



HOVE APRIL 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', bitter leaves, croutons, Parmesan & anchovy dressing	£12
Rabbit croquette, pesto emulsion	£12
Mozzarella di bufala, garlic panelle, spring onion scapece	£11.5
Cacciucco fish stew, pane Toscana	£9.5

MAIN COURSES

Reginelle, venison alla Genovese, herbed crumb	£20
Tortelloni, wild garlic & ricotta, mushrooms & preserved lemon	£21
Strozzapreti, flaked sea trout, saffron, samphire, golden sultana & pickled fennel	£20
Grilled lamb, polenta fritto, purple sprouting broccoli, tapenade	£26

SIDES

Sautéed spinach, pickled shallots, matchstick fries	£7
Hispi leaf salad, chives & Parmesan	£7

DESSERTS

Chocolate mousse, caramelised Averna banana, cocoa brandy snap	£11
Baked cheesecake, stewed rhubarb, custard crumble	£10
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 APRIL 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
- Potato crisps, nduja seasoning, hot honey - £5
- Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

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

MAINS

- Rigatoni, lamb & nduja ragu, herbed crumb
- Strozzapreti, wild mushrooms & wild garlic

SIDES

- Sautéed spinach, pickled shallots, matchstick fries - £7
- Hispi leaf salad, chives & Parmesan - £7

DESSERT

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



CHEF'S MENU APRIL 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)

Rabbit crocchette, pesto emulsion

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

Tortelloni, wild garlic & ricotta, mushrooms & preserved lemon

Saragat, Vermentino DOC, Sardinia (125ml)

Chocolate mousse, caramelised Aversa banana, cocoa brandy snap

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



VEGETARIAN CHEF'S MENU APRIL 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, spring onion scapece

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

Tortelloni, wild garlic & ricotta, mushrooms & preserved lemon

Saragat, Vermentino DOC, Sardinia (125ml)

Chocolate mousse, caramelised Aversa banana, cocoa brandy snap

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



NON GLUTEN MENU

APRIL 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', bitter leaves, Parmesan & anchovy dressing - £12

Mozzarella di bufala, garlic panelle, spring onion scapece - £11.50

Spiced mussels & cavolo nero soup - £9.5

MAINS

Risotto of truffled leeks, mushrooms & wild garlic - £19

Roasted venison loin, beetroot caponata, stuffed onion of braised shoulder - £26

SIDES

Sautéed spinach, pickled shallots, matchstick fries - £7

Purple sprouting broccoli, black olive & almond - £7

DESSERTS

Chocolate mousse, caramelised Aversa banana, cocoa brandy snap - £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 APRIL 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, spring onion scapece - £10

Spiced cavolo nero & cannellini bean soup - £9

MAINS

Risotto of truffled leeks, mushrooms & wild garlic - £19

SIDES

Sautéed spinach, pickled shallots, matchstick fries - £7

Purple sprouting broccoli, black olive & almond - £7

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



MID AFTERNOON CELEBRATION APRIL 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
- Potato crisps, nduja seasoning, hot honey - £5
- Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

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

MAINS

- Rigatoni, lamb & nduja ragu, herbed crumb
- Strozzapreti, wild mushrooms & wild garlic

SIDES

- Sautéed spinach, pickled shallots, matchstick fries - £7
- Hispi leaf salad, chives & Parmesan - £7

DESSERT

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