



FITZROVIA JUNE 2022

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary house focaccia & Belcari olive oil, aged balsamic	£3.8
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

Arancino of white crab, brown crab aioli	£10
Marinated San Marzano tomato, house cured lardo, pangrattato	£8.5
Burrata, Heritage carrots, croutons, mustard leaves	£9
Casarecce verde, Trombetta courgette, peperonata alla romana	£12/17

MAIN COURSES

Pork agnolotti, spring onions & fresh peas	£18
Fettuccine of Cornish lobster, agretti & oyster mushroom	£30
Sea bass, caponata, spinach, crispy polenta	£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 and follow us on social media.

cincin.co.uk



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APERITIVI

Marco Polo- Cin Cin infused vodka , vermouth topped with ginger ale	£11
Paper Plane - Rye whiskey , Montenegro and Aperol	£9
Reverse Manhattan - Regal Rogue red vermouth, Lot 40 rye, Luxardo sour cherry gin	£11
Black cherries Espresso Martini- Vodka, coffee and cherry liqueur	£11
Cin Cin Negroni - Campari, Regal Rogue rose vermouth, Panarea gin, rhubarb bitters	£10
Aperol Spritz - classic Aperol with Prosecco topped with Fever Tree soda	£9

SPARKLING

Prosecco Col Fondo 'Fidora' - unfiltered, citrus fruits notes and bright acidity	£7.5
Paltrinieri 'Radice', Emilia Romagna - crunchy Lambrusco with a light sherbet finish	£10

BEERS

Italian lager 5%	£6
Unbarred Casual pale ale 4.5%	£6.5
Lucky Saint lager 0.5%	£6

TO FINISH

Sammontana Vin Santo, Montelupo 2011 DOC, Toscana (50ml)	£7.5
Selection of Italian amaro digestivi -	
Cynar, Averna, Fernet-Branca, Montenegro, Vecchio Amaro del Capo, Amaretto	£8.5
Homemade Cin Cin Limoncello	£6.5
Coffee & Teas - Red Roaster espresso/macchiato or Camellios tea	£2.5



CHEF'S MENU JUNE 2022

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

Amuse bouche

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

Porcini sfogliatella

Arancino of white crab, brown crab aioli

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

Dark and white chocolate cremoso, macerated strawberries

Limoncello (50ml)



VEGETARIAN CHEF'S MENU

JUNE 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)

Fettucine, Trombetta courgette, passata calabrese, pangrattato

Ca' Lojera Lugana, Lombardia (100ml)

Risotto of mushroom, pea & Tropea onion

Bussola Valpolicella Ripasso Superiore (100ml)

Limoncello and basil sorbet

Dark and white chocolate cremoso, macerated strawberries

Limoncello (50ml)



NON GLUTEN MENU JUNE 2022

TO START

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

Courgette flowers and truffled ricotta fritti - £7.5

SMALL PLATES

Arancino of white crab, brown crab aioli - £10

Marinated San Marzano tomato, house cured lardo - £8.5

Burrata, Heritage carrots, mustard leaves - £9

MAINS

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

Sea bass, caponata, spinach, crispy polenta - £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 JUNE 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

Casarecce verde, Trombetta courgette, peperonata alla romana - £12/17

Marinated San Marzano tomato, pangrattato - £8.5

MAIN

Cavatelli, Oyster mushrooms, fresh peas, & chilli - £15

DESSERT

Sorbet selection - £5