



SEPTEMBER 2024

SNACKS

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

STARTERS

Burrata, aubergine parmigiana, giardiniera salad	£11
Arancino of south coast crab, parsley & garlic emulsion	£10
Sardines a Beccafico, watercress, confit potato	£9.5
Roman style artichokes, chickpeas, sun dried tomato & rocket (vg)	£9

MAIN COURSES

Rigatoni, courgette & girolle carbonara	£18.5
Tagliatelle, nduja lamb ragu, runner beans & lamb fat focaccia crumb	£19
Cappellacci nero, salt cod, roasted red pepper, pickled fennel & samphire	£19
Pork chop, braised borlotti & coco beans, sautéed spinach	£23

SIDES

Tomatoes, oregano & Balsamic vinegar (vg)	£6
Beetroot cooked in embers, whipped ricotta, fresh herbs	£7

DESSERTS

Chocolate & olive oil torte, caramel ice cream & raspberries	£10
Plum, almond & polenta cake, creme fraiche	£9
Damson zabaglione, espresso	£8
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 SEPTEMBER 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

Focaccia bruschetta, tomatoes, anchovies & pesto

Roman style artichokes, chickpeas, sun dried tomato & rocket (vg)

MAINS

Risotto verde, sautéed spinach, pickled golden sultanas & flaked almonds (vg)

Rigatoni, courgette & girolle carbonara

Tagliatelle, nduja lamb ragu, runner beans & lamb fat focaccia crumb

SIDES

Tomatoes, oregano & Balsamic vinegar (vg) - £6

Beetroot cooked in embers, whipped ricotta, fresh herbs - £6

DESSERT

Plum, almond & polenta cake, creme fraiche

Gorgonzola, celery, pane carasau & fig compote

Trio of petit fours (vg)

(vg) can be
made vegan



CHEF'S MENU SEPTEMBER 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, rocket

Chiarli Lambrusco Grasparossa, Emilia Romagna

Arancino of south coast crab, parsley & garlic emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Rigatoni, courgette & girolle carbonara

Saragat, Vermentino DOC, Sardinia

Pork chop, braised borlotti & coco beans, sautéed spinach

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

Chocolate & olive oil torte, caramel ice cream & raspberries

Del Nonno Vin Santo, Chianti, Toscana



VEGETARIAN CHEF'S MENU SEPTEMBER 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, aubergine parmigiana, giardiniera salad

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Rigatoni, courgette & girolle carbonara

Saragat, Vermentino DOC, Sardinia

Risotto verde, sautéed spinach, pickled golden sultanas & flaked almonds

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

Chocolate & olive oil torte, caramel ice cream & raspberries

Del Nonno Vin Santo, Chianti, Toscana



NON GLUTEN MENU SEPTEMBER 2024

TO START

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

Panelle, nduja kimchi, rocket - £7

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

SMALL PLATES

Burrata, aubergine parmigiana, giardiniera salad - £11

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

MAINS

Risotto verde, sautéed spinach, pickled golden sultanas & toasted almonds - £17

Pork chop, braised borlotti & coco beans & sautéed spinach - £23

SIDES

Tomatoes, oregano & Balsamic vinegar (vg) - £6

Beetroots cooked in embers, whipped ricotta, fresh herbs - £7

DESSERTS

Trio of petit fours (vg) - £6

Plum, almond & polenta cake, creme fraiche - £9

Ice cream & sorbet - £3 per scoop

(vg) vegan



VEGAN MENU

SEPTEMBER 2024

TO START

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

Rosemary focaccia, olive oil & balsamic - £4.4

SMALL PLATES

Panelle, pesto rosso & rocket - £6.5

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

MAINS

Risotto verde, sautéed spinach, pickled golden sultanas & toasted almonds - £17

Rigatoni, courgettes, girolle & tomato, focaccia crumb - £17.5

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

DESSERTS

Trio of petit fours (vg) - £6

Ice cream & sorbet - £3 per scoop



MIDWEEK DINNER OFFER SEPTEMBER 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 - £7

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

STARTERS

Sardines a Beccafico, watercress, confit potato

OR

Burrata, aubergine parmigiana, giardiniera salad

MAINS

Rigatoni, courgette & girolle carbonara

OR

Tagliatelle, nduja lamb ragu, runner beans & lamb fat focaccia crumb

SIDES

Tomatoes, oregano & Balsamic vinegar - £6

Beetroots cooked in embers, whipped ricotta, fresh herbs - £7

DESSERT

Trio of petit fours (vg)

Plum, almond & polenta cake, creme fraiche



MID AFTERNOON CELEBRATION SEPTEMBER 2024

ANTIPASTI + 3 COURSES + CARAFE OF WINE
2:30-5:30PM | £55 PER PERSON
TUESDAY - THURSDAY | FOR GROUPS OF 8 OR MORE

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, anchovies & pesto
Roman style artichokes, chickpeas, sun dried tomato & rocket (vg)

MAINS

Risotto verde, sautéed spinach, pickled golden sultanas & flaked almonds
Rigatoni, courgette & girolle carbonara
Tagliatelle, nduja lamb ragu, runner beans & lamb fat focaccia crumb

SIDES

Tomatoes, oregano & Balsamic vinegar (vg) - £6
Beetroot cooked in embers, whipped ricotta, fresh herbs - £6

DESSERT

Plum, almond & polenta cake, creme fraiche
Gorgonzola, celery, pane carasau & fig compote
Trio of petit fours (vg)

(vg) vegan