffed onion of braised shoulder - £26

## SIDES

Sautéed spinach, pickled shallots, matchstick fries - £7

Purple sprouting broccoli, black olive & almond - £7

## DESSERTS

Chocolate mousse, caramelised Avena banana, cocoa brandy snap - £11

Rhubarb & vanilla pannacotta, Marsala custard & ginger crumble - £11

Ice cream & sorbet - £3 per scoop

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



## VEGAN MENU MARCH 2025

### TO START

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

Sourdough focaccia, olive oil & balsamic - £4.5

### SMALL PLATES

Garlic panelle, bitter leaf salad, spring onion scapece - £10

Spiced cavolo nero & cannellini bean soup - £9

### MAINS

Risotto of truffled leeks, mushrooms & wild garlic - £19

### SIDES

Sautéed spinach, pickled shallots, matchstick fries - £7

Purple sprouting broccoli, black olive & almond - £7

### DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



## MID AFTERNOON CELEBRATION MARCH 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 - £4.7
- Sourdough focaccia, balsamic & olive oil - £4.5
- Selection of artisan Italian cheeses & salumi to share - £25
- Crispy potato torta, lardo & hot honey - £5 each

### STARTERS

- Caesar salad, bitter leaves, croutons, Parmesan & anchovy dressing
- Coppa, garlic panelle & spring onion scapece

### MAINS

- Rigatoni, fennel sausage ragu, focaccia crumb, pickled red onion
- Tagliatelle, leek cacio e pepe

### SIDES

- Sautéed spinach, pickled shallots, matchstick fries - £7
- Purple sprouting broccoli, black olive & almond - £7

### DESSERT

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