

‘La scoperta di un piatto nuovo è più preziosa per il genere umano che la scoperta d'una nuova stella’ - Brillat-Savarin
The discovery of a new dish is more precious to human beings than the discovery of a new star.

CICCHETTI (pronounced CHI-KET-TEE) are medium sized 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. All of our dishes are freshly prepared, and are served as soon as they are ready. To experience our cicchetti menu, we suggest 4-6 dishes between two people

STUZZICHINI

ZUPPA DI FAGIOLI ALL'ITALIANA
Italian soup combining carrots, beans, potato, tomato, borlotti beans, cannellini beans (220 kcal)

OLIVE DI CASTELVETRANO
Olive tapenade, home made focaccia (136 kcal)

VERDURE
Chargrilled Mediterranean vegetables drizzled with olive oil, garlic, lemon juice (236 kcal)

PATATE ARROSTO
Roasted new potato, sautéed onion, rosemary (156 kcal)


SPINACI
Sautéed spinach, garlic, chilli (80 kcal)

BROCCOLI
Sautéed tender stem broccoli, garlic, chilli, lemon juice (76 kcal)

INSALATA

INSALATA ALLA TORRE
Quinoa, cherry tomato, olives, avocado, bocconcini, mixed leaves, pine nuts, citrus dressing (198 kcal)

INSALATA CAPRESE
Parugna tomato, buffalo mozzarella cheese, fresh basil, balsamic dressing (226 kcal)


INSALATA DI POLPO 
Steamed octopus, orange, shallots, cherry tomato, olives, mixed herb & lettuce salad, citrus dressing (238 kcal)

INSALATA COMPLICATA
Cured meats, olives, cherry tomato, artichokes, roast peppers, mixed leaves, balsamic dressing (256 kcal)


INSALATA ALLA PARMIGIANA
Rocket leaves, sun-dried tomato, parmesan cheese, balsamic dressing, pine nuts (252 kcal)

CROSTINI

9.45 **BRUSCHETTA CLASSICO** 9.95
Rustic Italian garlic ciabatta topped with marinated cherry tomato, fresh basil (328 kcal)

8.95 **BRUSCHETTA CON SALAMI NAPOLI**  10.95
Rustic Italian garlic ciabatta topped with salami Napoli, creamed roast pepper (386 kcal)

10.50 **BRUSCHETTA CON SALMONE AFFUMICATO E FORMAGGIO CREMOSO** 11.95
Rustic Italian garlic ciabatta topped with smoked salmon, cream cheese, rocket leaves (326 kcal)


7.95 **TRIO DI BRUSCHETTA**  14.95
Rustic Italian garlic bread topped with marinated cherry tomato, fresh basil; salami Napoli, creamed roast pepper; smoked salmon, cream cheese, rocket leaves (486 kcal)

7.95 **PIZZETTA CON AGLIO E FORMAGGIO** 9.95
Mini pizza with mozzarella cheese, garlic (592 kcal)

FRITTI

13.50 **CALAMARI** 10.95
Crispy fried squid, garlic aioli (216 kcal)

12.95 **ARANCINI** 10.95
Arborio rice filled with beef ragù, green peas, mozzarella cheese (312 kcal)

13.75 **FRITTURA VEGETARIANA**  9.95
Tempura fried courgette, pepper, tender stem broccoli, pesto mayonnaise (546 kcal)

14.45 **GAMBERONI** 13.95
Crispy fried prawn, garlic aioli (392 kcal)

PATATINE FRITTE 5.75
Thin cut skin on potato fries (290 kcal)

12.95 **PATATE DOLCI** 5.75
Sweet potato fries (280 kcal)



SCAN TO VIEW OUR ALLERGAN SHEET

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.
Menu descriptions do not include all ingredients. If you have a food allergy intolerance, please let us know at the time of ordering. Full allergen information is available. Please ask a team member for details.

Allergens - Gluten, crustaceans, molluscs, egg, fish, peanuts, nuts, soya, milk, celery, mustard, sesame seeds, lupin, sulphites

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PASTA & AL FORNO

LINGUINE ALLO SCOGLIO	17.95
Linguini pasta, prawn, mussel meat, Rosina tomato, chilli & garlic sauce (505 kcal)	
TORTELLI AI CROSTACEI 	17.95
Shellfish stuffed pasta, capers, dill & lemon butter sauce (508 kcal)	
RISOTTO CON GAMBERONI E ARAGOSTA	21.95
Arborio rice, prawns, shredded lobster, chilli, white wine, cherry tomato, lobster oil, fresh parsley (552 kcal)	
TORTELLI CON MOZZARELLA DI BUFFALA 	16.95
Buffalo mozzarella, basil stuffed pasta, cherry tomato, basil, balsamic glaze (565 kcal)	
PENNE ALLA PROVENZALE	14.95
Penne pasta, courgettes, peppers, aubergine, rich napolitana sauce (382 kcal)	
GNOCCHI AGLI SPINACI CON SUGO TOSCANO	14.95
Potato gnocchi, cream sauce, spinach, parmesan cheese (460 kcal)	
RISOTTO AI FUNGHI	15.95
Arborio rice, field mushroom, garlic, white wine mascarpone cheese, rocket leaves, parmesan flakes (339 kcal)	
SPAGHETTI ALFREDO	17.45
Spaghetti, chicken, mushroom, cream, parmesan cheese (482 kcal)	
BAULETTI AL STRACOTTO E BAROLO 	18.50
Braised beef and Barolo stuffed pasta squares, white wine and mushroom sauce, porcini dust (508 kcal)	
LASAGNE ALLA BOLOGNESE	18.95
Layers of pasta with slow cooked beef ragù, cream sauce, mozzarella cheese, Parmesan cheese (426 kcal)	
TAGLIATELLE AL RAGÙ	17.95
Tagliatelle, beef ragù, splash of Italian red wine, fresh basil (485 kcal)	

