



# HOVE SEPTEMBER 2021

## SNACKS

Nocellara olives marinated in lemon, chilli and garlic	£3.5
Rosemary house focaccia & Pugliese olive oil, aged balsamic	£3.5
Lardo di Colonnata, pane carasau, roasted garlic	£6
Bulls heart tomatoes, Lambrusco Viadanese vinegar	£6

## STARTERS

Rabbit croquette, pistachio pesto emulsion	£8.5
Burrata, Jerusalem artichoke compote, figs	£8.5
South Downs beef tartare, mustard frills & Parmesan	£9

## MAIN COURSES

Rigatoni all'Amatriciana	£15
Tagliatelle, ragu of wild mushroom & mascarpone	£16
Ravioli nero of salt cod with roasted peppers & crispy capers	£16.5
Rump of South Downs lamb, Perlina aubergine, polenta fritta, baby gem & anchovy emulsion	£21

## DESSERTS

Fig leaf panna cotta, blackberries and black pepper meringue	£8
Tiramisu choux bun, coffee ice cream	£8
Date ice cream Affogato	£5.5
Trio of Italian cheeses, home made chutney & pane carasau	£9

Vegan and non-gluten menus also available



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## APERITIVI

Cin Cin Negroni - Campari, Regal Rogue rose vermouth, Malfy gin, rhubarb bitters	£9.5
Summer Sanna - Malfy gin, watermelon juice, lemon, mint, Fever Tree ginger ale	£9.5
Cin Cin Bellini - summer berries & Prosecco	£8
Pink Martini - Regal Rogue rose vermouth, Malfy gin, orange bitters, rosemary	£9.5
Aperol Spritz - classic Aperol & Prosecco topped with Russian pink soda	£8

## SPARKLING

Malibrán 'Sottovia' Col Fondo, Veneto - unfiltered Glera, fresh, cloudy, light bubbles	£7.5
l'Archetipo, 'Susumante', Puglia - sparkling rose', fresh raspberries, elegant finish	£10
Ferghettina Franciacorta, Lombardia - golden bubbles, white flowers, yeasty/biscuity	£14

## BEERS

Ichnusa Sardinian lager 5%	£5
Unbarred Casual pale ale 4.5%	£6
Estrella Galicia 0.0%	£5.5

## TO FINISH

Solio di Valdiserre Moscato DOC, Piemonte (100ml)	£7
Tessari, Tre Colli 2013 Recioto di Soave, Veneto (50ml)	£7
Selection of Italian amaro digestivi -	
Cynar, Averna, Fernet-Branca, Montenegro, Vecchio del Capo (50ml)	£7
Tosolini Limoncello, Mirto or Amaretto Veneziano	£6
Coffee & Teas -	
Red Roaster coffees or Camellios tea	£2.5



## CHEF'S MENU SEPTEMBER 2021

5 COURSES | £45 PER PERSON  
WINE FLIGHT | £35 PER PERSON

### TO START

Nocellara olives with lemon, chilli and garlic  
Rosemary focaccia, Pugliese extra virgin olive oil, aged balsamic  
Bulls Heart tomatoes, Lambrusco Viadanese vinegar  
Fidora, Rose Prosecco Spumante DOC, Veneto

### SMALL PLATES

Rabbit crochette, pistachio pesto emulsion  
Burrata, Jerusalem artichoke compote, figs  
Cicognola, Barbera 'Bianca, Lombardia

### PRIMO

Tagliatelle, ragu of wild mushroom & mascarpone  
Mastroberandino, Fiano di Avellino DOCG

### SECONDO

Rump of South Downs lamb, Perlina aubergine, polenta fritta,  
baby gem & anchovy emulsion  
(V: Roast Perlina aubergine, polenta fritta, baby gem & roasted peppers)  
Agostino Bosco Langhe Nebbiolo 2018

### DESSERT

Tiramisu choux bun, coffee ice cream  
Solio di Valdiserre Moscato DOC, Piemonte

If you have any allergens, please inform us.  
All produce is fresh so menu is subject to change.  
A 12.5% discretionary Service Charge will be added to the total bill.



## NON GLUTEN MENU SEPTEMBER 2021

### TO START

Nocellara olives with lemon, chilli and garlic - £3.5

Bulls Heart tomatoes, Lambrusco Viadanese vinegar - £6.5

### SMALL PLATES

Burrata, Jerusalem artichoke compote, figs - £8.5

South Downs beef tartare, mustard frills & parmesan - £9

### MAINS

Risotto of wild mushroom, tomato & roasted peppers - £16

Rump of South Downs lamb, Perlina aubergine, polenta  
fritta,

baby gem & anchovy emulsion - £21

### DESSERTS

Fig leaf panna cotta, blackberries and black pepper meringue - £8

Date ice cream affogato - £5

Trio of Italian cheeses, house chutney - £7

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



## VEGAN MENU SEPTEMBER 2021

### TO START

- Nocellara olives with lemon, chilli and garlic - £3.5
- Rosemary focaccia & Pugliese olive oil, aged balsamic - £3.5
- Bulls Heart tomatoes, Lambrusco Viadanese vinegar - £6

### SMALL PLATE

- Salad of Jerusalem artichoke, baby gem and fig - £7

### MAIN

- Risotto of wild mushroom, tomato & roasted peppers - £16

### DESSERT

- Sorbetto of the day - £5

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