



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
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



Please note we only accept card payment

Vegan and 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 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
- Beetroot alla Scapece with mint, balsamic & garlic - £7

DESSERT

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



CHEF'S MENU FEBRUARY 2025

5 COURSES | £55 PER PERSON
WINE FLIGHT | £35 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

Arancino of slow cooked chicken & leek, cacio e pepe emulsion
Belisario, 'Val Bona' Verdicchio di Matelica, Marche

Caramelle, roasted celeriac & Gorgonzola fonduta, brown butter & pear
Saragat, Vermentino DOC, Sardinia

Grilled fillet of sea bream, Jerusalem artichoke caponata & kale
Castellani, 'Mirapiana', C.Sav/Merlot/Sangiovese, Toscana

Warm chocolate & chestnut cake, creme fraiche, Vin Santo sultanas
Del Nonno Vin Santo, Chianti, Toscana



VEGETARIAN CHEF'S MENU FEBRUARY 2025

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

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Panelle, truffled ricotta & pickles

Chiarli Lambrusco Grasparossa, Emilia Romagna

Mozzarella di bufala, garlic panelle, pickled mushrooms & sage

Belisario, 'Val Bona' Verdicchio di Matelica, Marche

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

Saragat, Vermentino DOC, Sardinia

Truffled risotto, January King cabbage & Jerusalem artichoke

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

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

Del Nonno Vin Santo, Chianti, Toscana



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, roast pumpkin, chestnuts & 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

Panelle, truffled ricotta & Speck - £7.5

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 & orange biscotti

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

Beetroot alla Scapece with mint, balsamic & garlic - £7

DESSERT

Affogato, vanilla ice cream & orange biscotti

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

Trio of petit fours (vg)