



HOVE MAY 2022

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£3.5
Oregano focaccia, Belcari extra virgin olive oil & balsamic	£3.5
Heritage tomato & pickled cucumber panzanella	£6

STARTERS

Nduja arancino, saffron aioli, gremolata	£8.5
Citrus cured Halibut, peas, grapefruit, fennel	£10
Burrata, hazelnut, cantaloupe, bitter leaves	£9.5

MAIN COURSES

Ravioli of Saddleback pork and guanciale, spring onion, lardo, crispy shallot	£20
Taglierini of anchovy, aubergine & confit tomato	£18
Fried ricotta gnocchi, asparagus, pine nut, pesto rosso	£16
Rump of lamb, marinated courgette, farro, San Marzano broth	£26

DESSERTS

Audrey's chocolate nemesis, creme fraiche, Maldon sea salt **	£9
Amalfi lemon meringue pie, thyme	£8.5
Hazelnut creme caramel, Aversa sponge	£7.5
Date ice cream affogato	£6
Trio of Italian cheeses, home made chutney & pane carasau	£9.5

**£1 from this dish is donated to our 2022 charity partner The Sussex Beacon
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.



CHEF'S MENU MAY 2022

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

TO START

Nocellara olives with lemon, chilli & garlic
Oregano focaccia, Belcari extra virgin olive oil & balsamic
Heritage tomato & pickled cucumber panzanella
La Bianca, Garg"N'Go, Veneto

SMALL PLATES

Nduja arancino, saffron aioli, gremolata
Burrata, hazelnut, cantaloupe, bitter leaves
Antica Enotria, Puglia Bianco, Puglia

PRIMO

Fried ricotta gnocchi, asparagus, pine nut, pesto rosso
Mastroberardino, Lacryma Christi, Campania

SECONDO

Rump of lamb, marinated courgette, farro, San Marzano broth
Bussola, Valpolicella Classico Superiore 2015, Veneto

PRE-DESSERT

Peach & Malfy gin sorbetto

DESSERT

Audrey's chocolate nemesis, creme fraiche, Maldon sea salt
Solio di Valdiserre Moscato DOC, Piemonte



CHEF'S VEGETARIAN MENU MAY 2022

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

TO START

Nocellara olives with lemon, chilli & garlic
Oregano house focaccia, Belcari extra virgin olive oil & balsamic
Heritage tomato & pickled cucumber panzanella
La Bianca, Garg' N' Go, Veneto

SMALL PLATES

New season courgette, peas, grapefruit, fennel
Burrata, hazelnut, cantaloupe, bitter leaves
Antica Enotria, Puglia Bianco, Puglia

PRIMO

Fried ricotta gnocchi, asparagus, pine nut, pesto rosso
Mastroberardino, Lacryma Christi, Campania

SECONDO

Risotto Verde, crispy shallot, Parmesan
Bussola, Valpolicella Classico Superiore 2015, Veneto

PRE-DESSERT

Peach & Malfy gin sorbetto

DESSERT

Audrey's chocolate nemesis, creme fraiche, Maldon sea salt
Solio di Valdiserre Moscato DOC, Piemonte



NON GLUTEN MENU MAY 2022

T O S T A R T

- Nocellara olives with lemon, chilli & garlic - £3.5
- Salad of Heritage tomato & pickled cucumber - £6

S M A L L P L A T E S

- Citrus cured Halibut, peas, grapefruit, fennel - £10
- Burrata, hazelnut, cantaloupe, bitter leaves - £8.5

M A I N S

- Fried ricotta gnocchi, asparagus, pine nut, pesto rosso - £16
- Rump of lamb, marinated courgette, lentils, San Marzano broth - £26
- Risotto of anchovy & aubergine, confit tomato, bitter leaves - £18

D E S S E R T S

- Peach & Malfy gin sorbetto - £5
- Date ice cream affogato - £6
- Hazelnut creme caramel, candied hazelnuts - £7.5
- Audrey's chocolate nemesis, creme fraiche, Maldon sea salt - £9



VEGAN MENU MAY 2022

VEGAN SET MENU AVAILABLE -
£35 PER PERSON

TO START

Nocellara olives with lemon, chilli & garlic - £3.5

Oregano focaccia, Belcari extra virgin olive oil & balsamic - £3.5

Heritage tomato & pickled cucumber panzanella - £6

SMALL PLATE

New season courgette, peas, grapefruit & fennel £8

MAIN

Trofie, wild garlic pesto, pine nuts & confit tomato - £16

Risotto verde, baby fennel, crispy shallot - £16

DESSERT

Peach & Malfy gin sorbetto - £5

Hazelnut creme caramel - £7.5

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