



FITZROVIA NOVEMBER 2023

SNACKS

Nocellara olives, lemon, chilli & garlic	£4.2
Rosemary house focaccia & Balcari olive oil, aged balsamic	£4
Salumi, house pickles, capers, pane carasau	£15
Selection of artisan Italian cheeses & salumi to share	£25

STARTERS

Panelle, fig, prosciutto di Parma ham & bitter leaf salad	£9
Chicken Milanese, Jerusalem artichoke ketchup & autumnal vegetables	£10
Mackerel scapece, beetroot & dill	£9
Celeriac & hazelnut soup, crostini of truffled ricotta & sage	£8.5

MAIN COURSES

Ravioli of Delica pumpkin, brown butter, pine nuts & sage	£18
Fusilli, squid bolognese, radicchio & focaccia crumb	£22
Pappardelle, venison alla Genovese, rainbow chard & pecorino	£21
Roast loin & pressed belly of pork, wild mushrooms, confit onions, soft polenta	£23

SIDES

Salad of bitter leaves & house pickles	£6
Roasted heritage carrots, fennel seed dressing	£6

DESSERTS

Chocolate torte, blackberries & vanilla cream	£9
Praline semifreddo, vanilla shortbread, poached pear	£9
Cin Cin tiramisu	£8.5
Salted caramel affogato	£7.5
Italian cheeses, pickled grapes, fig compote & pane carasau	£12



LUNCH MENU NOVEMBER 2023

2 COURSES £18 | 3 COURSES £24
TUESDAY TO FRIDAY 12-3PM

SNACKS

- Nocellara olives, lemon, chilli & garlic - £4.2
- Rosemary focaccia, Balcarì olive oil & balsamic - £4
- Salumi, house pickles, capers, pane carasau - £15

STARTERS

- Celeriac & hazelnut soup, crostini of truffled ricotta & sage
- Panelle, fig, prosciutto di Parma ham & bitter leaf salad (£2.5 supplement)
- Mackerel scapece, beetroot & dill

MAINS

- Ravioli of Delica pumpkin, brown butter, pine nuts & sage
- Maccheroni, venison alla Genovese, rainbow chard & pecorino (£3 supplement)
- Fusilli, wild mushroom, confit onion, bitter leaves & focaccia crumb

SIDES

- Salad of bitter leaves & house pickles - £6
- Roasted heritage carrots, fennel seed dressing - £6

DESSERT

- Cin Cin Tiramisu
- Salted caramel affogato
- Gorgonzola, house chutney & pane carasau



CHEF'S MENU NOVEMBER 2023

4 COURSES | £50 PER PERSON
WINE FLIGHT | £37 PER PERSON

Nocellara olives, lemon, chilli & garlic

Rosemary focaccia, Balcarì olive oil & balsamic

Mackerel scapece, beetroot & dill

Chicken Milanese, artichoke ketchup & autumnal vegetables

Prosecco Col Fondo 'Fidora', Veneto (125ml)

Ravioli of Delica pumpkin, brown butter, pine nuts & sage

I Stefanini, Soave classico, Veneto (100ml)

Roast loin & pressed belly of pork, wild mushroom, confit onion, soft polenta

Ronchi Barbaresco, Nebbiolo, Piemonte 2018 (100ml)

Chocolate torte, blackberries & vanilla cream

Cin Cin Limoncello (50ml)



VEGETARIAN CHEF'S MENU NOVEMBER 2023

4 COURSES | £45 PER PERSON
WINE FLIGHT | £37 PER PERSON

Nocellara olives, lemon, chilli & garlic

Rosemary focaccia, Balcari olive oil & balsamic

Panelle, fig, artichoke ketchup & autumnal vegetables

Prosecco Col Fondo 'Fidora', Veneto (125ml)

Ravioli of Delica pumpkin, brown butter, pine nuts & sage

I Stefanini, Soave classico, Veneto (100ml)

Risotto of celeriac, wild mushroom & toasted hazelnuts

Ronchi Barbaresco, Nebbiolo, Piemonte 2018 (100ml)

Chocolate torte, blackberries & vanilla cream

Cin Cin Limoncello (50ml)



VEGAN MENU OCTOBER 2023

SNACKS

Nocellara olives, lemon, chilli & garlic - £4.2

Rosemary focaccia, Balcari olive oil & balsamic - £4

STARTERS

Panelle, fig & autumnal vegetables - £8

Salad of heritage beetroot, bitter leaves & house pickles - £6

MAIN

Maccheroni, wild mushroom, confit onion, bitter leaves & focaccia crumb -
£16.5

DESSERT

Sorbet selection - £5

Praline semifreddo, vanilla shortbread, poached pear - £9



NON GLUTEN MENU NOVEMBER 2023

TO START

Nocellara olives, lemon, chilli & garlic - £4.2

SMALL PLATES

Panelle, fig, prosciutto di Parma ham & bitter leaf salad - £9

Mackerel scapece, beetroot & dill - £9

Celeriac & hazelnut soup, truffled ricotta & sage - £8.5

MAINS

Risotto of celeriac, wild mushroom & toasted hazelnuts - £18

Roast loin & pressed belly of pork, wild mushroom, confit onions, soft polenta - £23

DESSERTS

Chocolate torte, blackberries & vanilla cream - £9

Cin Cin tiramisu - £8

Italian cheeses, pickled grapes, fig compote - £12



MIDWEEK DINNER OFFER NOVEMBER 2023

3 COURSES + A CARAFE OF HOUSE WINE
£80 FOR TWO

WEDNESDAY AND THURSDAY FROM 5PM

SNACKS

- Nocellara olives, lemon, chilli & garlic - £4.2
- Rosemary focaccia, Balcari olive oil & balsamic - £4
- Salumi, house pickles, capers, pane carasau - £15

STARTERS

- Mackerel scapece, beetroot & dill
- OR
- Chicken Milanese, artichoke ketchup & autumnal vegetables

MAINS

- Ravioli of Delica pumpkin, brown butter, pine nuts & sage
- OR
- Pappardelle, venison alla Genovese, rainbow chard & pecorino

SIDES

- Salad of bitter leaves & house pickles - £6
- Roasted heritage carrots, fennel seed dressing - £6

DESSERT

- Cin Cin Tiramisu
- OR
- Salted caramel affogato