



HOVE JANUARY 2024

SNACKS

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| Nocellara olives marinated in lemon, chilli & garlic | £4 |
| Pesto focaccia | £4.2 |
| Panelle, truffled ricotta, balsamic onions (nv) | £5 |

STARTERS

| | |
|---|------|
| Crema di ceci, grilled Brussels sprouts, crostini & radicchio | £8.5 |
| Arancino of roasted butternut squash & Gorgonzola, walnut & sage sauce (nv) | £9.5 |
| Lasagne of beetroot & roasted Jerusalem artichoke, kale & horseradish | £8.5 |
| Ribollita of winter vegetables | £7.5 |

MAIN COURSES

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| Hand made chestnut pizzoccheri, fontina, celeriac & January king cabbage (nv) | £16 |
| Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley | £17 |
| Saffron strozzapreti, lentil bolognese, rosemary crumb | £15 |
| Gnocchi, green leek & peppercorn sauce, pickled shallot (nv) | £14 |
| Salt baked celeriac, creamed cavolo nero, shallot crostata, black truffle sauce | £18 |

SIDES

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| Potato fritti, salsa rosso | £5 |
| Radicchio salad, winter citrus & house dressing | £5 |

DESSERTS

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|--|------|
| Millefoglie of chocolate, spiced red wine poached pear & caramel | £8.5 |
| Pistachio semifreddo, vanilla shortbread & Campari soaked blood orange | £8 |
| Date affogato (nv) | £7.5 |
| Trio of Italian cheeses, house chutney & pane carasau (nv) | £12 |
| Trio of petit fours | £6 |

(nv) Non-vegan



Please note we only accept card payment

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 JANUARY 2024

2 COURSES £18 | 3 COURSES £22
THURSDAY TO SATURDAY 12-3PM

SNACKS

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

Pesto focaccia - £4.2

Panelle, truffled ricotta, balsamic onions (nv) - £5

STARTERS

Crema di ceci, grilled Brussels sprouts, crostini & radicchio

Ribollita of winter vegetables

MAINS

Saffron strozzapreti, lentil bolognese, rosemary crumb

Gnocchi, green leek & peppercorn sauce, pickled shallot (nv)

SIDES

Potato fritti, salsa rosso - £5

Radicchio salad, winter citrus & house dressing - £5

DESSERT

Trio of petit fours

Date affogato (nv)

(nv) Non-vegan



CHEF'S MENU JANUARY 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Pesto laminated focaccia

Chiarli Lambrusco Grasparossa, Emilia Romagna

Grilled Brussel sprout crostini, crema di ceci & radicchio

Lasagne of beetroot & roasted Jerusalem artichoke, kale & horseradish

Sassi, Trebbiano Bianco, Abruzzo

Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley

Casaretti, Bardolino DOC, Veneto

Salt baked celeriac, creamed cavolo nero, glazed red onion, black truffle

Anima Umbra Rosso, Umbria 2018

Pistachio semifreddo, vanilla shortbread & Campari soaked blood orange

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU JANUARY 2024

TO START

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

Panelle, truffled ricotta, balsamic onions (nv) - £5

SMALL PLATES

Grilled Brussel sprout caponata, crema di ceci & bitter leaves - £8

Ribollita of winter vegetables - £7.5

MAINS

Salt baked celeriac, creamed cavolo nero, glazed red onion, black truffle sauce - £18

Gnocchi, green leek & peppercorn sauce, pickled shallot (nv) - £14

DESSERTS

Pistachio semifreddo, vanilla shortbread & blood orange - £8

Date affogato (nv) - £7.5

Trio of Italian cheeses & homemade chutney (nv) - £12

(nv) Non-vegan

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



MIDWEEK DINNER OFFER JANUARY 2024

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

WEDNESDAY AND THURSDAY FROM 5PM

SNACKS

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

Pesto focaccia - £4.2

Panelle, truffled ricotta, balsamic onions (nv) - £5

STARTERS

Crema di ceci, Grilled Brussels sprouts, crostini & radicchio

OR

Arancino of roasted butternut squash, walnut & sage sauce (nv)

MAINS

Saffron strozzapreti, lentil bolognese, rosemary crumb

OR

Gnocchi, green leek & peppercorn sauce, pickled shallot (nv)

SIDES

Potato fritti, salsa rosso - £5

Radicchio salad, winter citrus & house dressing - £5

DESSERT

Trio of petit fours

Pistachio semifreddo, vanilla shortbread & Campari soaked blood orange

Date affogato (nv)

(nv) Non-vegan

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