



## FITZROVIA MAY 2022

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary house focaccia & Belcari olive oil, aged balsamic	£3.8
Carciofi alla Giudia, aioli	£9
Courgette flowers and truffled ricotta fritti	£7.5
Crispy chicken wings, garlic mayonnaise and Parmesan	£5.5
Jersey Rock oyster with shallot vinegar	£3.7 each
Italian salumi, house pickles, caper berries, pane carasau	£15
Seafood crudo; cured trout & seabass, citrus marinated scallops, fresh oysters	£20
Artisan cheese & salumi platter to share	£25

### STARTERS

Rabbit croquette, pesto emulsion	£10
Risotto of smoked eel, lemon thyme & Tropea onion	£9
Burrata, Heritage carrots, croutons, mustard leaves	£9
Casarecce, Jersey Royals, mushrooms & peas, watercress and hazelnut pesto	£12/17

### MAIN COURSES

Pork agnolotti, baby onions & spring vegetables	£18
Fettuccine of Cornish lobster, agretti & oyster mushroom	£30
Fillet of pollock, peppers alla romana, fried artichokes, roasting jus	£22
Rump of marinated lamb, stufato di fagioli, charred hispi, anchovy vinaigrette	£24

### DESSERTS

Chocolate and Amaretti creme caramel	£8
Espresso crema, cocoa crumb, Marsala ice cream & marshmallow	£8
Pistachio crostatina, orange & rose, crema fresca	£8.5
Boozy raisin affogato	£5.5
Italian cheeses, pickled grape, fig compote & pane carasau	£12

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](http://cincin.co.uk) and follow us on social media.

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



# FITZROVIA

## MAY 2022

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary house focaccia & Belcari olive oil, aged balsamic	£3.8
Carciofi alla Giudia, aioli	£9
Courgette flowers and truffled ricotta fritti	£7.5
Crispy chicken wings, garlic mayonnaise and Parmesan	£5.5
Jersey Rock oyster with shallot vinegar	£3.7 each
Italian salumi, house pickles, caper berries, pane carasau	£15
Seafood crudo; cured trout & seabass, citrus marinated scallops, fresh oysters	£20
Artisan cheese & salumi platter to share	£25

### STARTERS

Rabbit croquette, pesto emulsion	£10
Risotto of smoked eel, lemon thyme & Tropea onion	£9
Burrata, Heritage carrots, croutons, mustard leaves	£9
Casarecce, Jersey Royals, mushrooms & peas, watercress and hazelnut pesto	£12/17

### MAIN COURSES

Pork agnolotti, baby onions & spring vegetables	£18
Fettuccine of Cornish lobster, agretti & oyster mushroom	£30
Fillet of pollock, peppers alla romana, fried artichokes, roasting jus	£22
Rump of marinated lamb, stufato di fagioli, charred hispi, anchovy vinaigrette	£24

### DESSERTS

Chocolate and Amaretti creme caramel	£8
Espresso crema, cocoa crumb, Marsala ice cream & marshmallow	£8
Pistachio crostatina, orange & rose, crema fresca	£8.5
Boozy raisin affogato	£5.5
Italian cheeses, pickled grape, fig compote & pane carasau	£12



## CHEF'S MENU MAY 2022

5 COURSES | £48 PER PERSON  
WINE FLIGHT | £35 PER PERSON

Amuse bouche

Paltrinieri, 'Radice' Lambrusco, Emilia Romagna (125ml)

\*\*\*

Porcini sfogliatella

\*\*\*

Risotto of smoked eel, lemon thyme & Tropea onion

Cicognola, Barbera Bianca, Lombardia (100ml)

\*\*\*

Fettuccine of Cornish lobster, agretti & oyster mushroom

Ca' Lojera Lugana, Lombardia (100ml)

\*\*\*

Rump of marinated lamb, stufato di fagioli, charred hispi, anchovy vinaigrette

Bussola Valpolicella Ripasso Superiore (100ml)

\*\*\*

Limoncello and basil sorbet

\*\*\*

Triple chocolate cremoso, Aversa banana, caramelised brioche

Limoncello (50ml)



## VEGETARIAN CHEF'S MENU MAY 2022

5 COURSES | £48 PER PERSON  
WINE FLIGHT | £35 PER PERSON

Amuse bouche

Paltrinieri, 'Radice' Lambrusco, Emilia Romagna (125ml)

\*\*\*

Porcini sfogliatella

\*\*\*

Burrata, Heritage carrots, croutons, mustard leaves

Cicognola, Barbera Bianca, Lombardia (100ml)

\*\*\*

Fettuccine, purple sprouting broccoli, passata calabrese & pangrattatoCa'

Lojera Lugana, Lombardia (100ml)

\*\*\*

Risotto of mushroom, pea & Tropea onion

Bussola Valpolicella Ripasso Superiore (100ml)

\*\*\*

Limoncello and basil sorbet

\*\*\*

Triple chocolate cremoso, Avena banana, caramelised brioche

Limoncello (50ml)



## NON GLUTEN MENU MAY 2022

### TO START

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

Courgette flowers and truffled ricotta fritti - £7.5

### SMALL PLATES

Rabbit croquette, pesto emulsion - £10

Risotto of smoked eel, lemon thyme & Tropea onion - £9

Burrata, Heritage carrots, mustard leaves- £9

### MAINS

Rump of marinated lamb, stufato di fagioli, charred hispi, anchovy vinaigrette - £24

Fillet of pollock, peppers alla romana, fried artichokes, roasting jus - £22

Risotto of Cornish lobster, agretti - £30

### DESSERTS

Chocolate and Amaretti creme caramel £8

Boozy raisin affogato - £5.5

Italian cheeses, pickled grapes, fig compote - £12



## VEGAN MENU MAY 2022

SET MENU AVAILABLE - £35 PER  
PERSON FOR ALL DISHES LISTED

### TO START

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

Rosemary focaccia, olive oil & balsamic - £3.8

### SMALL PLATE

Panzanella of crispy artichoke, Heritage carrots - £7

Casarecce, Jersey Royals, mushrooms & peas, watercress and hazelnut pesto - £12

### MAIN

Cavatelli, wild mushrooms, purple sprouting broccoli, & chilli - £15

### DESSERT

Sorbet selection - £5