



JULY 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
Arancino of lamb and nduja ragu, garlic & parsley emulsion	£10
Lasagne of crab, courgette & tomato, shaved fennel & rocket	£13
Roman style artichokes, chickpeas, sun dried tomato & rocket	£9

MAIN COURSES

Rigatoni all'Amatriciana, Pecorino Romano & pickled onions	£20
Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto	£18
Caramelle of Chalk Stream trout, roasted green peppers & tomato broth	£19.5
Roasted chicken, caponata, Jersey Royals, runner beans & roast chicken broth	£24.5

SIDES

Tomatoes, oregano & Balsamic vinegar	£6
Prosciutto cotto, green beans & almonds	£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



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 JULY 2024

2 COURSES £18 | 3 COURSES £24
TUESDAY TO SATURDAY 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

Focaccia bruschetta, tomatoes & pesto rosso

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

MAINS

Venetian risotto of peas, ham & parsley

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

Rigatoni all'Amatriciana, Pecorino Romano & pickled onions

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto cotto, green beans & almonds - £7

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 JULY 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

Arancino of lamb and nduja ragu, garlic & parsley emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

Saragat, Vermentino DOC, Sardinia

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 JULY 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

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

Saragat, Vermentino DOC, Sardinia

Risotto of artichoke & runner beans, sun dried tomato & rocket

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

Chocolate & cherry delice, almond sorbet

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU JULY 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

Roman style artichokes, chickpeas, sun dried tomato & rocket - £9

MAINS

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

Risotto of smoked aubergine, braised beans & fresh peas, basil pesto - £18

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto cotto, green beans & almonds - £6

DESSERTS

Trio of petit fours (vg) - £6

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

Chocolate & caramel delice, almond sorbet - £10

Ice creams & sorbets - £3 per scoop



VEGAN MENU

JULY 2024

TO START

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

Rosemary focaccia, olive oil & balsamic - £4.4

SMALL PLATES

Roman style artichokes, chickpeas, sun dried tomato & rocket - £9

MAINS

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto - £18

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Green beans, rocket & almonds - £6

DESSERTS

Trio of petit fours (vg) - £6

Ice creams & sorbets - £3 per scoop



MIDWEEK DINNER OFFER JULY 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

Arancino of lamb and nduja ragu, garlic & parsley emulsion

OR

Burrata, polenta frita, peperonata & hot honey

MAINS

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

OR

Rigatoni all'Amatriciana, Pecorino Romano & pickled onions

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto cotto, green beans & almond - £6

DESSERT

Trio of petit fours (vg)

Vanilla panna cotta, strawberry jelly, lemon & basil granita



MID AFTERNOON CELEBRATION JULY 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 to share

STARTERS

Panelle, nduja kimchi & rocket

Focaccia bruschetta, tomatoes & pesto rosso

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

MAINS

Venetian risotto of peas, ham & parsley

Tagliatelle, smoked aubergine, braised beans & fresh peas, basil pesto

Rigatoni all'amatriciana, Pecorino Romano & pickled onions

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Prosciutto cotto, green beans & almonds - £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