



HOVE JANUARY 2022

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£3.5
Rosemary house focaccia, Valdibella extra virgin oil & balsamic	£3.5
Portland crab beignet, 'nduja emulsion	£7
Roasted pumpkin & Taggiasche olive panzanella	£6

STARTERS

Venetian duck leg croquette, pickled root vegetable salad	£9.5
Scapece of Cornish mussels, squid & samphire with aioli & puntarelle	£11
Stracciatella, roasted cauliflower, kale pesto, golden sultana & treviso	£8.5

MAIN COURSES

Rigatoni 'pajata alla finta' lamb sweetbreads, 'nduja & winter tomato	£18.5
Herb crusted lemon sole, gnocchi, King Oyster mushroom, January king cabbage	£20
Cappellacci of butternut squash & winter greens, quattro formaggi sauce, pickled grapes	£16
Sussex beef sirloin, black pudding beef sausage, parsnip, thyme roasted roscoff, cime di rapa, pickled walnut jus	£24

DESSERTS

Clementine meringue pie, clementine ice cream	£8.5
Triple chocolate & amoretti torte, amoretti caramel, almond tuile	£9
Oatmilk & muscovado rice pudding, poached pear, granola	£8
Date ice cream affogato	£5
Trio of Italian cheeses, home made chutney & pane carasau	£9.5

Vegan and non-gluten menus also available



For more information on our Brighton & London restaurants or our Cin Cin At Home delivery service, see our website at cincin.co.uk and follow us on social media.

cincin.co.uk

Flip over menu for aperitivi & cocktails

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.



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APERITIVI

Cin Cin Negroni - Campari, Regal Rogue rose vermouth, Malfy gin, rhubarb bitters	£9.5
Monte Sardo - Montenegro Amaro, Foursquare spiced rum, orange bitters, soda	£10
Cin Cin Bellini - summer berries & Prosecco	£8
Reverse Manhattan - Regal Rogue Bold Red vermouth, Lot 40 rye whisky, Luxardo sour cherry gin	£10
Aperol Spritz - classic Aperol & Prosecco topped with Russian pink soda	£8

SPARKLING

Fidora 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

Moretti Lager 4.6%	£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	£3.5/£2.5
Espresso Martini	£9.5



CHEF'S MENU
JANUARY
2022

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

T O S T A R T

Nocellara olives with lemon, chilli & garlic
Rosemary house focaccia, Valdibella extra virgin olive oil & balsamic
Roasted pumpkin & Taggiasche olive panzanella

L' Archetipo, Susumante, Puglia

S M A L L P L A T E S

Venetian duck leg croquette, pickled root vegetable salad
Stracciatella, roasted cauliflower, kale pesto, golden sultana & treviso

Cicognola, Barbera 'Bianca, Lombardia

P R I M O

Cappellacci of butternut squash & winter greens, quattro formaggi sauce, pickled grapes

Musso, Langhe Nebbiolo, Piemonte 2019 DOC

S E C O N D O

Sussex beef sirloin, black pudding beef sausage, parsnip, thyme roasted roscoff,
cime di rapa, pickled walnut jus

(V: Risotto of parsnip, thyme roasted roscoff onion, King Oyster mushroom, pickled walnut)

Le Pianure, Refosco, Friuli Venezia Giulia 2018

P R E - D E S S E R T

Blood orange sorbetto

D E S S E R T

Triple chocolate & amoretto torte, amoretto caramel, almond
tuile

Solio di Valdiserre Moscato DOC, Piemonte



NON GLUTEN MENU JANUARY 2022

TO START

Nocellara olives with lemon, chilli & garlic - £3.5

Salad of roasted pumpkin, Taggiasche olives, fresh herbs - £6

SMALL PLATES

Scapece of Cornish mussels, squid & samphire with aioli & puntarelle - £11

Stracciatella, roasted cauliflower, kale pesto, golden sultana, treviso - £8.5

MAINS

Risotto of parsnip, thyme roasted roscoff onion, King Oyster mushroom & pickled walnut - £15

Sussex beef sirloin, honeyed parsnips, thyme roasted roscoff onion, cime di rapa & pickled walnut jus - £24

Baked lemon sole, gnocchi, King Oyster mushrooms, January king cabbage - £20

DESSERTS

Blood orange sorbetto - £5

Date ice cream affogato - £5

Oat milk & muscovado rice pudding, poached pear, granola - £8



VEGAN MENU JANUARY 2022

VEGANUARY SET MENU
AVAILABLE - £35 PER
PERSON

TO START

Nocellara olives with lemon, chilli & garlic - £3.5

Rosemary house focaccia, Valdibella extra virgin olive oil & balsamic - £3.5

Roasted pumpkin & Taggiasche olive panzanella - £6

SMALL PLATE

Roasted cauliflower steak, kale pesto, golden sultanas, treviso - £7.5

MAIN

Risotto of parsnip, thyme roasted roscoff, King Oyster mushrooms & pickled
walnut - £15

Tagliatelle of almond, pickled chilli, preserved lemon & winter greens - £16

DESSERT

Sorbetto of the day - £5

Oat milk & muscovado rice pudding, poached pear & granola - £8