



## FITZROVIA NOVEMBER 2022

### SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.2
Rosemary house focaccia & Belcari olive oil, aged balsamic	£4
Salumi, house pickles, capers, pane carasau	£15
Selection of artisan Italian cheeses & salumi to share	£25

### STARTERS

Ribolita, a soup of cavolo nero, cannellini beans & winter vegetables	£8
Salt cod, chic peas, shaved fennel & pickled sultanas	£8.5
Grilled polenta, pickled wild mushrooms & Gorgonzola	£8.5
Arancino of butternut squash, speck & Taleggio, porcini emulsion	£9.5

### MAIN COURSES

Herb crusted Jerusalem artichokes, glazed red onion, purple kale & lentils	£17
Lasagne verde of slow cooked Venetian style duck leg, oakleaf salad & Parmesan	£18
Sopressini with lamb & nduja ragu, squash	£19
Baked Steelhead trout, white beans, confit leeks & truffled field mushroom pesto	£20
Pork loin, savoy leaf stuffed with slow cooked ragu, olive oil and parmesan mash	£24

### SIDES

Purple sprouting broccoli with anchovy and chilli	£6
Potato & sage gratin al forno	£5
House salad	£6

### DESSERTS

Warm chocolate tart, glazed figs, chestnut ice cream	£9
Honey cheesecake, poached pear, caramelised white chocolate ice cream	£8
Tiramisu	£8
Boozy raisin Affogato	£5.5
Italian cheeses, pickled grapes, fig compote & pane carasau	£12

\*\*£1 is given by Cin Cin to Maudsley Charity (Registered charity no. 1175877) for every dish sold.



## LUNCH MENU NOVEMBER 2022

2 COURSES £20 | 3 COURSES £25

WEDNESDAY TO FRIDAY 12-3PM

### NIBBLES

Nocellara olives marinated in lemon, chilli & garlic - £4.2

Rosemary house focaccia, Belcari olive oil & aged balsamic - £4

### STARTERS

Smoked pork knuckle, marinated radicchio leaves

Ribolita, a soup of cavolo nero, cannellini beans & winter vegetables

Arancino of butternut squash, speck & Taleggio, porcini emulsion (£2 supplement)

### MAINS

Macaroni with lamb, nduja & squash ragu

Gnocchi with brown crab sauce & roasted sweetcorn

Tonnarelli with Jerusalem artichokes and truffled mushroom pesto

### SIDES

Purple sprouting broccoli with anchovy and chilli - £6

House salad - £5

### DESSERT

Cin Cin Tiramisu

Boozy raisin affogato

Gorgonzola dolce, fig chutney, pane carasau

Ice cream and sorbets selection



## CHEF'S MENU NOVEMBER 2022

5 COURSES | £48 PER PERSON  
WINE FLIGHT | £35 PER PERSON

Nocellara olives marinated in lemon, chilli and garlic  
Rosemary focaccia, Balcari olive oil & balsamic  
Arancino of butternut squash, speck & Taleggio, porcini emulsion  
L'Occhiolino, Emilia Romagna (125ml)

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Baked Steelhead trout, leeks & truffled mushroom pesto  
Roberto Ghio, Gavi DOCG, Piemonte (100ml)

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Seared duck breast, lasagne verde of braised leg,  
roast carrot puree & runner beans  
Valpolicella Ripasso, Bussola, Veneto (100ml)

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Warm chocolate tart, glazed figs, chestnut ice cream  
Limoncello (50ml)



## VEGETARIAN CHEF'S MENU NOVEMBER 2022

4 COURSES | £44 PER PERSON  
WINE FLIGHT | £32 PER PERSON

Nocellara olives marinated in lemon, chilli and garlic

Rosemary focaccia, Belcari olive oil & balsamic

Ribolita, a soup of cavolo nero, cannellini beans & winter vegetables

L'Occhiolino, Emilia Romagna (125ml)

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Grilled polenta, pickled wild mushrooms & Gorgonzola

Roberto Ghio, Gavi DOCG, Piemonte (100ml)

