

CICCHETTI

RISTORANTE ITALIANO



Green Olives
from Puglia (ve) (180 kcal) £4.95

Focaccia & Parma Ham
handmade focaccia, creamy stracciatella
cheese, served with Parma ham
& black truffle (368 kcal) £11.95



Beetroot & Ricotta Dip
served with rosemary
pizza dough bread (v) (863 kcal) £9.95

PANE & BRUSCHETTA

Selection of Italian Bread served with sundried tomato
& black olive tapenade (ve) (502 kcal) £5.95

Garlic Bread (ve) (526 kcal) £6.00

Garlic Bread with tomato & basil (ve) (570 kcal) £6.25

Garlic Bread with cheese (v) (732 kcal) £7.25

Bruschetta with Sicilian Pachino tomatoes, garlic & basil (ve)
(304 kcal) £7.00

STUZZICHINI

Ostriche rock oysters grade 2 (6 kcal each) £4.25

Nodini Con Panna e Tartufo small hand-shaped knots of
fresh mozzarella with fresh black truffle, served with crostini (v)
(838 kcal) £9.95

Porchetta & Stracciatella slow roasted pork with creamy
stracciatella & pistachio nuts, served cold (364 kcal) £9.95

Burrata e Pomodoro burrata from Corato in Puglia served
with marinated beef tomato carpaccio & fresh basil (v) (428 kcal) £11.95

Prosciutto San Daniele & Gnocco Fritto prosciutto with
fried dough sticks (645 kcal) £10.75

Burrata from Corato in Puglia with Parma ham & marinated
black truffle (402 kcal) £13.95

FRITTI (traditional fried street food)

Baby Mozzarella fried cheese balls (345 kcal) £7.95

Crocche' Napoletano a potato croquette with speck
(smoked Italian ham) & Parmesan fondue (711 kcal) £8.95

Sicilian Arancini rice balls filled with beef ragu (771 kcal) £9.25

Gamberoni Fritti tempura prawns dressed with a spicy
mayonnaise (407 kcal) £14.50

Panzerotto Pugliese fried pizza dough filled with
San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal) £9.25

Calamari Fritti classic fried squid (252 kcal) £10.95

PIATTI DA DIVIDERE

Plates to share

Fritto Portofino deep fried prawns, scallops & calamari with
garlic aioli & spicy mayo (for 2 people minimum) (1202 kcal) £11.25 pp

Terra a special selection of cured meats from around Italy
(for 2 people minimum) (574 kcal) £12.75 pp

CARPACCIO, TARTARE & INSALATA (salad)

Salmon Tartare fresh salmon tartare with red pepper
& lime (432 kcal) £14.95

Carpaccio di Manzo beef carpaccio with Parmesan
& rocket (161 kcal) £11.95

Insalata di Avocado avocado, beef tomato, red onion in
a balsamic & pomegranate dressing (ve) (319 kcal) £9.50

Insalata di Cesare smoked chicken breast salad with Cicchetti
style "Caesar" dressing & Sardinian pane carasau (326 kcal) £9.95

Duck Salad with rocket, Melinda apples from Trentino,
pancetta & balsamic vinegar (367 kcal) £11.50

Insalata Caprese mozzarella, avocado, tomato & basil (v)
(295 kcal) £10.50

Tartare di Tonno sashimi grade tuna tartare mixed with olive oil,
French mustard, lemon juice, & wild rocket (prepared at your table)
(162 kcal) £15.75

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

Baked Norma baked pasta dish from southern Italy, with aubergine,
tomato & basil, topped with ricotta salata (v) (389 kcal) £12.95

Caserecce con Ragu di Polpette slow cooked lamb meatballs
in tomato sauce with caserecce pasta £13.95

Risotto Spinaci & Pancetta risotto with crispy pancetta,
burrata cheese, spinach purée & spicy vegetarian 'nduja (1298 kcal) £12.95

Fregola Vongole e Bottarga traditional Sardinian pasta with
clams & grey mullet roe (763 kcal) £15.95

Tagliolini Crab & Caviar tagliolini with hand-picked crab
& Italian sturgeon caviar (407 kcal) £18.95

Spaghetti Carbonara egg yolk & pancetta (793 kcal) £11.95

Tagliatelle Bolognese the oldest recipe of Nonna Maria
from Bologna. Our sauce is slow cooked over 6 hours (510 kcal) £12.95

Gnocchi Sorrentina classic southern Italian gnocchi baked
with tomato & burrata cheese (v) (412 kcal) £13.95

Ravioli Tartufo & Pecorino truffle & pecorino ravioli (v) (902 kcal)
£15.75

Gnocchi Gorgonzola in a baked Parmesan basket (v) (827 kcal) £12.25

Spaghettoni Frutti di Mare spaghettoni with prawns, mussels,
garlic, chilli & tomato (595 kcal) £16.50

