

CICCHETTI



Award Winning Cicchetti

APERITIVO

Bellini Veneziana classic Bellini made with white peach juice & Prosecco	11.60
Rossini Prosecco with fresh strawberries	11.60
Aperol Spritz Aperol & Prosecco	11.60
Negroni Gin, Sweet Vermouth & Campari	11.60

PIATTI DA DIVIDERE

Plates to share (recommend a minimum of 2 people)

Fritto Portofino deep fried prawns, scallops and calamari served with garlic aioli & spicy mayo (494 kcal pp)	20.05
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PANE & BRUSCHETTA

Olives & Tapenade with Sardinian flat bread (198 kcal)	4.90
Selection of Italian Breads (502 kcal)	5.20
Garlic Bread (526 kcal)	5.55
Garlic Bread with tomato & basil (570 kcal)	5.70
Garlic Bread with cheese (732 kcal)	6.70
Pizzetta con Aglio bread with fresh tomato, oregano & garlic (544 kcal)	6.45
Bruschetta with Sicilian Pachino tomatoes, garlic & basil (304 kcal)	5.95
Bruschetta with mushrooms, black truffle & garlic (428 kcal)	6.95

STUZZICHINI

Rock Oysters No. 2 (6 kcal) each	3.85
Parma Ham & Gnocco Fritto prosciutto with fried dough sticks (645 kcal)	9.50
Burrata (a special mozzarella) with Parma ham & marinated black truffle (402 kcal)	12.00
Chargrilled Avocado with chilli vinaigrette (569 kcal)	6.20
Terra a special selection of cured meats from around Italy (409 kcal)	9.95

CARPACCIO, TARTARE & INSALATA (Salad)

Carpaccio of Beef with parmesan & rocket (184 kcal)	10.25
Tartare of Fresh Tuna mixed with olive oil, french mustard, lemon juice, & wild rocket (162 kcal)	13.35
Avocado Salad avocado, vine tomato, red onion in a balsamic & pomegranate dressing (319 kcal)	6.95
Smoked Chicken Breast Salad with Cicchetti style 'caesar' dressing & Sardinian pane carasau (326 kcal)	8.80
Duck Salad with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar (367 kcal)	9.85
Insalata Caprese mozzarella, avocado, tomato & basil (555 kcal)	9.55
Handpicked Crab with avocado, rocket, lemon oil & Sardinian flat bread (345 kcal)	15.95
Insalata Lenticchie beetroot, artichokes, black lentils & red peppers (183 kcal)	8.95
Burrata with smoked aubergine, toasted hazelnuts & balsamic vinegar (386 kcal)	11.10
Grilled Asparagus with Parmesan & black truffle (251 kcal)	12.95

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 4 - 5 dishes between 2 people.

PASTA & AL FORNO

Truffle & Pecorino Ravioli (906 kcal)	14.25
Strozzapreti e Polpette slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta (605 kcal)	9.50
Spaghettoni with prawns, mussels, garlic, chilli & tomato (595 kcal)	15.25
Spaghetti Carbonara egg yolk & pancetta (793 kcal)	9.85
Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (510 kcal)	9.90
Tagliolini all'Aragosta with lobster & cherry tomato (473 kcal)	17.95
Gnocchi Gorgonzola in a baked parmesan basket (827 kcal)	10.50
Spinach & Ricotta Ravioli with Pachino tomatoes (455 kcal)	10.20
Ravioli Lobster with lobster bisque & prawns (642 kcal)	16.50
Melanzane Parmigiana Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven (413 kcal)	10.85
Lasagne al Forno layers of pasta with slow cooked beef ragu (557 kcal)	9.50
Cavatelli con Melanzane e Salciccia Cavatelli pasta served with aubergine & sausage (679 kcal)	10.95
Paccheri con Ragu large tube pasta served with slow cooked pork ribs (570 kcal)	10.95
Black Ravioli handmade ravioli filled with mascarpone & crab, served with fresh clams & white wine (359 kcal)	14.30
Tagliolini Venezia, gratin with ham & cheese (864 kcal)	11.90

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

Margherita the classic pizza of Naples with tomato, Fior di latte & basil (625 kcal)	8.20
Calabrese with 'Nduja Calabrian soft spicy sausage & Fior di latte (880 kcal)	9.30
Pollo Parmigiana with smoked chicken, mozzarella cheese, parmesan & fresh basil (731 kcal)	9.10
Prosciutto & Funghi with Fior di latte, porcini mushrooms, Italian ham & tomato (715 kcal)	9.10
Basilicata with spicy sausage, chilli, tomato & Fior di latte (796 kcal)	9.30
Fiorentina with tomato, Fior di latte, spinach & egg (661 kcal)	8.15
Calzone folded pizza with tomato, cheese & ham (611 kcal)	8.95
Pugliese tomato, burrata, Parma ham, rocket & black truffle (753 kcal)	10.20
Pizza Mortadella Fior di latte, mortadella, pistacchio, Stracciarella di burrata (836 kcal)	9.20
Panzerotto Pugliese fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal)	7.50