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Cavatelli, smoked leeks, runner beans, & chilli

Valpolicella Ripasso, Bussola, Veneto (100ml)

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Warm chocolate tart, glazed figs, chestnut ice cream

Limoncello (50ml)



# DRINKS LIST

FOLEY STREET, FITZROVIA | OCTOBER 2022

## APERITIVI

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### L'OCCHIOLINO SPRITZ 9

Sparkling red light Lambrusco, Regal Rogue Daring Dry vermouth

### REVERSE MANHATTAN 11

Regal Rogue red vermouth, Lot 40 rye, Luxardo sour cherry gin

### PAPER PLANE 10

Rye whiskey, Montenegro & Aperol

### MARCO POLO 11

Cin Cin infused vodka, Regal Rogue Daring Dry vermouth, ginger ale

### BLACK CHERRY ESPRESSO MARTINI 11

Vodka, coffee and cherry liqueur

### CIN CIN NEGRONI 11

Campari, Regal Rogue rose vermouth, Panarea gin, rhubarb bitters

## SPARKLING

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### PROSECCO COL FONDO 'FIDORA', VENETO

Unfiltered, citrus fruits notes and bright acidity

125ml | 8 750ml | 43

### L'OCCHIOLINO, EMILIA ROMAGNA

Sparkling red, ripe and floral with juicy red berries

125ml | 5 750ml | 25

### LA MONTINA FRANCIACORTA, LOMBARDIA

Golden bubbles, white peach, yeasty/biscuity

750ml | 75

## BEER

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### MORETTI LAGER 5%

330ml | 6

### UNBARRED CASUAL PALE ALE 4.5%

330ml | 6.5

### LUCKY SAINT LAGER 0.5%

330ml | 6

Free guest WiFi available

## WHITE

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### CUSTOZA, CASTELNUOVO DEL GARDA, VENETO

Delicate spice, white peach, on the palate fresh & harmonic

750ml | 29



### CHICHIBIO PECORINO, ABRUZZO

Bio-vegan wine, apricot & peach notes, flower scents with a balsamic finish

125ml | 6.5 375ml | 19 750ml | 34



### SASSI TREBBIANO BIANCO, ABRUZZO

Unfiltered, fresh, zesty & crispy

125ml | 7.5 375ml | 21 750ml | 38

### LEBBIO, VERNACCIA DI S. GIMIGNANO, TOSCANA

Tuscan beauty with pear, jasmine & almond finish

750ml | 44

### MASUT DA RIVE, RIBOLLA GIALLA, FRIULI

Offers hints of fragrant fruit, green apple, white peach and acacia blossoms.

750ml | 52



### ROBERTO GHIO, GAVI DOCG, PIEMONTE

Cortese indigenous grape, mineral wine with citrus and tropical fruits scents

125ml | 10 375ml | 29 750ml | 55

### SAMMONTANA, PRIMO FUOCO, TUSCANY 2019

Orange clay pot wine, unfiltered Trebbiano grape, salty & savoury character

750ml | 65

### 'AEDES' ETNA BIANCO, I CUSTODI, SICILY 2020

Good structure & balance with saline notes, white fruits, anise, pleasant & fresh almond finish

750ml | 69

## ROSE

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### TERRE DI VITA, SICILY

Nerello Mascalese, indigenous grape grown on the slope of Etna, fresh & fruity crisp

125ml | 6.5 375ml | 18 750ml | 34



# DRINKS LIST

FOLEY STREET, FITZROVIA | OCTOBER 2022

## RED

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CASTELLANI, 'GRIFONE', PUGLIA

