



HOVE NOVEMBER 2023

SNACKS

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|---|------|
| Nocellara olives marinated in lemon, chilli & garlic | £4.2 |
| Oregano focaccia, Farchioni extra virgin olive oil & balsamic | £4 |
| Salad of shaved fennel, pickled celery & herb vinaigrette | £5.5 |
| Salumi, pickled giardiniera vegetables & pane carasau | £15 |
| Selection of artisan Italian cheeses & salumi to share | £25 |

STARTERS

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|---|-------|
| Chicken Milanese, roasted celeriac & autumnal vegetables | £10 |
| Buffalo di mozzarella, Delica pumpkin, amaretti & sage | £10.5 |
| Mackerel scapece, beetroot, dill mayo & frisee | £9 |
| Panelle, fig, prosciutto di parma ham & bitter leaf salad | £9 |

MAIN COURSES

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| Hand rolled fettuccine, truffle sauce, mushrooms & toasted hazelnuts | £18.5 |
| Ravioli of slow cooked beef shin, salsify glazed in Chianti & peppercorn sauce | £21 |
| Rigatoni, mussels, nduja sauce, lemon & kale | £19 |
| Strozzapreti, Squid bolognese, radicchio & focaccia crumb | £21 |
| Roast loin of venison, braised shoulder, Jerusalem artichoke & chard lasagne | £24 |

SIDES

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| Roasted squash caponata | £6 |
| Heritage carrots, fennel seed dressing | £6 |

DESSERTS

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| Chocolate torte, blackberries & vanilla cream | £9 |
| Praline semifreddo, vanilla shortbread, poached pear | £9 |
| Honeycomb ice cream affogato | £7.5 |
| Trio of Italian cheeses, house chutney & pane carasau | £12 |
| Trio of petit fours | £5 |



Please note we only accept card payment

Vegan and non-gluten menus also available

Free guest WiFi available

cincin.co.uk

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.



LUNCH MENU NOVEMBER 2023

2 COURSES £18 | 3 COURSES £24
THURSDAY TO SATURDAY 12-3PM

SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4.2
Oregano focaccia, Farchioni olive oil & balsamic - £4

STARTERS

Salad of shaved fennel, pickled celery & herb vinaigrette
Chicken Milanese, roasted celeriac & autumnal vegetables (£3 supplement)
Buffalo di mozzarella, Delica pumpkin, amaretti & sage

MAINS

Hand rolled fettuccine, truffle sauce, mushrooms & roasted hazelnuts
Strozzapreti, Squid bolognese, radicchio & focaccia crumb
Ravioli of slow cooked beef shin, salsify glazed in Chianti & peppercorn sauce (£2.5 supplement)

SIDES

Roasted squash caponata - £6
Heritage carrots, fennel seed dressing - £6

DESSERT

Chocolate torte, blackberries & vanilla cream
Honeycomb ice cream affogato
Gorgonzola, house chutney & pane carasau (£2 supplement)



CHEF'S MENU NOVEMBER 2023

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

Nocellara olives marinated in lemon, chilli & garlic
Oregano focaccia, Farchioni olive oil & balsamic
Salad of shaved fennel, pickled celery & herb vinaigrette
Fidora, Civranetta, Col Fondo, Veneto (125ml)

Chicken Milanese, roasted celeriac & autumnal vegetables
Buffalo di mozzarella, Delica pumpkin, amaretti & sage
Terre di Vita, Grillo, Sicilia (100ml)

Hand rolled fettuccine, truffle sauce, mushrooms & roasted hazelnuts
I Stefanini, Il Selese, Soave, Veneto (100ml)

Roast loin of venison, braised shoulder, Jerusalem artichoke & chard lasagne
Anima Umbra Rosso, Umbria 2018 (100ml)

Chocolate torte, blackberries & vanilla cream
Del Nonno Vin Santo, Chianti, Toscana (50ml)



VEGETARIAN CHEF'S MENU NOVEMBER 2023

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

Nocellara olives marinated in lemon, chilli & garlic

Oregano focaccia, Farchioni olive oil & balsamic

Salad of shaved fennel, pickled celery & herb vinaigrette

Fidora, Civranetta, Col Fondo, Veneto (125ml)

Buffalo di mozzarella, Delica pumpkin, amaretti & sage

Panelle, fig, roasted celeriac & autumnal vegetables

Terre di Vita, Grillo, Sicilia (100ml)

Hand rolled fettuccine, truffle sauce, mushrooms & roasted hazelnuts

I Stefanini, Il Selese, Soave, Veneto (100ml)

Risotto of roasted Jerusalem artichoke, Swiss chard & truffle

Anima Umbra Rosso, Umbria (100ml)

Chocolate torte, blackberries & vanilla cream

Del Nonno Vin Santo, Chianti, Toscana (50ml)



VEGAN MENU

NOVEMBER 2023

SNACKS

Nocellara olives marinated in lemon, chilli and garlic - £4.2

Oregano focaccia, Farchioni olive oil & balsamic - £4

Salad of shaved fennel, pickled celery & herb vinaigrette - £5.5

STARTERS

Panelle, fig & autumnal vegetables - £8

MAINS

Strozzapreti, mushrooms, Swiss chard & hazelnuts £17

DESSERT

Praline semifreddo, vanilla shortbread, poached pear - £9

Selection of sorbets - £3 per scoop



NON GLUTEN MENU NOVEMBER 2023

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.2

Salad of shaved fennel, pickled celery & herb vinaigrette - £5.5

SMALL PLATES

Buffalo di mozzarella, Delica pumpkin, amaretti & sage - £10.5

Mackerel scapece, beetroot, dill mayo & frisee - £9

MAINS

Roast loin of venison, braised shoulder, Jerusalem artichoke & chard lasagne - £24

Risotto of Jerusalem artichoke, kale, hazelnut & pecorino - £18

DESSERTS

Praline semifreddo, vanilla shortbread, poached pear - £9

Chocolate torte, blackberries & vanilla cream - £9

Honeycomb ice cream affogato - £7.50

Trio of Italian cheeses & homemade chutney - £12



MIDWEEK OFFER NOVEMBER 2023

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

WEDNESDAY AND THURSDAY FROM 5PM

SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4.2

Oregano focaccia, Farchioni olive oil & balsamic - £4

Salumi, house pickles, capers, pane carasau - £15

STARTERS

Chicken Milanese, roasted celeriac & autumnal vegetables

OR

Buffalo di mozzarella, Delica pumpkin, amaretti & sage

MAINS

Hand rolled fettuccine, truffle sauce, mushrooms & roasted hazelnuts

OR

Ravioli of slow cooked beef shin, salsify glazed in Chianti & peppercorn sauce

SIDES

Roasted squash caponata - £6

Heritage carrots, fennel seed dressing - £6

DESSERT

Praline semifreddo, vanilla shortbread, poached pear

OR

Honeycomb ice cream affogato

Please advise of any allergies | 12.5% discretionary Service Charge will be added to your bill.