



APERITIVO

Bellini Veneziana <i>classic Bellini made with white peach juice & Prosecco</i>	9.50
Rossini <i>Prosecco with fresh strawberries</i>	9.50
Aperol Spritz <i>Aperol & Prosecco</i>	9.95

PIATTI DA DIVIDERE

Plates to share (recommend a minimum of 2 people)

Figliata di Bufala Campana D.O.P. <i>special large mozzarella from Campania filled with baby mozzarella balls served with Sicilian Pachino tomatoes, basil & extra virgin olive oil</i>	16.95
Fritto Portofino <i>deep fried prawns, scallops and calamari served with garlic aioli and spicy mayo</i>	17.95

PANE & BRUSCHETTA

Olives & Tapenade <i>with Sardinian flat bread</i>	3.95
Selection of Italian Breads	4.20
Garlic Bread	4.55
Garlic Bread <i>with tomato & basil</i>	4.70
Garlic Bread <i>with cheese</i>	4.75
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil</i>	4.95

STUZZICHINI

Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks</i>	8.50
Burrata <i>(a special mozzarella) with Parma ham & marinated black truffle</i>	8.95
Chargrilled Avocado <i>with chilli vinaigrette</i>	5.80
Terra <i>a special selection of cured meats from around Italy</i>	9.95

CARPACCIO, TARTARE & INSALATA (Salad)

Carpaccio of Piemontese Fassona Beef <i>with parmesan & rocket</i>	9.95
Tartare of Fresh Tuna <i>mixed with olive oil, french mustard, lemon juice, & wild rocket (Prepared at your table)</i>	9.95
Avocado Salad <i>avocado, vine tomato, red onion in a balsamic & pomegranate dressing</i>	6.95
Smoked Chicken Breast Salad <i>with Cicchetti style 'caesar' dressing & Sardinian pane carasau</i>	7.95
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar</i>	7.95
Insalata Caprese <i>mozzarella, avocado, tomato & basil</i>	6.95
Handpicked Crab <i>with avocado, rocket, lemon oil & Sardinian flat bread</i>	11.95
Vitello Tonnato <i>Typical from Piemonte, cold sliced veal with a tuna, caper & mayonnaise sauce</i>	10.90

Award Winning Cicchetti

Cicchetti :- (pronounced chi - kET - tee) are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cicchetti menu we suggest 5 - 6 dishes between 2 people.

PASTA & AL FORNO

Truffle and Pecorino Ravioli	9.95
Strozzapreti e Polpette <i>slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta</i>	9.50
Paccheri <i>large tube pasta served with Datterino tomato sauce & fresh burrata</i>	8.95
Spaghettini <i>with prawns, mussels, garlic, chilli & tomato</i>	10.95
Spaghetti Carbonara <i>egg yolk & pancetta</i>	8.50
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours</i>	8.50
Tagliolini all'Aragosta <i>with lobster & cherry tomato</i>	14.95
Gnocchi Gorgonzola <i>in a baked parmesan basket</i>	8.95
Spinach and Ricotta Ravioli <i>with Pachino tomatoes</i>	7.95
Ravioli Lobster <i>with lobster bisque & prawns</i>	11.95
Melanzane Parmigiana <i>Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven</i>	8.95
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu</i>	8.95
Risotto al Nero di Seppia <i>black squid ink with prawns & burrata</i>	9.95
Tagliolini vongole e Fior di Zucca <i>fresh tagliolini with clams & courgette flowers</i>	10.95

PIZZA (All our dough is freshly made on the premises)

Margherita <i>the classic pizza of Naples with tomato, Fior di latte & basil</i>	7.15
Calabrese <i>with 'Nduja Calabrian soft spicy sausage & Fior di latte</i>	8.00
Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan & fresh basil</i>	8.70
Prosciutto & Funghi <i>with Fior di latte, porcini mushrooms, Italian ham & tomato</i>	8.40
Basilicata <i>with spicy sausage, chilli, tomato & Fior di latte</i>	8.40
Fiorentina <i>with tomato, Fior di latte, spinach & egg</i>	8.15
Calzone <i>folded pizza with tomato, cheese & ham</i>	8.40
Pugliese <i>tomato, burrata, Parma ham, rocket & black truffle</i>	10.20
Pizza Mortadella <i>Fior di latte, mortadella, pistacchio, Stracciatella di burrata</i>	9.20
Panzerotto Pugliese, <i>fried pizza dough filled with a San Marzano tomato sauce, buffalo mozzarella & basil</i>	7.50

“Great food and great service from a true Italian”

MANCHESTER, KING STREET WEST

A discretionary 10% service charge will be added to your bill

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

FRITTI (Traditional fried street food)