Ravioli Aragosta lobster ravioli with lobster bisque & prawns (642 kcal)
£18.50

Melanzane Parmigiana a classic Sicilian dish. Layers of aubergine,
Parmesan & tomato baked in the oven (v) (413 kcal) £12.25

Lasagne al Forno layers of pasta with slow cooked beef ragu (557 kcal)
£11.95

Tagliolini all'Aragosta with lobster & cherry tomato (473 kcal) £19.95

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

Stracciatella & Porchetta creamy stracciatella cheese,
porchetta, pistachio & fior di latte (1092 kcal) £10.95

Margherita the classic pizza of Naples with tomato, fior di latte
& basil (v) (625 kcal) £9.25

Vegetariana fior di latte, pepper, aubergine & courgette (v) £9.50

Calabrese with 'nduja (Calabrian soft spicy sausage), tomato
& fior di latte (880 kcal) £10.50

Pollo Parmigiana with smoked chicken, fior di latte,
Parmesan & fresh basil (731 kcal) £10.25

Prosciutto & Funghi with fior di latte, porcini mushrooms,
Italian ham & tomato (691 kcal) £10.25

Basilicata with spicy sausage, chilli, tomato
& fior di latte (796 kcal) £10.25

Calzone folded pizza with tomato, fior di latte & ham (611 kcal) £9.75

Pugliese tomato, burrata, Parma ham, rocket & black truffle (753 kcal) £11.50

CARNE (meat)

Pollo Limone e Capperi boneless chicken, cooked in a
lemon & caper sauce (950 kcal) £15.95

Filetto al Pepe 6oz/170g fillet steak with a brandy & green
peppercorn sauce (491 kcal) £23.95

Vitello Milanese pan-fried veal in breadcrumbs (396 kcal) £16.95

Saltimbocca alla Romana sliced veal with Parma ham,
cooked in white wine, sage & butter (704 kcal) £17.95

Agnello Scottadito lamb cutlets with sweet
& sour peppers (582 kcal) £19.95

Filetto al Tartufo 6oz/170g fillet steak served with a creamy
black truffle sauce, topped with shavings of fresh truffle (580 kcal) £25.50

Grilled Rib-Eye served with parsley & chilli dressing (594 kcal)
£24.25

Pollo Milanese flattened chicken breast pan-fried in breadcrumbs
served with rocket & Pachino tomatoes (419 kcal) £13.75

Grigliata Mista di Carne mixed grill with Italian
homemade sausage, lamb cutlets & rib-eye steak (919 kcal) £25.50

PESCE (fish)

Spiedino di Pesce fish skewer with Argentinian red prawns,
monkfish, scallops & cherry tomatoes (280 kcal) £17.95

Coda di Rospo Gratinata fresh pan-fried monkfish topped with
Altamura breadcrumbs & herby oil (368 kcal) £18.95

Capesante al Forno king scallops gratin with garlic,
olive oil & topped with breadcrumbs (436 kcal) £16.95

Halibut with samphire, cherry tomato & chilli (324 kcal) £15.75

Gamberi Grigliati grilled mediterranean prawns with
lemon, seasonal herbs & olive oil (370 kcal) £15.95

Branzino al Sale fillet of sea bass baked in black salt with
herb & olive oil salmoriglio (305 kcal) £15.95

VEGETALI (vegetables)

Pisellini baby peas with onions & bacon (382 kcal) £5.50

Zucchine Fritte fried courgette sticks (342 kcal) £6.25

Patatine Fritte fries (478 kcal) £5.25

Patatine Fritte al Tartufo fries with fresh truffle
& Parmesan (589 kcal) £6.75

Patate Arrosto roasted potato with onions & rosemary (ve) (332 kcal)
£5.50

Spinaci fresh baby spinach sautéed with garlic oil & chilli (v) (24 kcal)
£6.75

Tenderstem Broccoli with garlic & chilli (ve) (102 kcal) £5.75

Insalata Mista mixed salad (ve) (50 kcal) £5.25

Rucola & Parmigiano rocket & Parmesan salad (v) £5.50

A discretionary 12.5% 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.

