



## HOVE FEBRUARY 2024

### SNACKS

|  |      |
|--|------|
| Nocellara olives marinated in lemon, chilli & garlic   | £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 rolled chestnut pizzoccheri, Fontina, celeriac & January king cabbage          | £17.5 |
| Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley (vg)             | £18.5 |
| Rigatoni, focaccia crusted sardines, cavolo nero sauce & pickled chilli             | £19   |
| Venison loin & cotechino, lentils, purple sprouting broccoli & Jerusalem artichokes | £26   |

### SIDES

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

### DESSERTS

|   |      |
|---|------|
| Tartlet of poached rhubarb, 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   |



(vg) vegan

Non-gluten menus also available

Free guest WiFi available

[cincin.co.uk](http://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  
THURSDAY TO SATURDAY 12-3PM

### SNACKS

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

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, focaccia crusted sardines, cavolo nero sauce & pickled chilli

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

### SIDES

Gratin of leeks, Gorgonzola & rosemary crumb - £6

Braised radicchio with almond & citrus dressing - £6

### DESSERT

Dark chocolate & hazelnut opera cake

Amaretti affogato

Trio of petit fours (vg)

(vg) vegan

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



## 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

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Crema di ceci, roasted cauliflower & radicchio  
Arancino of pork ragu, fennel seed emulsion  
Belisario, 'Val Bona' Verdicchio di Matelica, Marche

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

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

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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

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Crema di ceci, roasted cauliflower & radicchio

Lasagne of beetroot & roasted Jerusalem artichoke, kale & horseradish

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

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Ravioli verde of jackfruit alla Genovese, wild mushrooms & parsley

I Stefanini, 'Il Selese' Soave, Veneto

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

Anima Umbra Rosso, Umbria 2018

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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 sausage, lentils,  
purple sprouting broccoli & Jerusalem artichokes - £26

## SIDES

Gratin of leeks & Gorgonzola - £6

Braised radicchio with 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 - £4.2

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 rolled chestnut pizzoccheri, Fontina, celeriac & January king cabbage

### SIDES

Gratin of leeks, Gorgonzola & rosemary crumb - £6

Braised radicchio with almond & citrus dressing - £6

### DESSERT

Trio of petit fours

Dark chocolate & hazelnut opera cake

Amaretti affogato