Baby Mozzarella <i>fried cheese balls</i>	5.80
Sicilian Arancini <i>rice balls filled with beef ragu</i>	7.95
Gamberoni Fritti <i>tempura prawns dressed with a spicy mayonnaise</i>	9.90
Fior di Latte <i>in tempura served with friarielli cream</i>	6.50

CARNE (Meat)

Lamb Cutlets <i>marinated in sundried tomato & thyme</i>	11.50
Spiedino di Pollo <i>chicken wrapped in Pancetta with rosemary</i>	8.95
Grilled Rib-eye <i>steak served with parsley & chilli dressing</i>	16.95
Pollo Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket & Pachino tomatoes</i>	9.95
Grilled Tuscan Fennel Sausage <i>served with roasted potato and rosemary</i>	9.50
Mixed Grill <i>Italian homemade sausage, lamb cutlets & rib-eye steak</i>	17.95
Fillet of Beef Tagliata <i>served with rocket, shaved parmesan & balsamic vinegar</i>	14.95

PESCE (Fish)

Calamari Fritti <i>classic fried squid</i>	8.50
Gamberoni Piccanti <i>Sicilian prawns with chilli lemon & garlic</i>	10.95
King Scallops <i>gratin with garlic, olive oil, & breadcrumbs</i>	10.95
Fillet of Sea Bass <i>with olive oil, garlic, lemon zest & broccoli di rapa</i>	11.50
Fillet of Sea Bass <i>baked in black salt with herb & olive oil salmoriglio</i>	11.95
Halibut <i>with samphire, cherry tomato & chilli</i>	12.95
Mixed Grilled Fish <i>a selection of different fish & shellfish</i>	18.95
Grilled Tuna <i>served with gremolata dressing</i>	11.50
Merluzzo Limone & Vongole <i>pan fried cod, sauteed clams & lemon zest</i>	9.95

VEGETALI (Vegetables)

Pisellini <i>baby peas with onions & bacon</i>	3.95
Zucchine Fritte <i>fried courgette sticks</i>	4.50
Patatine Fritte <i>chips</i>	3.95
Patatine Fritte al Tartufo <i>chips with Parmesan & truffle</i>	4.70
Roasted Potato <i>with onions</i>	3.95
Mixed Salad	4.10
Rocket & Parmesan Salad	4.20
Tenderstem Broccoli <i>with garlic & chilli</i>	4.10
Friarielli <i>with garlic & chilli</i>	4.10

BIANCO

NORTH

	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish.</i>	5.65	8.00	22.90
Pinot Grigio (Veneto) <i>Delicately fruity, full & refined. Lightly elegant.</i>	6.30	8.90	26.50
Soave Classico DOC (Veneto) <i>Dry with well balanced acidity. Fresh & delicate notes of elder & lime.</i>	6.95	9.75	27.95
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure with an intense & typical aroma.</i>	7.90	11.50	34.00
Sauvignon Bianco (Veneto) <i>Dry and elegant white wine. Bright straw yellow in colour with greenish hints. Particularly suitable as an aperitif & perfect with hors d'oeuvres.</i>	7.95	11.60	33.30
Gavi di Gavi (Piemonte) <i>Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			42.00

CENTRAL

	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity & persistence on the nose.</i>	6.35	9.00	23.60
Frascati (Lazio) <i>Bright straw yellow in colour. Apple bouquet with good fresh acidity.</i>	6.65	9.20	27.50
Verdicchio Classico Castello Di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent & dryness with a good fruit-acid balance.</i>	6.95	9.75	29.20
Vernaccia di San Gimignano (Toscana) <i>Dry & elegant white wine. Pale yellow in colour with greenish hints.</i>			39.80

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Grillo Bianco (Sicily) <i>A wine with charm & finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity & structure. This is the future "Pinot Grigio".</i>	6.40	9.00	26.90
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania) <i>Fresh & fruity on the palate with strong & persistent notes of citrus, pineapple & white flowers. On the palate it is fresh with a perfectly balanced acidity & a good structure.</i>	8.00	11.50	34.50
Greco di Tufo Tenuta Cavalier Pepe (Campania) <i>Smooth & elegant on the palate, full-bodied with mineral notes on the finish.</i>			34.50
Vermentino (Sardegna) <i>Straw yellow in colour with greenish reflections, with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh & lively; almond-rich backdrop & an excellent persistence.</i>			34.50
Colomba Platino (Sicily) <i>Notes of peach, melon, banana & jasmine. The palate is fresh, soft, fruity, balanced & medium-bodied.</i>			41.00
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) <i>Straw yellow in colour with hints of white peach & pear on the nose & a typical liquorice aroma. Well-structured & balanced wine, showing fine fruit complemented by mineral notes.</i>			41.00

