



FITZROVIA FEBRUARY 2024

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.4
Rosemary focaccia, olive oil & balsamic	£4.2
Panelle, truffled ricotta, balsamic onions	£5
Selection of artisan Italian cheeses & salumi to share	£25

STARTERS

Crema di ceci, roasted cauliflower, radicchio & pickled sultana (vg)	£8.5
Arancino of pork ragu, fennel seed emulsion	£10
Lasagne of beetroot & roasted Jerusalem artichoke, kale & horseradish (vg)	£8.5
Soup of spiced Cornish mussels, grilled focaccia	£9

MAIN COURSES

Hand made chestnut pizzoccheri, fontina, celeriac & January king cabbage	£17.5
Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley (vg)	£18.5
Rigatoni, grilled sardines, cavolo nero & pickled chilli	£19
Venison loin & cotechino, lentils, purple sprouting broccoli & Jerusalem artichokes	£26

SIDES

Gratin of leeks, Gorgonzola & onion crumb	£6
Braised radicchio salad, almond & citrus dressing (vg)	£6

DESSERTS

Poached rhubarb tartlet, vanilla ricotta & stem ginger custard	£10
Dark chocolate & hazelnut opera cake, vanilla ice cream	£9
Amaretti affogato	£7.5
Trio of Italian cheeses, balsamic membrillo & pane carasau	£12
Trio of petit fours	£6



Please note we only accept card payment

(vg) vegan

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 FEBRUARY 2024

2 COURSES £18 | 3 COURSES £22

TUESDAY TO FRIDAY 12-3PM

SNACKS

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

Rosemary focaccia, olive oil & balsamic - £4.4

Panelle, truffled ricotta, balsamic onions - £5

Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

Crema di ceci, roasted cauliflower, radicchio & pickled sultana (vg)

Arancino of pork ragu, fennel seed emulsion (£2.5 supplement)

Soup of spiced Cornish mussels, grilled focaccia

MAINS

Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley (vg)

Rigatoni, sardines, cavolo nero & pickled chilli

Handcut chestnut pizzoccheri, fontina, celeriac & January king cabbage

SIDES

Gratin of leeks, Gorgonzola & rosemary crumb - £6

Braised radicchio salad, almond & citrus dressing - £6

DESSERT

Dark chocolate & hazelnut opera cake

Amaretti affogato

Trio of petit fours

(vg) vegan



CHEF'S MENU FEBRUARY 2024

5 COURSES | £49 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic
Rosemary focaccia, olive oil & balsamic
Pannelle, truffled ricotta, balsamic onions
Chiarli Lambrusco Grasparossa, Emilia Romagna

Crema di ceci, roasted cauliflower & radicchio
Arancino of pork ragu, fennel seed emulsion
Sassi, Trebbiano Bianco, Abruzzo

Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley
I Stefanini, 'Il Selese' Soave, Veneto

Roast venison & cotechino, lentils, purple sprouting broccoli & Jerusalem
artichokes
Anima Umbra Rosso, Umbria 2018

Dark chocolate & hazelnut opera cake, vanilla ice cream
Del Nonno Vin Santo, Chianti, Toscana



VEGETARIAN CHEF'S MENU FEBRUARY 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, truffled ricotta, balsamic onions

Chiarli Lambrusco Grasparossa, Emilia Romagna

Crema di ceci, roasted cauliflower & radicchio

Lasagne of beetroot & roasted Jerusalem artichoke, kale & horseradish

Sassi, Trebbiano Bianco, Abruzzo

Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley

I Stefanini, 'Il Selese' Soave, Veneto

Gratin of leeks & gorgonzola with lentils, celeriac & purple sprouting broccoli

Anima Umbra Rosso, Umbria 2018

Dark chocolate & hazelnut opera cake, vanilla ice cream

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU FEBRUARY 2024

TO START

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

Panelle, truffled ricotta, balsamic onions - £5

SMALL PLATES

Crema di ceci, roasted cauliflower, radicchio & pickled sultana - £8.5

Lasagne of beetroot & Jerusalem artichoke, kale & horseradish - £8.5

Soup of spiced Cornish mussels & kale - £9

MAINS

Risotto of grilled sardines, cavolo nero & pickled chilli - £19

Venison, cotechino, lentils, purple sprouting broccoli & Jerusalem artichokes - £26

SIDES

Gratin of leeks & Gorgonzola - £6

Braised radicchio, almond & citrus dressing - £6

DESSERTS

Trio of petit fours - £6

Trio of Italian cheeses & house chutney - £12

Ice creams & sorbets - £3 per scoop



MIDWEEK DINNER OFFER FEBRUARY 2024

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

TUESDAY - THURSDAY FROM 5PM

SNACKS

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

Rosemary focaccia, olive oil & balsamic - £4.4

Panelle, truffled ricotta, balsamic onions - £5

STARTERS

Crema di ceci, roasted cauliflower, radicchio & pickled sultana (vg)

OR

Arancino of pork ragu, fennel seed emulsion

MAINS

Rigatoni with focaccia crusted sardines, cavolo nero sauce & pickled chilli

OR

Hand cut chestnut pizzoccheri, Fontina, celeriac & January king cabbage

SIDES

Gratin of leeks, Gorgonzola & rosemary crumb - £6

Braised radicchio salad, almond & citrus dressing - £6

DESSERT

Trio of petit fours

Dark chocolate & hazelnut opera cake

Amaretti affogato