LONDON

“Great food & great service from a true Italian”

BIANCHI

NORTH

	glass (175ml)	btl
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Clear straw-yellow, fresh & fruity.</i>	8.75	36.75
Sauvignon Ca`Bolani,  Aquilaia, Friuli. Sauvignon Blanc. <i>Bright straw yellow, good acidity with notes of pink grapefruit, passion fruit & white peach.</i>	10.50	41.75
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio. <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits.</i>	12.00	44.25
Pinot Grigio San Carlo Aneri,  Aneri, Veneto. Pinot Grigio. <i>Straw yellow with notes of white flowers, plums & pineapple.</i>	12.50	48.50
Lugana Pievecroce, Costaripa, Lombardia. Trebbiano di Lugana. <i>Straw-yellow, easy-drinking, refreshing with light tropical fruit notes.</i>	50.50	
Gavi del Comune di Gavi, Beni di Batasiolo, Piemonte. Cortese. <i>Dry & well balanced, with aromas of ripe fruit & white flowers.</i>	62.50	

CENTRAL

	glass (175ml)	btl
Trebbiano D`Abruzzo, Campiello, Abruzzo, Trebbiano. <i>Intense & persistent notes of citrus, almonds & tropical fruit.</i>	9.00	37.25
Verdicchio dei Castelli di Jesi Classico, Colonnara, Marche. Verdicchio. <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes.</i>	9.25	37.75
Pomino Bianco, Marchesi de` Frescobaldi, Toscana. Chardonnay, Pinot Bianco. <i>Fresh & crispy with notes of citrus & pineapple plus a creamy texture.</i>	50.25	
Conte della Vipera,  Marchesi Antinori, Umbria. Sauvignon Blanc, Semillon. <i>Savoury & refreshing taste, with melon, peach & passion fruit aromas.</i>	84.50	

SOUTH & THE ISLANDS

	glass (175ml)	btl
Inzolia 'Roceno', Sibilliana, Sicilia. Inzolia. <i>Fresh & crispy, quite dry & balanced acidity.</i>	9.00	36.75
Grillo Vola, Sibilliana, Sicilia. Grillo. <i>Intense yellow, dry with notes of white peach, apricot & pineapple.</i>	9.75	38.00
Chardonnay Tormaresca, Tormaresca, Puglia. Chardonnay. <i>Light yellow, freshly balanced on the palate with sensations of apples & citrus fruit.</i>	11.50	43.75
Bianca Terra,  Vespa, Puglia. <i>Fiano</i> . <i>Golden yellow with a delicate bouquet of citrus fruits & aromatic herbs.</i>	12.25	46.00
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina. <i>Crystalline yellow, intense on the nose with notes of pineapple apple & white flowers.</i>	12.50	47.00
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco. <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes.</i>	12.75	50.75
Vermentino di Sardegna,  Piero Mancini, Sardegna. Vermentino. <i>Pale yellow, medium bodied, pleasant & delicate with floral scents.</i>	56.25	
Colomba Platino, Duca di Salaparuta, Sicilia. Inzolia. <i>Bright yellow, very fresh & persistent, pleasantly fruity.</i>	14.00	56.75
Rapitala Grand Cru, Tenuta Rapitala, Sicilia. Chardonnay. <i>Intense straw-yellow, full-bodied, soft & juicy with hints of vanilla, toasted almonds & apricot.</i>	74.50	

 *Sommelier's choice*

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco Dirupo	11.75	49.00
Prosecco Rosé Torresella	12.50	51.25
Prosecco DOC Brut Aneri		53.50
Champagne Testulat Brut	16.25	80.25
Champagne Testulat Rosé	18.75	85.50
Laurent-Perrier Rosé		162.75
Dom Pérignon		404.25
Cristal		498.75
Veuve Clicquot		126.75
Bollinger		146.50

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ROSSI



NORTH

	glass (175ml)	btl
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Ruby red, notes of red & black berries. Dry & medium bodied.</i>	8.75	36.75
Merlot Veneto, Torresella, Veneto. Merlot. <i>Well structured, fruity, medium-full bodied with moderate tannins.</i>	9.50	39.75
Cabernet Sauvignon,  Torresella, Veneto. Cabernet Sauvignon. <i>Deep red, dynamic on the palate, reveals freshness & smooth tannins.</i>	9.75	40.00
Pinot Nero San Carlo, Aneri, Veneto. Pinot Nero, Corvina. <i>Ruby red, with an intense bouquet with elegant hints off violet & rosehip.</i>	12.50	48.50
Barbera d`Asti Superiore “Boschetto Vecchio”, Guasti Clemente, Piemonte. Barbera. <i>Elegant medium to full body, dry & smooth with great acidity & low tannins.</i>	57.75	
Valpolicella Ripasso Classico Superiore “Torbae”,  Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella blend grapes. <i>Deep ruby red, complex aroma of fruit & spices.</i>	63.50	
Barolo DOCG, Villadoria, Piemonte. Nebbiolo. <i>Red-garnet with ruby highlights, intense with hints of cherries, liquorice & tobacco.</i>	20.50	85.50
Amarone della Valpolicella, Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella. <i>Dense, compact red-garnet, intense fruity aroma.</i>	23.00	91.00
Barbaresco DOCG, Beni di Batasiolo, Piemonte. Nebbiolo. <i>Clear garnet red, intense aromas of flowers, ripe fruit & spices.</i>	104.75	
Amarone della Valpolicella, Santa Sofia, Veneto. Corvinone, Corvina, Rondinella. <i>Deep ruby red, Intense bouquet with hints of ripe cherry, dried plums, & notes of chocolate, rhubarb & delicate balsamic scent.</i>	108.00	


