



JUNE 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

Burrata, polenta frita, peperonata & hot honey	£12
Rabbit & parmesan croquette, pesto	£9.5
Lasagne of crab, courgette & tomato, shaved fennel & rocket	£13
Avena cured Chalk stream trout, cucumber mostarda & caper puree	£12

MAIN COURSES

Risotto nero, soused cuttlefish, peas & broad beans	£21
Triangoli, nduja lamb, asparagus, spring onions & preserved lemon	£19.5
Strozzapreti alla Norma, salted ricotta & torn basil	£18.5
Roasted chicken, caponata, Jersey Royals, runner beans & roast chicken broth	£24.5

SIDES

Tomatoes, oregano & Balsamic vinegar	£6
Salad of coco & borlotti beans	£6

DESSERTS

Vanilla panna cotta, strawberry jelly, lemon & basil granita	£9
Chocolate & cherry delice, almond sorbet	£10
Milk ice cream affogato	£8.5
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



@CinCinUK

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 JUNE 2024

2 COURSES £18 | 3 COURSES £24

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

Bruschetta of grilled focaccia, tomatoes & pesto

Salad of crushed & fried Jersey Royals, baby gem & Caesar dressing

MAINS

Risi e bisi, peas, ham & parsley

Strozzapreti alla Norma

Tagliatelle, ragu of nduja lamb, pickled shallot, herb oil

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Salad of coco & borlotti beans - £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 JUNE 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 & parmesan crochette, pesto

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Strozzapreti alla Norma, salted ricotta & torn basil

I Stefanini, 'Il Selese' Soave, Veneto

Roasted chicken, caponata, Jersey Royals, runner beans & roast chicken
broth

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

Chocolate & cherry delice, almond sorbet

Del Nonno Vin Santo, Chianti, Toscana



VEGETARIAN CHEF'S MENU JUNE 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

Burrata, polenta frita, peperonata & hot honey

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Strozzapreti alla Norma, salted ricotta & torn basil

I Stefanini, 'Il Selese' Soave, Veneto

Risotto of peas, broad beans, asparagus & spring onions

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

Chocolate & cherry delice, almond sorbet

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU JUNE 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

Burrata, polenta frita, peperonata & hot honey - £12

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

MAINS

Roasted chicken, caponata, Jersey Royals, runner beans & roast chicken broth - £24.5

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

JUNE 2024

TO START

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

Rosemary focaccia, olive oil & balsamic - £4.4

SMALL PLATES

Panelle, pesto rosso & rocket - £8.5

MAINS

Strozzapreti alla Norma - £18.5

Risotto of peas, broad beans, asparagus & spring onions - £18

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Salad of coco & borlotti beans - £6

DESSERTS

Trio of petit fours (vg) - £6

Ice creams & sorbets - £3 per scoop



MIDWEEK DINNER OFFER JUNE 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 and parmesan crochette, pesto

OR

Burrata, polenta frita, peperonata & hot honey

MAINS

Strozzapreti alla Norma, salted ricotta & torn basil

OR

Triangoli, nduja lamb, asparagus, spring onions & preserved lemon

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Salad of coco & borlotti beans - £6

DESSERT

Trio of petit fours (vg)

Vanilla panna cotta, strawberry jelly, lemon & basil granita