ROSÉ

	glass (175ml)	glass (250ml)	btl
Nerello Mascalese Rosé (Sicilia) <i>Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach & spices, considerable finesse on the palate which is kept together by a nice balanced acidity.</i>	6.00	8.00	23.90
Pinot Grigio Rosé Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed & left to a brief cold maceration to bring out the primary aromas.</i>	7.00	9.50	28.20
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminatti (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.50	11.70	34.00

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco	7.95	35.95
Prosecco Rosé	8.50	38.95
House Champagne	10.90	50.00
House Champagne Rosé	12.70	56.00
Veuve Clicquot		78.00
Bollinger		76.00
Laurent-Perrier Rosé	16.00	92.50
Dom Perignon		195.00
Cristal		250.00

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SOFT DRINKS & JUICES

Coke	3.25
Diet Coke	3.25
Still Water	btl 750ml 3.95
Sparkling Water	btl 750ml 3.95
San Bitter Rosso	3.00
Appletiser	3.00
Crodino	3.00
Fruit Juices (Orange, Apple, Cranberry, Pineapple, Grapefruit)	3.60
Fever-Tree Mixers	3.50
(Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Lemon Tonic, Soda Water, Lemonade)	

MANCHESTER, KING STREET WEST

Wines by the glass also available as a 125ml measure. A discretionary 10% service charge will be added to your bill

ROSSI

NORTH

	glass (175ml)	glass (250ml)	btl
Remigio, Piemonte <i>Ruby red in colour with subtle violet hints. Light & fruity on the palate. The Italians like this wine for everyday drinking due to its soft tannis & ripe fruit foods.</i>	5.65	8.00	22.90
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	6.80	9.60	28.00
Merlot Grave del Friuli Terre DOC (Friuli) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	7.10	9.90	29.50
Barbera d'Asti Vespa (Piemonte) <i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread.</i>			45.00
Barolo Batasiolo (Piemonte) <i>Deep garnet red. Intense & persistent aromas of ripe fruit, flowers & spices.</i>			56.00
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks & it is unfiltered. It is ruby red in colour with delicate notes of cloves, wild berries & violet with a good body.</i>			64.00

CENTRAL

	glass (175ml)	glass (250ml)	btl
Rosso Piceno (Marche) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	6.75	9.25	27.30
Montepulciano d'Abruzzo Illuminati (Abruzzo) <i>Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe & round.</i>	7.90	11.15	32.00
Chianti Riserva Vigna Albergotti (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum & spices. Good balance of tannins on the finish.</i>			39.50
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense & very fine with marked overtones of violet & blackberry with an elegant finish.</i>			47.25
Lago di Corbara (Umbria) <i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full & round on the palate, soft tannins & a lingering finish.</i>			54.00

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Primitivo (Puglia) <i>Fruity bouquet with an abundance of berries and plums</i>	6.00	8.50	25.00
Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours & a silky texture.</i>	6.10	8.95	26.50
Negro Amaro (Puglia) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	9.15	12.50	37.00
Syrah Astoria (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry & liquorices. Its taste is full bodied & supple, intense & good structure.</i>	9.20	12.75	38.00
Primitivo, Coppi (Puglia) <i>A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.</i>			36.00

SPECIALLY IMPORTED FOR SAN CARLO CICCETTI

<i>WHITE WINE</i>			
Bianco di Vespa <i>From a small vineyard in Puglia.</i>	8.00	11.50	33.00
<i>RED WINE</i>			
Il Bruno dei Vespa <i>An IGP Puglia red that can elegantly accompany daily meals of all kinds.</i>	8.25	11.75	35.00
Il Rosso dei Vespa Salento <i>Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.</i>			45.00

BIRRA

Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	330 ml	5.50
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistent head.</i>	330 ml	5.50
ITALIAN BEER		
La Gradisca	330 ml	5.00
Peroni Nastro Azzurro	330 ml	4.50
Moretti	330 ml	4.75
Menabrea	330 ml	4.85
Peroni Libera, Alcohol Free	330 ml	4.00

CICCETTI CAFFÈ SPECIALI

Bicerin torinese <i>hot chocolate, espresso & whipped cream</i>	3.95
Bombardino <i>espresso, zabaglione cream, grappa and whipped cream</i>	5.95
Iced coffee <i>espresso ice & sugar</i>	3.95
Iced liquor coffee <i>with Baileys or Amaretto</i>	6.50
Coffee <i>caramel cream hot espresso, caramel, cream</i>	4.25