



HOVE AUGUST 2022

SNACKS

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

STARTERS

Arancino of Venetian style duck, tomato & Mozzarella, pink peppercorn & caper mayo	£9
Sarde a Beccafico, parsley, cipollini onions & pine nuts	£8.5
Burrata, Romano beans, walnut & orange	£9

MAIN COURSES

Rigatoni, Aurox beef ala Genovese & Pecorino	£20
Tagliatelle puttanesca, mussels, sea vegetables	£19
Cappellacci of sheeps ricotta, marinated courgettes, mint & garlic	£17
Sea Bream, baby potatoes, caponata & courgette puree	£24

DESSERTS

Pistachio cheesecake with raspberry sorbet **	£9
Cin Cin tiramisu	£8.5
BBQ peach, balsamic, mascarpone & honey	£8.5
Malted milk 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 AUGUST 2022

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

TO START

Nocellara olives with lemon, chilli & garlic
Oregano focaccia, Farchioni extra virgin olive oil & balsamic
Heritage tomato & pickled cucumber panzanella
Fidora, Civranetta col Fondo Veneto

SMALL PLATES

Arancino of Venetian style duck, tomato & Mozzarella, pink peppercorn & caper mayo
Burrata, Romano beans, walnut and orange
Enotria, Puglia Bianco, Puglia

PRIMO

Cappellacci of sheeps ricotta, marinated courgettes, mint & garlic
Ca' del Lago, Cabernet Sauvignon, Veneto

SECONDO

Sea Bream, baby potatoes, caponata & courgette puree
Tenuta Stella, Friulano, Friuli

PRE-DESSERT

Watermelon & mint sorbetto

DESSERT

Pistachio cheesecake with raspberry sorbet
Solio di Valdiserre Moscato DOC, Piemonte



CHEF'S VEGETARIAN MENU AUGUST 2022

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

TO START

Nocellara olives with lemon, chilli & garlic
Oregano house focaccia, Farchioni extra virgin olive oil & balsamic
Heritage tomato & pickled cucumber panzanella
Fidora, Civranetta Col Fondo, Veneto

SMALL PLATES

Sultana stuffed courgette, parsley, cipollini onions and pine nuts
Burrata, Romano beans, walnut and orange
Antica Enotria, Puglia Bianco, Puglia

PRIMO

Cappellacci of sheeps ricotta, marinated courgettes, mint & garlic
Masut da Rive, Pinot Nero, Friuli

SECONDO

BBQ Italian aubergine, baby new potatoes, caponata, courgette puree
Musso, Langhe Nebbiolo, Piemonte

PRE-DESSERT

Watermelon & mint sorbetto

DESSERT

Pistachio cheesecake with raspberry sorbet
Solio di Valdiserre Moscato DOC, Piemonte



NON GLUTEN MENU AUGUST 2022

TO START

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

SMALL PLATES

- Sarde a Beccafico, parsley, cipollini onions & pine nuts £9
- Burrata, romano beans, walnut and orange £8.5

MAINS

- Fried gnocchi, courgette Cacio e Pepe - £16
- Sea Bream, baby potatoes, caponata & courgette puree - £24

DESSERTS

- Raspberry sorbet - £6
- BBQ peach, balsamic, mascarpone & honey £8.5



VEGAN MENU AUGUST 2022

VEGAN SET MENU AVAILABLE -
£35 PER PERSON

TO START

Nocellara olives with lemon, chilli & garlic - £3.5

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

Heritage tomato & pickled cucumber panzanella - £6

SMALL PLATE

Sultana stuffed courgette, parsley, cipollini onions and pine nuts £9

MAINS

BBQ Italian Aubergine, baby new potatoes, caponata, courgette
puree - £18.5

DESSERT

Raspberry sorbet - £6