FRITTI (Traditional fried street food)

Baby Mozzarella fried cheese balls (345 kcal)	6.50
Sicilian Arancini rice balls filled with beef ragu (771 kcal)	8.20
Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise (407 kcal)	13.05

PLANT BASED

Grilled Artichokes with mint sauce (141 kcal)	8.20
Spaghetti Puttanesca with olives, capers & a rich tomato sauce (415 kcal)	10.85
Portobello Mushroom grilled with herbs & truffle breadcrumbs (172 kcal)	11.00
Penne Arrabbiata with spicy tomato sauce (423 kcal)	9.50

CARNE (Meat)

Spiedino di Pollo chicken wrapped in Pancetta with rosemary (471 kcal)	10.55
Grilled Rib-eye steak served with parsley & chilli dressing (594 kcal)	21.00
Polletto chargrilled spatchcock chicken marinated with rosemary (701 kcal)	12.50
Pollo Milanese flattened breast of chicken, pan fried in breadcrumbs with rocket & Pachino tomatoes (419 kcal)	10.50
Grilled Tuscan Fennel Sausage served with roasted potato and rosemary (907 kcal)	9.50
Mixed Grill Italian homemade sausage, lamb cutlets & rib-eye steak (911 kcal)	22.50
Fillet of Beef Tagliata served with rocket, shaved parmesan & balsamic vinegar (384 kcal)	23.95
Veal Milanese veal pan-fried in bread crumbs (396 kcal)	14.50

PESCE (Fish)

Calamari Fritti classic fried squid (252 kcal)	8.50
Gamberoni Piccanti Sicilian prawns with chilli lemon & garlic (237 kcal)	13.35
King Scallops gratin with garlic, olive oil, & breadcrumbs (436 kcal)	12.95
Fillet of Sea Bass with olive oil, garlic, lemon zest & broccoli di rapa (469 kcal)	13.50
Fillet of Sea Bass baked in black salt with herb & olive oil salmoriglio (305 kcal)	13.50
Halibut with samphire, cherry tomato & chilli (324 kcal)	12.95
Mixed Grilled Fish a selection of different fish & shellfish (492 kcal)	18.95
Grilled Tuna served with gremolata dressing (321 kcal)	14.50
Lemon Sole Mugnaia with butter lemon sauce & capers (427 kcal)	12.95

VEGETALI (Vegetables)

Pisellini baby peas with onions & bacon (382 kcal)	4.65
Zucchine Fritte fried courgette sticks (342 kcal)	5.55
Patatine Fritte chips (478 kcal)	4.30
Patatine Fritte al Tartufo chips with Parmesan & truffle (589 kcal)	5.95
Roasted Potato with onions (332 kcal)	4.30
Tenderstem Broccoli with garlic & chilli (102 kcal)	4.80
Mixed Salad (50 kcal)	4.10
Rocket & Parmesan Salad (141 kcal)	4.20

CICCHETTI KNIGHTSBRIDGE

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.

Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill

“Great food and great service from a true Italian”

VINI BIANCO

NORTH	glass (175ml)	glass (250ml)	btl
Remigio Bianco, Remigio, (Piemonte) <i>100% Chardonnay, fruity bouquet with an elegant finish</i>	7.40	10.10	29.40
Sauvignon Ca Bolani (Veneto) <i>Single vineyard north of Venice. Fragrant fresh white, bursting with flavours of tropical fruit</i>	9.00	12.25	35.70
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	9.80	13.05	39.10
Lugana Costaripa Pievecroce (Veneto) <i>Straw yellow. Delicate bouquet with parfum of white almond and golden apple. Savoury and fresh taste.</i>			43.30
Gavi di Gavi Batasiolo (Piemonte) <i>Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			51.40

CENTRAL	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo, Campiello (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	7.60	10.30	30.30
Verdicchio Classico Castello Di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	7.85	10.85	31.40
Pomino Bianco Frescobaldi <i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>			42.25
Vermentino di Gallura DOCG Mancini (Sardinia) <i>Straw yellow with greenish hues and an aromatic and elegant bouquet, balanced, smooth and well structured on the palate.</i>			46.55
Conte della Vipera, Castello della Sala <i>Intense notes of white flowers that blend with aromas of grapefruit, figs & ginger. On the palate it's fresh with nuances of citrus, aromatic herbs & elderflower.</i>			69.50

