



## HOVE MARCH 2024

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary focaccia, olive oil & balsamic	£4.4
Panelle, pesto rosso, balsamic onions (vg)	£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 (vg)	£6



Please note we only accept card payment

(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 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)

(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

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Arancino of pork ragu, fennel seed emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

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

I Stefanini, 'Il Selese' Soave, Veneto

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

& farro risotto

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

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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

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Jerusalem artichoke & black olive bruschetta, bitter leaf salad

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

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

I Stefanini, 'Il Selese' Soave, Veneto

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

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

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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, 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