CENTRAL

	glass (175ml)	btl
Rosso Piceno “Lyricus”, Colonnara, Marche. Sangiovese, Montepulciano <i>Clear ruby red, intense & persistent notes of ripe peach & plums.</i>	9.50	39.50
Montepulciano Riparosso,  Illuminati, Abruzzo. Montepulciano <i>Ruby red. Intense & deep with red fruit notes.</i>	10.75	44.75
Chianti Classico, Lamole, Toscana. Sangiovese, Canaiolo Nero, Malvasia Nera <i>Bright ruby red, floral notes & scents of red berries & aromatic herbs.</i>	14.50	57.25
Achelo, La Braccasca, Toscana. Syrah <i>Vibrant purple, with fruity notes & a pleasant spice & freshness, soft tannins.</i>	58.50	
Rosso di Montalcino, Col d`Orcia, Toscana. Sangiovese, <i>Deep ruby with violet hues. Fruity notes perfectly balanced with the spicy scents.</i>	63.75	
Vie Cave Malbec,  Fattoria Aldobrandesca, Toscana. Malbec <i>Intense ruby red, silky & full bodied, with notes of ripe black fruit liquorice & dark chocolate.</i>	68.75	
Lago di Corbara, Castello di Corbara, Umbria. Sangiovese, Cabernet & Merlot <i>Clear garnet red, intense aromas of flowers, ripe fruit & spices. Dry & full bodied.</i>	77.25	
Brunello Col D'Orcia, Col d`Orcia, Toscana. Sangiovese <i>Ruby red with violet hues. The scent releases fruity notes of black cherry, jam & vanilla.</i>	104.75	

SOUTH & THE ISLANDS

	glass (175ml)	btl
Nero d`Avola “Vola”, Sibilliana, Sicilia. Nero d`Avola. <i>Deep ruby red, hints of ripe red berry fruit.</i>	9.50	39.50
Syrah Butera,  Feudo Principi di Butera, Sicilia. Syrah. <i>Intense purple, with notes of ripe blackcurrant fruit & vanilla with rounded tannins.</i>	11.75	47.00
Negroamaro Neprica, Tormaresca, Puglia. Negroamaro. <i>Aromas of cherries with floral notes.</i>	48.75	
Il Rosso dei Vespa,  Vespa, Puglia. Primitivo. <i>Deep ruby & dense, firm grip of tannins with notes of cherry, plums & sweet tobacco.</i>	12.50	54.50

ROSÉ

	glass (175ml)	btl	magnum
Pinot Rosé Ornella Bellia, Ornella Bellia, Veneto. Pinot Grigio <i>Pale pink, aromas of green apples & white almonds.</i>	9.75	39.75	
Cerasuolo Campirosa, Illuminati, Abruzzo. Montepulciano. <i>Shiny and brilliant pink, dry, fresh & delicate. Persistent floral notes.</i>	10.75	44.25	
Calafuria,  Tormaresca, Puglia. Negroamaro. <i>Bright peach-pink colour, supple with pleasant freshness.</i>	53.25	108.00	
Rosamara Costaripa, Costaripa, Lombardia. Groppello Gentile, Marzemino, Sangiovese, Barbera. <i>Light pink, silky & harmonious, with a very slight aftertaste of bitter almonds.</i>	55.25	113.00	

SOFT DRINKS & JUICES

Coke <i>(74 kcal)</i> / Diet Coke <i>(1 kcal)</i>	4.00
Fever Tree Mixers <i>Indian Tonic Water (56 kcal), Naturally Light Tonic Water (30 kcal), Elderflower Tonic Water (68 kcal), Mediterranean Tonic Water (72 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Lemonade (70 kcal)</i>	3.95
Fever Tree Sparkling Softs <i>Raspberry Lemonade (52 kcal), Cloudy Apple & Mint (49 kcal)</i>	4.50
San Pellegrino <i>Limonata (73 kcal), Aranciata (64 kcal)</i>	4.25
Fruit Juices <i>Cranberry (38 kcal), Orange (72 kcal), Apple (76 kcal), Pineapple (82 kcal), Grapefruit (71 kcal)</i>	4.50
Still / Sparkling Water <i>(0 kcal)</i>	btl 750ml 5.00

BOTTLED BEER

Peroni Capri	330 ml	5.50
Peroni Nastro Azzurro	330 ml	5.75
Moretti	330 ml	5.75
La Gradisca	330 ml	7.25
Menabrea	330 ml	7.50
Peroni 0.0% (Non-Alc) <i>(73 kcal)</i>	330 ml	5.25
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>	300 ml	7.75
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistent head.</i>	300 ml	7.75