750ml | 29

LE PIANURE, REFOSCO, FRIULI VENEZIA GIULIA

New raspberries, generously fruity, soft & easy

125ml | 6.5 375ml | 19 750ml | 36

MERUS VERNATSCH SCHIAVA, TIEFENBRUNNER, ALTO ADIGE

Fresh & harmonious with fine, fruity aromas of bitter almonds and sour cherry

125ml | 8.50 375ml | 25 750ml | 45

MERONI, VALPOLICELLA CLASSICO, VENETO

Velvet smooth, red currants, Maraschino cherries

750ml | 47



VALDIBELLA, 'RESPIRO' NERO D'AVOLA, SICILIA

Single estate, velvet palate & light balsamic finish

750ml | 49



MONTEPALDI, 'TAGLIAFUNO' CHIANTI CLASSICO

Cherry & violet bursts from University of Florence

125ml | 10 375ml | 29 750ml | 55

MARSETTI, ROSSO DI VALTELLINA DOC, LOMBARDIA

Delicately fresh and fruity with floral flavours of rose & violet

750ml | 56

BUSSOLA VALPOLICELLA RIPASSO SUPERIORE 2018

Notes of dried red cherries, prune, fig, on the palate additional stewed herbs, tobacco with a long finish

750ml | 85

## CELLARED

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ALDO VIOLA, "KRIMISO" CATARATTO, SICILY

Skin contact natural wine, lots of character, wild herbs, citrusy and mineral with a very fine finish

750ml | 95

TIEFENBRUNNER, ALTO ADIGE 2019, MULLER-THURGAU

Grown at 3,280 feet above sea-level, aromatic, white flowers and yellow fruits, mineral and elegant

750ml | 110

LA CA' NOVA BARBARESCO, PIEMONTE 2017 NEBBIOLO

Juicy Marasca cherry, crashed raspberry, baking spice, with violet scents and fine tannins.

125ml | 17 750ml | 90

MASTROBERARDINO, 'RADICI' TAURASI RISERVA CAMPANIA 2015 AGLIANICO

Intense cherries & balsamic with black pepper. A rounded Aglianico from masters of Campania

125ml | 20 750ml | 110

VILLA LE PRATA, BRUNELLO DI MONTALCINO DOCG TOSCANA, SANGIOVESE

Wild red cherries, lavender, smoky tobacco, lengthy with velvety tannins, 42 months aged in French and Slovenian oak barrels

125ml | 22 750ml | 120

MUSSO BARBARESCO PORA 2016 DOCG NEBBIOLO

Rich in fragrant scents of wild berries, develop in spiced flavour of cinnamon & vanilla. Intense with fine mature tannins

125ml | 24 750ml | 130

## DIGESTIVI

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SAMMONTANA VIN SANTO, MONTELUPO 2011 DOC, TOSCANA 50ML | 7.5

SELECTION OF ITALIAN AMARO DIGESTIVI - CYNAR, AVERNA, FERNET-BRANCA, MONTENEGRO, VECCHIO AMARO DEL CAPO, AMARETTO 8.5

HOMEMADE CIN CIN LIMONCELLO 6.5



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Free guest WiFi available



## VEGAN MENU NOVEMBER 2022

### TO START

Nocellara olives marinated in lemon, chilli and garlic - £4.2

Rosemary focaccia, Belcari olive oil & balsamic - £4

### SMALL PLATE

Ribolita, a soup of cavolo nero, cannellini beans & winter vegetables - £8

House salad - £6

### MAIN

Jerusalem artichokes, glazed red onion, purple kale & lentils - £17

Cavatelli, smoked leeks, runner beans, & chilli - £15

### DESSERT

Sorbet selection - £5



## NON GLUTEN MENU NOVEMBER 2022

### T O S T A R T

Nocellara olives marinated in lemon, chilli & garlic - £4.2

### S M A L L P L A T E S

Grilled polenta, pickled wild mushrooms & Gorgonzola - £8.5

Salt cod, chic peas, shaved fennel & pickled sultanas - £8.5

### M A I N S

Baked Steelhead trout, white beans, confit leeks & truffled field mushroom pesto - £20

Herb crusted Jerusalem artichokes, glazed red onion, purple kale & lentils - £17

Pork loin, savoy leaf stuffed with slow cooked ragu, olive oil and parmesan mash - £24

### D E S S E R T S

Honey cheesecake, poached pear, caramelised white chocolate ice cream - £8

Tiramisu - £8

Boozy raisin affogato - £5.5

Italian cheeses, pickled grapes, fig compote - £12