



FITZROVIA MARCH 2024

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary focaccia, olive oil & balsamic	£4.4
Panelle, pesto rosso, balsamic onions	£5
Selection of artisan Italian cheeses & salumi to share	£25

STARTERS

Jerusalem artichoke & black olive bruschetta, bitter leaf salad (vg)	£8.5
Arancino of pork ragu, fennel seed emulsion	£10
Lasagne bianca of truffled mushroom, mozzarella & bechamel, basil pesto	£10
Soup of spiced Cornish mussels, grilled focaccia	£9

MAIN COURSES

Tagliatelle, braised lentil ragu, purple sprouting broccoli & pangrattato (vg)	£17.5
Balanzoni of wild garlic, potato & Gorgonzola, ragu alla bolognese	£19.5
Rigatoni, focaccia crusted sardines, cavolo nero & pickled chilli	£19
Roasted venison loin, salt baked beetroot, involtini of braised shoulder & farro risotto	£26

SIDES

Crispy kale, charred kohlrabi, sun-dried tomato dressing & pickled chilli (vg)	£6
Gratin of leeks, Fontina & onion crumb	£6

DESSERTS

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate	£9
Chocolate & pistachio fondant with candied blood orange ice cream	£10
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 MARCH 2024

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

SNACKS

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

Rosemary focaccia, olive oil & balsamic - £4.4

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

STARTERS

Panelle, pesto rosso, balsamic onions, bitter leaf salad (vg)

Jerusalem artichoke & black olive bruschetta, bitter leaf salad (vg)

Soup of spiced Cornish mussels, grilled focaccia

MAINS

Tagliatelle, braised lentil ragu, purple sprouting broccoli & pangrattato (vg)

Rigatoni, focaccia crusted sardines, cavolo nero & pickled chilli

Strozzapreti, ragu alla bolognese

SIDES

Crispy kale, charred kohlrabi, sun-dried tomato dressing & pickled chilli (vg) - £6

Gratin of leeks, Fontina & onion crumb - £6

DESSERT

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate (£2 supplement)

Amaretti affogato

Trio of petit fours

(vg) vegan

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



CHEF'S MENU MARCH 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, pesto rosso, balsamic onions

Chiarli Lambrusco Grasparossa, Emilia Romagna

Arancino of pork ragu, fennel seed emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Lasagne bianca of truffled mushroom, mozzarella & bechamel, basil pesto

I Stefanini, 'Il Selese' Soave, Veneto

Roasted venison loin, salt baked beetroot, involtini of braised shoulder

& farro risotto

Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate

Del Nonno Vin Santo, Chianti, Toscana

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



VEGETARIAN CHEF'S MENU MARCH 2024

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

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, pesto rosso, balsamic onions

Chiarli Lambrusco Grasparossa, Emilia Romagna

Jerusalem artichoke & black olive bruschetta, bitter leaf salad

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Lasagne bianca of truffled mushroom, mozzarella & bechamel, basil pesto

I Stefanini, 'Il Selese' Soave, Veneto

Gratin of leek & Fontina, salt baked beetroot & farro risotto

Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU MARCH 2024

TO START

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

Panelle, pesto rosso, balsamic onions - £5

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

SMALL PLATES

Jerusalem artichoke and black olive salad, bitter leafs - £8.5

Soup of spiced Cornish mussels & spring greens - £9

MAINS

Roasted venison loin, salt baked beetroot, involtini of braised shoulder & lentils - £26

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

SIDES

Crispy kale, charred kohlrabi, sun-dried tomato dressing & pickled chilli (vg) - £6

Gratin of leeks, Fontina & onion crumb - £6

DESSERTS

Trio of petit fours - £6

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate - £9

Ice creams & sorbets - £3 per scoop



MIDWEEK DINNER OFFER MARCH 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, pesto rosso, balsamic onions - £5

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

STARTERS

Arancino of pork ragu, fennel seed emulsion

OR

Lasagne bianca of truffled mushroom, mozzarella & bechamel, basil pesto

MAINS

Tagliatelle, braised lentil ragu, purple sprouting broccoli & pangrattato (vg)

OR

Balanzoni of wild garlic, potato & Gorgonzola, ragu alla bolognese

SIDES

Crispy kale, charred kohlrabi, sun-dried tomato dressing & picked chilli (vg) - £6

Gratin of leeks, Fontina & onion crumb - £6

DESSERT

Trio of petit fours

Vanilla rice pudding, poached Yorkshire rhubarb, caramelised white chocolate

Amaretti affogato