



HOVE NOVEMBER 2025

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.7
Sourdough focaccia, balsamic & olive oil	£4.5
Panelle & nduja kimchi	£6
Selection of artisan Italian cheeses & salumi to share with house pickles & chutney	£25

STARTERS

Flaked salt cod, cauliflower, chickpea & red pepper caponata	£11
Arancino of rabbit bolognese, parsley & garlic emulsion	£12
Burrata, fig compote, truffled celeriac, aged balsamic & toasted almonds	£12
Beetroot carpaccio, walnut emulsion, watercress & horseradish salad	£9

MAIN COURSES

Tortelli of roast butternut squash & honey, truffle sauce, amaretti & sage	£20
Rigatoni, Venetian duck ragu, pickled red onion & Parmesan	£21
Tonnarelli, grilled sardines, fennel, saffron, sultana & pine nuts	£21
Roast venison, chestnut puree, involtini of shoulder, beetroot & savoy cabbage	£26

SIDES

Truffled winter vegetables cooked in a pouch	£7.5
Bitter leaf salad with burnt orange dressing & tarragon	£7

DESSERTS

Roasted pear crostata, fior di latte ice cream	£12.5
Francesca's tiramisu (£1 donated to WOLO Foundation supporting families with cancer)	£13
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 NOVEMBER 2025

2 COURSES £22 | 3 COURSES £28
THURSDAY TO SATURDAY 12:30-3PM

SNACKS

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

Sourdough focaccia, balsamic & olive oil - £4.5

Panelle & nduja kimchi - £6

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

STARTERS

Flaked salt cod, cauliflower, chickpea & red pepper caponata or
Beetroot carpaccio, walnut emulsion, watercress & horseradish salad

MAINS

Pappardelle, slow cooked venison ragu, pickled red onions or
Risotto of braised Jerusalem artichoke, caramelised soffritto & kale

SIDES

Truffled winter vegetables cooked in a pouch - £7.5

Bitter leaf salad with burnt orange dressing & tarragon - £7

DESSERT

Fior di latte Affogato

Caprino goats cheese, fig chutney, pané carasau (£2 supplement)

Trio of petit fours



CHEF'S MENU NOVEMBER 2025

4 COURSES | £42 PER PERSON
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli & garlic

Sourdough focaccia, balsamic & olive oil

Panelle & nduja kimchi

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Arancino of rabbit bolognese, parsley & garlic emulsion

(V: Burrata, fig compote, truffled celeriac, aged balsamic & toasted almonds)

Specogna, Pinot Grigio Ramato, Friuli Venezia Giulia (125ml)

Tortelli of roast butternut squash & honey, truffle sauce, amaretti & sage

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Francesca's tiramisu

Contero, Brachetto d'Acqui, Piemonte (50ml)



NON GLUTEN MENU NOVEMBER 2025

TO START

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

Panelle & nduja kimchi - £6

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

SMALL PLATES

Flaked salt cod, cauliflower, chickpea & red pepper caponata - £11

Burrata, fig compote, truffled celeriac, aged balsamic & toasted almonds - £12

Beetroot carpaccio, walnut emulsion, watercress & horseradish salad - £9

MAINS

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale - £20

Roast venison, chestnut puree, involtini of shoulder, beetroot & savoy cabbage - £26

SIDES

Truffled winter vegetables cooked in a pouch - £7.5

Bitter leaf salad with burnt orange dressing & tarragon - £7

DESSERTS

Francesca's tiramisu (£1 donated to WOLO Foundation for families with cancer) - £13

Ice cream & sorbet - £3 per scoop

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



VEGAN MENU NOVEMBER 2025

TO START

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

Sourdough focaccia, olive oil & balsamic - £4.5

Panelle, pesto rosso - £5.5

SMALL PLATES

Beetroot carpaccio, walnut emulsion, watercress & horseradish salad - £9

MAINS

Risotto of braised Jerusalem artichoke, caramelised soffritto & kale - £20

SIDES

Bitter leaf salad with burnt orange dressing & tarragon - £7

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6



MID AFTERNOON CELEBRATION NOVEMBER 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
Sourdough focaccia, balsamic & olive oil
Selection of artisan Italian cheeses & salumi to share

STARTERS

Flaked salt cod, cauliflower, chickpea & red pepper caponata or
Beetroot carpaccio, walnut emulsion, watercress & horseradish salad

MAINS

Pappardelle, slow cooked venison ragu, pickled red onions or
Risotto of braised Jerusalem artichoke, caramelised soffritto & kale

DESSERT

Fior di latte Affogato
Caprino goats cheese, fig chutney, pané carasau
Trio of petit fours

Please advise of any allergies | 12.5% discretionary Service Charge will be added to your bill.