



HOVE FEBRUARY 2026

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

Confit artichoke, artichoke caponata, burnt leek powder & Parmesan foam	£11
Arancino of ox tail ragu, barbecued kale emulsion	£12
Burrata, salad of white endive, radicchio & blood orange	£13
Minestrone verde of brassicas & mixed herbs	£9

MAIN COURSES

Caramelle of roasted celeriac & gorgonzola, brown butter & pear	£20
Rigatoni, rabbit ragu, fried sage, pangrattato, Parmesan	£21
Tagliatelle of smoked mussels, crab bisque, pickled & braised fennel	£21
Pork ribeye al Pepe, caramelised apples & charred greens	£26

SIDES

Potato fritti with caper aioli & pickled shallot	£8
Bitter leaf salad with caesar dressing & pangrattato	£7

DESSERTS

Torta caprese, chocolate & chestnut ganache, toasted almonds	£12.5
Rhubarb & vanilla pannacotta, marsala custard, ginger crumble	£11
Trio of Italian cheeses, fig chutney, pane carasau	£13
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 2026

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

Polenta fritti, coppa, pesto rosso or

Minestrone verde of brassicas & mixed herbs

MAINS

Tagliatelle alla ragu Bolognese or

Strozzapreti, wild mushrooms, pickled shallots & aged parmesan

SIDES

Potato fritti with caper aioli & pickled shallot - £8

Bitter leaf salad with caesar dressing & pangrattato - £7

DESSERT

Roasted pear, marsala custard, brown sugar ice cream

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

Trio of petit fours



CHEF'S MENU FEBRUARY 2026

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 (V: pesto rosso)

Chiarli Lambrusco Grasparossa, Emilia Romagna (125ml)

Arancino of oxtail ragu, barbecued kale emulsion

(V: Burrata, salad of white endive, radicchio & blood orange)

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

Caramelle of roasted celeriac & gorgonzola, brown butter & pear

Massolino, Langhe Chardonnay 2022, Piemonte (125ml)

Torta caprese, chocolate & chestnut ganache & toasted almonds

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



NON GLUTEN MENU FEBRUARY 2026

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

Confit artichoke, artichoke caponata, burnt leek powder & Parmesan foam - £11

Burrata, salad of white endive, radicchio & blood orange - £12

Ribollita verde of brassicas & mixed herbs - £9

MAINS

Polenta fritti, creamed wild mushrooms, fried sage & pickled shallot - £18

Pork ribeye al Pepe, caramelised apples & charred greens - £26

SIDES

Potato fritti with caper aioli & pickled shallot - £8

Bitter leaf salad with caesar dressing & pangrattato - £7

DESSERTS

Torta caprese, chocolate & chestnut ganache & toasted almonds - £12.5

Ice cream & sorbet - £3 per scoop

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



VEGAN MENU FEBRUARY 2026

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

Minestrone verde of brassicas & mixed herbs - £9

MAINS

Polenta fritti, creamed wild mushrooms, fried sage,
pickled shallots & charred greens - £18

SIDES

Salad of white endive, radicchio & Castelfranco
with blood orange & house dressing - £7

DESSERTS

Sorbets - £3 per scoop

Petit fours - £6

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



MID WEEK DINNER FEBRUARY 2026

3 COURSES + CARAFE OF HOUSE WINE TO SHARE
£39 PER PERSON
AVAILABLE TUE-THU FROM 5PM

ANTIPASTI

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

Polenta fritti, creamed wild mushrooms, fried sage & pickled shallot or

Minestrone verde of brassicas & mixed herbs

MAINS

Tagliatelle alla ragu Bolognese or

Strozzapreti, wild mushrooms, pickled shallots & aged parmesan

SIDES

Potato fritti with caper aioli & pickled shallot - £8

Bitter leaf salad with caesar dressing & pangrattato - £7

DESSERT

Roasted pear, marsala custard, brown sugar ice cream

Caprino goats cheese, fig chutney, pané carasau

Trio of petit fours