



HOVE FEBRUARY 2025

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.7
Sourdough focaccia, balsamic & olive oil	£4.5
Crispy potato torta, lardo & hot honey	£5 each
Selection of artisan Italian cheeses & salumi to share with house pickles & chutney	£25

STARTERS

Charred mackerel 'Caesar salad', winter leaves, croutons, Parmesan & anchovy dressing	£12
Arancino of slow cooked chicken & leek, cacio e pepe emulsion	£12
Mozzarella di bufala, garlic panelle, pickled mushrooms & sage	£11.5
Spiced mussels & cavolo nero soup, grilled focaccia	£9.5

MAIN COURSES

Tonnarelli, Venetian duck ragu, focaccia crumb & pickled red onion	£22
Caramelle, roasted celeriac & Gorgonzola fonduta, brown butter & pear	£20
Rigatoni, fennel sausage ragu, roasted squash, sprout tops & aged Parmesan	£21
Grilled fillet of sea bream, Jerusalem artichoke caponata & kale	£26

SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb	£7
Purple sprouting broccoli, black olive & almond	£7

DESSERTS

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas	£11
Rhubarb & vanilla pannacotta, Marsala custard & ginger crumble	£11
Trio of Italian cheeses, fig chutney, pane carasau	£12
Ice creams & sorbets	£3 per scoop
Trio of petit fours	£6



Vegan and Non-gluten menus also available

cincin.co.uk

Free guest WiFi available

Please note we only accept card payment

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 FEBRUARY 2025

2 COURSES £22 | 3 COURSES £26
THURSDAY TO SATURDAY 12:30-3PM

SNACKS

- Nocellara olives marinated in lemon, chilli & garlic - £4.7
- Sourdough focaccia, balsamic & olive oil - £4.5
- Selection of artisan Italian cheeses & salumi to share - £25
- Crispy potato torta, lardo & hot honey - £5 each

STARTERS

- Caesar salad, winter leaves, croutons, Parmesan & anchovy dressing
- Coppa, garlic panelle, pickled mushrooms & sage

MAINS

- Rigatoni, fennel sausage ragu, focaccia crumb, pickled red onion
- Tonnarelli, leeks, cacio e pepe

SIDES

- Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7
- Purple sprouting broccoli, black olive & almond - £7

DESSERT

- Affogato, vanilla ice cream & ginger crumble
- Gorgonzola, fig chutney, pané carasau (£2 supplement)
- Trio of petit fours (vg)



CHEF'S MENU FEBRUARY 2025

4 COURSES | £42 PER PERSON
WINE FLIGHT | £30 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Crispy potato torta, lardo & hot honey

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Arancino of slow cooked chicken & leek, cacio e pepe emulsion

Belisario, 'Val Bona' Verdicchio di Matelica, Marche (125ml)

Caramelle, roasted celeriac & Gorgonzola fonduta, brown butter & pear

Saragat, Vermentino DOC, Sardinia (125ml)

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas

Del Nonno Vin Santo, Chianti, Toscana (50ml)



VEGETARIAN CHEF'S MENU FEBRUARY 2025

4 COURSES | £42 PER PERSON
WINE FLIGHT | £30 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Panelle, truffled ricotta & pickles

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Mozzarella di bufala, garlic panelle, pickled mushrooms & sage

Belisario, 'Val Bona' Verdicchio di Matelica, Marche (125ml)

Caramelle, roasted celeriac & Gorgonzola fonduta, brown butter & pear

Saragat, Vermentino DOC, Sardinia (125ml)

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas

Del Nonno Vin Santo, Chianti, Toscana (50ml)



NON GLUTEN MENU FEBRUARY 2025

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Crispy potato torta, lardo & hot honey - £5 each

Selection of Italian cheeses & salumi to share with house pickles & chutney - £25

SMALL PLATES

Charred mackerel 'Caesar salad', winter leaves, Parmesan & anchovy dressing - £12

Mozzarella di bufala, garlic pannelle, pickled mushrooms & sage - £11.50

Spiced mussels & cavolo nero soup - £9.5

MAINS

Grilled fillet of sea bream, Jerusalem artichoke caponata & kale - £26

Risotto of roast Jerusalem artichoke, pear & crispy sage - £19

SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7

Purple sprouting broccoli, black olive & almond - £7

DESSERTS

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas - £11

Rhubarb & vanilla pannacotta, Marsala custard & ginger crumble - £11

Ice cream & sorbet - £3 per scoop

Trio of Italian cheeses, fig chutney, shaved celery - £12



VEGAN MENU FEBRUARY 2025

TO START

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Sourdough focaccia, olive oil & balsamic - £4.5

SMALL PLATES

Garlic panelle, bitter leaf salad, pickled mushrooms & crispy sage - £10

MAINS

Risotto of roast Jerusalem artichoke, pear & crispy sage - £19

SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7

Purple sprouting broccoli, black olive & almond - £7

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



MIDWEEK DINNER OFFER FEBRUARY 2025

3 COURSES + A CARAFE OF HOUSE WINE TO SHARE
£42 PER PERSON

TUESDAY - THURSDAY FROM 5PM

SNACKS

Nocellara olives marinated in lemon, chilli & garlic - £4.7

Sourdough focaccia, balsamic & olive oil - £4.5

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

Crispy potato torta, lardo & hot honey - £5 each

STARTERS

Arancino of slow cooked chicken & leek, cacio e pepe emulsion

Mozzarella di bufala, garlic crostini, pickled mushrooms & sage

MAINS

Rigatoni, fennel sausage ragu, roasted squash, sprout tops & aged Parmesan

Caramelle, roasted celeriac & Gorgonzola fonduta, brown butter & pear

SIDES

Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7

Purple sprouting broccoli, black olive & almond - £7

DESSERT

Affogato, vanilla ice cream & ginger crumble

Gorgonzola, fig chutney, pané carasau (£2 supplement)

Trio of petit fours



MID AFTERNOON CELEBRATION FEBRUARY 2025

ANTIPASTI + 3 COURSES + CARAFE OF WINE
2:30-5:30PM | £60 PER PERSON
THURSDAY - SATURDAY | FOR GROUPS OF 8 OR MORE

ANTIPASTI

- Nocellara olives marinated in lemon, chilli & garlic - £4.7
- Sourdough focaccia, balsamic & olive oil - £4.5
- Selection of artisan Italian cheeses & salumi to share - £25
- Crispy potato torta, lardo & hot honey - £5 each

STARTERS

- Caesar salad, winter leaves, croutons, Parmesan & anchovy dressing
- Coppa, garlic panelle, pickled mushrooms & sage

MAINS

- Rigatoni, fennel sausage ragu, focaccia crumb, pickled red onion
- Tonnarelli, leeks, cacio e pepe

SIDES

- Grilled radicchio, orange & rosemary dressing, focaccia crumb - £7
- Purple sprouting broccoli, black olive & almond - £7

DESSERT

- Affogato, vanilla ice cream & ginger crumble
- Gorgonzola, fig chutney, pané carasau (£2 supplement)
- Trio of petit fours (vg)