SOUTH & THE ISLANDS	glass (175ml)	glass (250ml)	btl
Inzolia, Sibiliana Roceno (Sicily) <i>This stylish and full-flavoured dry white offers excellent value for money.</i>	7.85	10.85	31.40
Grillo, Sibiliana Roceno (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and structure. This is the future "Pinot Grigio".</i>	7.85	10.85	31.40
Bianco di Vespa, Bruno Vespa (Puglia) <i>The Fiano grapes has been cultivated in southern of Italy for over two thousand years. The grape is low yielding and early ripening and produces a crisp, well balanced wine, often with hints of honey and nuts.</i>	8.95	12.25	36.05
Chardonnay, Tormaresca (Puglia) <i>Fruity with sensations of apples and citrus fruit rind, delicately floral with notes of acacia flowers. Fresh on the palate and well balanced with light balsamic</i>	10.00	14.00	38.00
Colomba Platino Duca di Salaparuta (Sicily) <i>The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>	10.85	14.70	43.30
Greco di Tufo Tenuta Cavalier Pepe (Campania) <i>Smooth and elegant on the palate, full-bodied with mineral notes on the finish.</i>	10.75	14.45	42.75
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania) <i>Fresh and fruity on the palate with strong and persistent notes of citrus, pineapple and white flowers. On the palate it is fresh with a perfectly balanced acidity and a good structure.</i>	10.95	15.15	43.30
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) <i>Straw yellow in colour with hints of white peach and pear on the nose and a typical liquorice aroma. Well-structured and balanced wine, showing fine fruit complemented by mineral notes.</i>	12.10	16.50	48.20
Chardonnay Gran Cru, Tenuta Rapitala (Sicilia) <i>Honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream.</i>			73.55

ROSÉ

	glass (175ml)	glass (250ml)	btl (750ml)	magnum
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>			35.05	
Pinot Grigio Rosé Torressella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	8.70	11.90	34.65	
Costaripa Rosato Rosamara (Veneto) <i>Very light blooming pink, characteristic of very soft, delicate vinification. Aroma: Inviting, well-rounded yet at the same time subtly elegant.</i>	10.55	14.65	43.30	86.55
Calafuria Negroamaro Rosato, Tormaresca (Puglia) <i>Pale pink, hints of white fruit such as peaches & lychee blend with delicate floral notes of roses and wisteria. Soft with a pleasant freshness, nicely balanced with aromatic persistence followed by delicate savoury sensations.</i>			49.00	91.70

BIRRA

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>			btl (330ml)	6.70
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistant head.</i>			6.70	
ITALIAN BEER			btl (330ml)	
La Gradisca			6.65	
Peroni			5.15	
Moretti			5.15	
Menabrea			6.75	
Peroni 0.0% (non-alcoholic) (73 kcal)			4.65	

SOFT DRINKS & JUICES

Coke (73 kcal)	3.65	Bitter lemon (35 kcal)	3.70	Still water (0 kcal)	btl 750ml	4.65
Diet Coke (1 kcal)	3.65	Ginger ale (68 kcal)	3.70	Fruit juices		4.15
Lemonade (70 kcal)	3.65	Appletiser (129 kcal)	3.75	Orange (72 kcal), Apple (76 kcal)		
Soda (0 kcal)	3.65	San bitter rosso (66 kcal)	3.75	Cranberry (38 kcal) Pineapple		
Tonic water (56 kcal)	3.70	Crodino (61 kcal)	3.75	(82 kcal)		
Slimline tonic (0 kcal)	3.70	Sparkling water (0 kcal)	btl 750ml	4.65		

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Wines by the glass are also available in 125ml. Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill.

The discovery of a good wine is increasingly better for mankind than the discovery of a new star.