PESCE

SALMONE	16.95
Grilled salmon fillet, stem broccoli, lemon & garlic dressing (558 kcal)	
SPIGOLA	15.95
Pan-fried sea bass, roast baby potato, citrus cream sauce (532 kcal)	
GAMBERI PICCANTE 	15.45
Sautéed prawns with chilli, garlic & cherry tomato sauce, garlic bread (696 kcal)	
POLPO CON PATATE 	15.95
Pan-fried octopus, baby potato, cherry tomato, lemon & herb dressing (462 kcal)	
PESCE SPADA	17.50
Pan-fried sword fish, caponata vegetable, lemon & herb dressing (582 kcal)	

CARNE

POLLO ALLA CENTO	16.95
Grilled corn fed chicken breast, Provençale vegetables, cherry tomato sauce (606 kcal)	
AGNELLO SCOTTADITO	19.95
Grilled lamb cutlets, cooked to your choice of temperature, baby new potato, salsa alla menta (326 kcal)	
CONTINE DI MANZO 	21.50
Slow cooked beef rib, saffron risotto (728 kcal)	
BISTECCA DI CARNE	22.95
8oz grilled sirloin steak cooked to your choice of temperature, grilled tomato, salsa verde (748 kcal)	
POLPETTE	18.95
Beef meat balls, spaghetti, Napolitana sauce (656 kcal)	



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*Our homemade pizza’s are made with flour produced in a factory that processes **eggs, peanuts, soy, dairy products, hazelnuts, walnuts, pistachios, almonds, sesame, lupin, mustard** and therefore the product may contain traces of these allergens. All our food is prepared in the kitchen where all or some of the listed food allergens are present.*


PIZZA


MARGHERITA 17.00
 Fior di latte mozzarella cheese, tomato sauce, oregano, fresh basil (802 kcal)

VEGETARIANA 17.50
 Cherry tomato, peppers, red onion, artichoke, olives, fior di latte mozzarella cheese, tomato sauce (1108 kcal)

PIZZA CON POLLO 18.45
 Grilled chicken, peppers, onion, olives, pesto, fior di latte mozzarella cheese, tomato sauce (1350 kcal)


DIAVOLA 19.00
 Pepperoni, jalapeños, oregano, fior di latte mozzarella cheese, tomato sauce (1328 kcal)


PORCHETTA E PATATE  19.95
 Porchetta (roast pork, potato, olives, provola affumicata, fior di latte mozzarella cheese, basil oil (1498 kcal)

PIZZA FIORENTINA  18.50
 Sauteéd spinach, poached egg, garlic cream, parmesan cheese, fior di latte mozzarella cheese (1256 kcal)

CALABRESE
 Salami spianata, nduja, red onion, mixed peppers, fior di latte mozzarella cheese, tomato sauce (1496 kcal)

PIZZA CON FUNGHI
 Field mushroom, porcini dust, fior di latte mozzarella cheese, tomato sauce, truffle oil (1358 kcal)

CALZONE PROSCIUTTO E FORMAGGIO  19.50
 Roast ham, parmesan cheese, mushroom, fresh basil, oregano, fior di latte mozzarella cheese, tomato sauce (1696 kcal)


POLPO ALLA LUCIANA  18.95
 Octopus, capers, red onion, fior di latte mozzarella cheese, tomato sauce (1358 kcal)


DOLCI


PANNA COTTA ALLA VANIGLIA, FRUTTI DI BOSCO 7.75
 Delicate and smooth set dessert made with fresh vanilla bean and marinated poached red berries (410 kcal)

CHEESECAKE AL CIOCCOLATA E NOCCIOLE 8.95
 Homemade creamy dessert with hazelnuts and rich milk chocolate (486 kcal)

MOUSSE AL LIMONCELLO 7.95
 Plant based cream - based mousse flavoured with limoncello, limoncello drizzle, coconut sauce, coconut cookie (380 kcal)

SOUFFLE AL CIOCCOLATA  8.50
 Dark chocolate sponge with creamed chocolate heart served hot with chocolate shavings (656 kcal)

LAVA TIRAMISÚ  10.50
 Classic Italian dessert made with coffee, ladyfingers and mascarpone cream, cocoa dust, coffee sauce, lava cream cheese frosting (660 kcal)

GIADA PISTACHIO E RICOTTA  7.95
 Smooth, light creamy, sweet ricotta sponge with luxurious pistachio twist & chocolate sauce (440 kcal)

MACEDONIA DI FRUTTA 7.50
 Fresh cut fruits and berries salad (302 kcal)

GELATO 7.95
 Three scoops of vanilla, strawberry, chocolate, pistachio, coffee, lemon sorbet, raspberry sorbet, mango sorbet (580 kcal)



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