



FITZROVIA MAY 2024

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4
Rosemary focaccia, olive oil & balsamic	£4.4
Panelle, nduja kimchi	£7
Selection of artisan Italian cheeses & salumi to share	£25

STARTERS

Spring salad of Sussex asparagus, cipollini onions, radish & pea sorbet (vg)	£9
Rabbit croquette, wild garlic pesto	£9.5
Lasagne of crab, courgette & tomato, shaved fennel & rocket	£13
Avena cured Chalk stream trout tartare, cucumber mostarda & rocket	£12

MAIN COURSES

Risotto nero, soused squid, peas & broad beans	£21
Balanzoni verde of potato, Gorgonzola & spring onion, ragu & wild garlic oil	£19.5
Strozzapreti alla Norma, salted ricotta & torn basil	£18.5
New season lamb, Jersey royals & rosemary, purple sprouting broccoli	£26

SIDES

Broccoli stalk fritti, pickled chilli & bagna cauda	£6
Salad of coco & borlotti beans, cucumber & tomato	£6

DESSERTS

Vanilla panna cotta, strawberry jelly, lemon & basil granita	£9
Chocolate & caramel delice, milk ice cream	£10
Pistachio "Vienetta" affogato	£9
Trio of Italian cheeses, balsamic membrillo & pane carasau	£12
Trio of petit fours (vg)	£6

(vg) vegan

Non-gluten menus also available

Please note we only accept card payment



A discretionary Service Charge of 12.5% will be added to the total bill.

cincin.co.uk

All dishes are prepared in a kitchen where nuts, gluten and other known allergens may be present.

We take all precautions to prevent cross-contamination but this cannot be guaranteed. If you have a food allergy please inform us before ordering.



LUNCH MENU MAY 2024

2 COURSES £18 | 3 COURSES £24
TUESDAY TO FRIDAY 12:30-3PM

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, nduja kimchi & rocket

Pappa al pomodoro, grilled bread (vg)

Crushed & fried jersey royals, baby gem & caesar dressing

MAINS

Risotto of peas, broccoli & flaked chalk stream trout

Strozzapreti alla Norma

Tagliatelle, ragu alla bolognese, pickled shallot, wild garlic oil

SIDES

Broccoli stalk fritti, pickled chilli & bagna cauda - £6

Salad of coco & borlotti beans, cucumber & tomato - £6

DESSERT

Vanilla panna cotta, strawberry jelly, lemon & basil granita (£2 supplement)

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) vegan



CHEF'S MENU MAY 2024

5 COURSES | £52 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, nduja kimchi

Chiarli Lambrusco Grasparossa, Emilia Romagna

Rabbit crochette, wild garlic pesto

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Strozzapreti alla Norma, salted ricotta & torn basil

I Stefanini, 'Il Selese' Soave, Veneto

New season lamb, Jersey royals & rosemary, purple sprouting broccoli

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

Chocolate & caramel delice, milk ice cream

Del Nonno Vin Santo, Chianti, Toscana



VEGETARIAN CHEF'S MENU MAY 2024

5 COURSES | £46 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Panelle, pesto rosso & rocket

Chiarli Lambrusco Grasparossa, Emilia Romagna

Spring salad of Sussex asparagus, cipollini onions, radish & pea sorbet

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Strozzapreti alla Norma, salted ricotta & torn basil

I Stefanini, 'Il Selese' Soave, Veneto

Risotto of peas, purple sprouting broccoli & broad beans

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

Chocolate & caramel delice, milk ice cream

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU MAY 2024

TO START

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

Panelle, nduja kimchi - £6.5

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

SMALL PLATES

Spring salad of Sussex asparagus, cipollini onions, radish & pea sorbet - £9

Averna cured Chalk stream trout tartare, radish mostarda, Averna & rocket - £12

MAINS

New season lamb, Jersey royals & rosemary, purple sprouting broccoli - £26

Risotto nero, soused cuttlefish, peas & broad beans - £19

SIDES

Salad of coco & borlotti beans, cucumber & tomato - £6

Broccoli stalk fritti, pickled chilli & bagna cauda - £6

DESSERTS

Trio of petit fours (vg) - £6

Vanilla panna cotta, strawberry jelly, lemon & basil granita - £9

Chocolate & caramel delice, milk ice cream - £10

Ice creams & sorbets - £3 per scoop



VEGAN MENU MAY 2024

TO START

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

Rosemary focaccia, olive oil & balsamic - £4.4

SMALL PLATES

Spring salad of sussex asparagus, cipollini onions, radish & pea sorbet - £9

MAINS

Strozzapreti alla Norma - £18.5

Pappa al pomodoro, grilled bread - £8.5/£14

Risotto of peas, purple sprouting broccoli & broad beans - £18.5

SIDES

Salad of coco & borlotti beans, cucumber & tomato - £6

DESSERTS

Trio of petit fours (vg) - £6

Ice creams & sorbets - £3 per scoop



MIDWEEK DINNER OFFER MAY 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, nduja kimchi - £6.5

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

STARTERS

Rabbit croquette, wild garlic pesto

OR

Spring salad of Sussex asparagus, cipollini onions, radish & pea sorbet

MAINS

Strozzapreti alla Norma, salted ricotta & torn basil

OR

Balanzoni of potato, gorgonzola & spring onion, ragu alla Bolognese & wild garlic oil

SIDES

Broccoli stalk fritti, pickled chilli & bagna cauda - £6

Salad of coco & borlotti beans, cucumber & tomato - £6

DESSERT

Trio of petit fours (vg)

Vanilla panna cotta, strawberry jelly, lemon & basil granita



MID AFTERNOON CELEBRATION MAY 2024

ANTIPASTI + 3 COURSES + CARAFE OF WINE
2:30-5:30PM | £55 PER PERSON

ANTIPASTI

Nocellara olives marinated in lemon, chilli & garlic

Rosemary focaccia, olive oil & balsamic

Selection of artisan Italian cheeses & salumi

STARTERS

Panelle, nduja kimchi & rocket

Pappa al pomodoro, grilled bread (vg)

Crushed & fried jersey royals, baby gem & caesar dressing

MAINS

Risotto of peas, broccoli & flaked chalk stream trout

Strozzapreti alla Norma

Tagliatelle, ragu alla bolognese, pickled shallot, wild garlic oil

SIDES

Broccoli stalk fritti, pickled chilli & bagna cauda - £6

Salad of coco & borlotti beans, cucumber & tomato - £6

DESSERT

Vanilla panna cotta, strawberry jelly, lemon & basil granita (£2 supplement)

Gorgonzola, celery, pane carasau & fig compote

(vg) vegan

Trio of petit fours (vg)