

APERITIVO

CICCHETTI

BUONGIORNO!

We recommend you try our house Negroni – a secret recipe that is served straight up in a chilled glass.

Enjoy Yourself

STUZZICHINI

Bruschetta Pomodoro 9.30

*Chopped baby plum tomatoes and fresh basil. Served on toasted ciabatta (V) (1a,12)**

Bruschetta con Funghi 9.75

*Mushrooms and cream cheese flavoured with truffle oil. Served on toasted ciabatta (1a,7)**

Burrata Per Due 16.75

*Creamy Burrata & marinated tomatoes served with bread For 2 People (V) (1a,7,12)**

Prosciutto San Daniele D.O.P 18 months 15.95

*A plate of Italy's finest ham served with bread (1a)**

Stracciatella Filante 9.90

*Creamy Stracciatella cheese served with focaccia bread (1a,7)**

Focaccia con Tapenade 7.60

*Focaccia bread with a tapenade made from green olives (1a,12)**

Please note - **12.5% service charge will be added to your total bill.**

ALL service charges are distributed to our floor and kitchen staff.

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CICCARELLI

FRITTI

Deep Fried Street Food

Fritto Misto Per Due 16.50

Flour dusted deep-fried calamari, prawns & courgettes For 2 People (2,14)

Calamari 11.95

Crispy fried calamari with a garlic & chilli mayonnaise (3,10,14)

Gamberi Fritti 13.60

Deep fried prawns served with garlic mayonnaise (2,3,7,10)

Scamorza Fritta 7.75

Breaded Scamorza cheese fried and served with fig jam (3,7)

Zucchine Fritte 7.75

Crispy fried strips of courgette (v)

Selezione di Arancini

2 Arancini 10.90

3 Arancini 14.90

4 Arancini 19.90

Crispy rice balls filled with Bolognese ragu, Fontina cheese or mushrooms and cheese (7,9,12)

PANZEROTTI

Deep Fried Mini Calzone Pizza - 2 per portion

Nduja, Taleggio & Salsa al Pomodoro 13.75

Spicy Calabrian pork sausage, Taleggio cheese & tomato sauce (1a,7)

Mozzarella & Salsa al Pomodoro 12.60

Mozzarella cheese & tomato sauce (v) (1a,7)

APERITIVO

CICCARELLI

CARNE e PESCE

Meat & Seafood

All our beef is sourced from local Irish Farms

Brasato di Manzo con polenta 16.95

Slow cooked beef cheeks with creamy polenta and porcini mushroom sauce (9,7,12)

Porchetta 10.90

Slow roasted pork belly served with a chicken jus (9,12)

Polpette di Maiale e Finocchio 9.95

Pork and fennel meatballs in tomato sauce (7,12)

Pollo Milanese 9.95

Pan fried breaded chicken escalope with lemon (3)

Spezzatino alla Genovese 9.95

*Traditional Italian stew - slow cooked pieces of beef in a rich Genovese sauce (1a,7,9,12)**

Spigola al Forno 16.95

Pan-fried fillet of seabass served with pepperonata (4)

ACCOMPAGNAMENTI

Recommended Sides

Insalata al Pesto 7.35

Heirloom tomatoes, rocket and Ricotta cheese tossed in a pesto dressing (V)(7,8)

Patate al Forno 6.95

Roast potatoes with rosemary and garlic (V)(7)

Insalata Verde 6.50

Mixed lettuce leaves, radishes and pickled shallots tossed in a white balsamic glaze (V)(12)

Broccoli al Forno 6.95

Oven baked broccoli with tomato sauce and smoky scamorza cheese (V)(7)

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CICCETTI

PASTA E AL FORNO

Fresh Pasta & Baked Dishes

Cacio & Pepe 10.35

Roman classic – Rigatoni, Pecorino cheese & black pepper sauce (V) (1a,3,7)

Tagliatelle al ragu` di salsiccia 11.25

Tagliatelle in a fennel sausage ragu' sauce (1a,9,12)

La Carbonara 11.35

Rigatoni, fresh egg yolks, guanciale (pork cheek), Pecorino & Parmigiano cheese (1a,3,7)

Amatriciana 10.35

Spicy Tomato sauce, guanciale (pork cheek) & pecorino (1a,7,12)

Lasagne 10.25

Fresh beef lasagne with bechamel sauce and roasted cherry tomatoes (1a,7,9,12)

Risotto allo Zucca 9.95

Rich and creamy risotto made with pumpkin and Gorgonzola cheese (V) (7,9,12)

Gnocchi al Pesto 9.25

Gnocchi in a homemade basil pesto sauce (V) (1a,7,8a)

APERITIVO

CICCARELLI

DOLCI

Desserts

Pannacotta 9.80

Vanilla pannacotta served with dark fruits coulis (7)

Tiramisu' 9.95

Coffee-soaked sponge with a creamy mascarpone topping. Dusted with cocoa powder (1,3,6,7)

Torta al Pistacchio 9.95

Pistachio sponge cake served with creme fraiche (3,7,8e)

Affogato 8.25

Vanilla ice cream 'drowned' in espresso (7)

Selezione di Formaggi 11.95

Selection of Italian cheeses (1a,7,8)

CAFFE

Coffee

Espresso 2.95

Espresso Doppio 3.50

Espressino 3.20 (7)

Americano 3.95

Cappuccino 3.95 (7)

Caffe Freddo 4.50

Allergens guide: 1. Gluten (a. wheat b. rye c. barley d. oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts (a. Walnuts b. Almonds c. Pecans d. Hazelnuts e. Pistachio) 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphites 13. Lupin 14. Molluscs *Gluten free option available