Leonardo da Vinci (1452-1519)

ROSSI

NORTH	glass (175ml)	glass (250ml)	btl
Remigio Rosso, Remigio, (Piemonte) <i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannin, ripe fruit and ability to match a variety of foods</i>	7.40	10.10	29.40
Merlot Torressella (Veneto) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	8.15	11.25	32.45
Cabernet del Veneto, Torressella (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	8.25	11.45	33.00
Valpolicella Ripasso Domeni Veneti (Veneto) <i>From the beautiful hilly villages east of Lake Garda, Ripasso wine have had a portion of the fermented, dried-skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints.</i>			46.55
Barbera d'Asti, Boschetto Vecchio (Piemonte) <i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread, it presents hints of balsamic and spicy smell. It refines with age.</i>			51.00
Barolo Figli Luigi Oddero <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>	17.90	24.40	71.40
Amarone della Valpolicella Classico, Domini Veneti (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. Ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>	19.50	27.05	78.45
Barbaresco, Batasiolo, DOCG (Piemonte) <i>Delicately spicy with hints of florals and cooked fruit on the nose. Dry, full and robust with soft tannins.</i>			77.25
Amarone Della Valpolicella Classico, Santa Sofia (Veneto) <i>The colour is deep ruby red with a typical and intense bouquet and a delicate, full and velvety taste.</i>			100.95

CENTRAL

	glass (175ml)	glass (250ml)	btl
Rosso Piceno, Colonnara (Marche) <i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>	7.85	10.85	31.40
Montepulciano Riparosso Illuminati (Abruzzo) <i>Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	9.10	12.40	36.30
Chianti Classico, Lamole (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>	11.45	15.70	45.15
Achelo, La Braconca <i>Spicy, with notes of black pepper & juniper, hints of fresh fruit & liquorice. Full-bodied, elegant with soft tannins.</i>			50.00
Vie Cave Malbec, Fattoria Aldobrandesca <i>Complex with notes of ripe red fruit, clove & vanilla. Balanced & supple on the palate, with a finish dominated first by blueberries & red fruit, which then merge with hints of dark chocolate.</i>			56.00
Rosso di Montalcino, Col d'Orcia (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste.</i>			55.65
Lago di Corbara, Castello di Corbara (Umbria) <i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full and round on the palate, soft tannins and a lingering finish.</i>			55.65
Castello Rapale, Mansalto (Toscana) <i>A fantastic blend of Cabernet Sauvignon, Merlot, Sangiovese. Great value, with all the characteristics of a super Tuscan.</i>			63.90
Brunello di Montalcino Col d' Orcia <i>Typical of Sangiovese with marked hints of plum. Intense and ample. The long ageing in the barriques oak leads to a very elegant nuance of species and vanilla.</i>			86.55

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Nero d'Avola, Normanno (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	8.15	11.25	32.45
Syrah Principi di Butera (Sicilia) <i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, very intense and with a good structure.</i>	9.50	13.15	39.15
Negroamaro Neprica, Tormaresca (Puglia) <i>Cherries & jam with light notes of violet. Soft & elegant on the palate, with fine tannins sustained by a pleasurable freshness.</i>			40.00
Rosso dei Vespa Primitivo, Bruno Vespa (Puglia) <i>Il Rosso dei Vespa is a harmony of freshness and fantasy which reflects the Pugliese nature on our table. This Full-bodied, lively, and fruity wine, is ideal partner to light meats and fish with red sauces.</i>	11.35	15.75	45.45
Cannonau Riserva, Sella e Mosca (Sardegna) <i>Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.</i>			49.75
Taurasi Radici Black Label Tenuta Cavalier Pepe (Campania) <i>Taurasi is made in the hill area of Avellino in eastern Campania along the Calore River. The Aglianico grapes are intense ruby red Full, cherry violet and berries.</i>			97.35

PROSECCO, CHAMPAGNE & SPARKLING

Prosecco Santa Margherita	flute	btl
Aneri Organic Leone Prosecco	10.30	42.20
Franciacorta Brut Berlucchi 61	11.15	55.65
House Champagne Testulat		56.65
House Champagne Testulat Rosé	14.10	66.95
Veuve Clicquot Ponsardin Brut	15.70	72.10
Bollinger		100.45
Laurent Perrier Rosé		118.45
Dom Perignon	21.15	123.60
Cristal		247.20
		360.50

CAFFÈ SPECIALI

Bicerin Torinese <i>hot chocolate, espresso & whipped cream (283 kcal)</i>	3.80	Vanilla Express Iced Coffee <i>with vanilla syrup, double cream & chocolate (110 kcal)</i>	5.15
Bombardino espresso, zabaglione cream, grappa & whipped cream (111 kcal)	4.55	Popcorn Latte Iced Coffee <i>with popcorn syrup & milk (113 kcal)</i>	5.15
Iced Coffee espresso, ice & sugar (111 kcal)	3.95	Coco Iced Coffee with coconut, chocolate & whipped cream (113 kcal)	5.15
Iced Coffee with Baileys or Amaretto	4.65	Black & White Mocha Iced Coffee <i>with milk, white chocolate syrup & Nuella (387 kcal)</i>	5.15
Coffee Caramel Cream hot espresso, caramel, cream (270 kcal)	3.65		