



HOVE JUNE 2023

SNACKS

Nocellara olives marinated in lemon, chilli & garlic	£4.2
Oregano focaccia, Farchioni extra virgin olive oil & balsamic	£4
Sussex tomato & fennel panzanella	£5.5

STARTERS

Arancino of nduja, lamb & aubergine ragu, roast pepper puree	£10
Burrata, summer giardiniera salad & carrot dressing	£10.5
Citrus cured trout, cucumber di mostarda, peas & rocket	£11
Pannelle, caponata & house cured ham	£9

MAIN COURSES

Triangoli of spinach, ricotta & nutmeg, artichoke & field mushroom pesto	£18
Rigatoni all'amatriciana, pickled red onion & pecorino	£20
Paccheri al nero, braised squid, courgettes & preserved lemon	£22
Pork chop saltimbocca, grilled polenta, buttered hispi & pan jus	£25

SIDES

Courgette flowers fritti stuffed with ricotta	£6
Warm salad of Jersey royals, pesto & runner beans	£6

DESSERTS

Strawberry tiramisu	£9.5
Chocolate & hazelnut torte, English cherries	£9
Date ice cream affogato	£7.5
Trio of Italian cheeses, house chutney & pane carasau	£12
Trio of petit fours	£5



Please note we only accept card payment

Vegan and non-gluten menus also available

Free guest WiFi available

cincin.co.uk

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 JUNE 2023

2 COURSES £18 | 3 COURSES £24
THURSDAY TO SATURDAY 12-3PM

SNACKS

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

Oregano focaccia, Farchioni olive oil & balsamic - £4

STARTERS

Sussex tomato & fennel panzanella

Panelle, caponata & house cured ham

Arancino of nduja, lamb & aubergine ragu, roast pepper puree (£3 supplement)

MAINS

Triangoli of spinach, ricotta & nutmeg, artichoke & field mushroom pesto

Rigatoni all'amatriciana, pickled red onion & pecorino

Grilled polenta, braised squid & courgettes (£3 supplement)

SIDES

Courgette flowers fritti stuffed with ricotta - £6

Warm salad of Jersey royals, pesto & runner beans - £6

DESSERT

Chocolate & hazelnut torte, English cherries

Date ice cream affogato

Gorgonzola, fig chutney & pane carasau (£2 supplement)



CHEF'S MENU JUNE 2023

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

Nocellara olives marinated in lemon, chilli & garlic

Oregano focaccia, Farchioni olive oil & balsamic

Sussex tomato & fennel panzanella

Fidora, Civranetta, Col Fondo, Veneto (125ml)

Arancino of nduja, lamb & aubergine ragu, roast pepper puree

Burrata, summer giardiniera salad & carrot dressing

Terre di Vita, Grillo, Sicilia (100ml)

Triangoli of spinach, ricotta & nutmeg, artichoke & field mushroom pesto

Tenuta Stella, Friulano, Friuli (100ml)

Pork saltimbocca, grilled polenta, buttered hispi & pan jus

Anima Umbra Rosso, Umbria 2018 (100ml)

Strawberry tiramisu

Del Nonno Vin Santo, Chianti (50ml)



VEGETARIAN CHEF'S MENU JUNE 2023

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

Nocellara olives marinated in lemon, chilli & garlic

Oregano focaccia, Farchioni olive oil & balsamic

Sussex tomato & fennel panzanella

Fidora, Civranetta, Col Fondo, Veneto (125ml)

Burrata, summer giardiniera salad & carrot dressing

Panelle, caponata & rocket salad

Terre di Vita, Grillo, Sicilia (100ml)

Triangoli of spinach, ricotta & nutmeg, artichoke & field mushroom pesto

Tenuta Stella, Friulano, Friuli (100ml)

Grilled polenta, braised courgettes, courgette flower fritti

Anima Umbra Rosso, Umbria (100ml)

Strawberry tiramisu

Del Nonno Vin Santo, Chianti (50ml)



VEGAN MENU JUNE 2023

SNACKS

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

Oregano focaccia, Farchioni olive oil & balsamic - £4

Sussex tomato & fennel panzanella - £5.5

STARTERS

Panelle, caponata & rocket salad - £8.5

MAINS

Rigatoni, marinated courgettes, peas & preserved lemon - £16.5

DESSERT

Chocolate & hazelnut torte, English cherries - £9

Selection of sorbets - £3 per scoop



NON GLUTEN MENU JUNE 2023

TO START

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

Sussex tomatoes, shaved fennel & Lambrusco vinaigrette - £5.5

SMALL PLATES

Burrata, summer giardiniera salad & carrot dressing - £10.5

Citrus cured trout, cucumber di mostarda, peas & rocket - £11

Panelle, caponata & house cured ham - £9

MAINS

Pork chop saltimbocca, grilled polenta, buttered hispi & pan jus - £25

Gnocchi, marinated courgettes, peas & tomato fondue - £18.5

DESSERTS

Chocolate & hazelnut torte, English cherries £9

Date ice cream affogato - £7.5

Trio of Italian cheeses & homemade chutney - £12