



# FITZROVIA AUGUST 2022

## SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary house focaccia & Belcari olive oil, aged balsamic	£3.8
Jersey Rock oyster with Giacomo sauce	£3.9
Crispy polenta, caponata, coppa	£5.5
Wild Atlantic prawn, garlic & fermented chilli	£7
Ortiz anchovies, Cuore Del Vesuvio, pickled shallot	£7.5
Salumi, house pickles, capers, pane carasau	£15
Artisan cheese & salumi platter to share	£25

## STARTERS

House salad	£7
Arancino of Portland crab, brown crab aioli	£10
Aurox beef tartare, cep emulsion, pecorino & pickled girolles	£12
Burrata, marinated San Marzano tomatoes, dried black olive	£9.5

## MAIN COURSES

Fusilli, Iron Age pork ragu, shaved fennel & orange salad	£18
Fagottini of sheep's ricotta, courgette, mint & almonds	£16.5
Tonnarelli, Scottish lobster, samphire & Striata aubergine	£30
Corn-fed chicken, potato terrine, runner beans, nduja sauce	£24

## DESSERTS

Dark chocolate and raspberry delice, peanut brittle **	£9.5
Buttermilk panna cotta, Pimm's jelly, strawberries	£8
Orange polenta cake, roast apricots, Amaretto crema	£8
Boozy raisin affogato	£5.5
Italian cheeses, pickled grape, fig compote & pane carasau	£12

\*\*£1 is given by Cin Cin to Maudsley Charity (Registered charity no. 1175877) for every dish sold.



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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

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)



## CHEF'S MENU AUGUST 2022

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

Nocellara olives marinated in lemon, chilli and garlic

Rosemary focaccia, Balcarì olive oil & balsamic

Sardines a beccafico, chilled pea soup

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

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Tonnarelli, Cornish lobster, samphire & striata aubergine

Soave Superiore, I Stefanini, Veneto (100ml)

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Aged rump cap, Caesared gem, shin ragu & crispy potato terrine

Valpolicella Ripasso, Bussola, Veneto (100ml)

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Buttermilk panna cotta, Pimm's jelly & English strawberries

Limoncello (50ml)



# VEGETARIAN CHEF'S MENU AUGUST 2022

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

Welcome snack

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

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Porcini sfogliatella

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Burrata, marinated San Marzano tomatoes, dried black olive

Cicognola, Barbera Bianca, Lombardia (100ml)

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Fagottini of sheep's ricotta, courgette, mint & almonds

Soave Superiore, I Stefanini, Veneto (100ml)

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Risotto Fiorentina

Schiava, Tiefenbrunner, Alto Adige (100ml)

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Limoncello & basil sorbet

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Trio of cannoli

Limoncello (50ml)



## NON GLUTEN MENU AUGUST 2022

### TO START

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

Crispy polenta, caponata, coppa - £5.5

### SMALL PLATES

Arancino of Portland crab, brown crab aioli - £10

Aurox beef tartare, cep emulsion, pecorino, pickled girolles - £12

Burrata, marinated San Marzano tomatoes, dried black olive - £9

### MAINS

Corn-fed chicken, crispy potatoes, runner beans, nduja sauce - £24

Risotto of Cornish lobster, samphire - £30

### DESSERTS

Buttermilk panna cotta, Pimm's jelly, strawberries - £8

Orange polenta cake, roast apricots, Amaretto crema - £8

Boozy raisin affogato - £5.5

Italian cheeses, pickled grapes, fig compote - £12



## VEGAN MENU AUGUST 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

Marinated San Marzano tomatoes, pangrattato - £8.5

### MAIN

Cavatelli, aubergine, fresh peas, & chilli - £15

### DESSERT

Sorbet selection - £5