

CINCiN

CICCHETTI

/Chi - ket - tee/


LITTLE BAR SNACKS

TRADITIONALLY SERVED IN


BACARI, THE LOCAL VENETIAN BARS

Cheese Platter with Truffle Honey  **1350**

Charred Broccoli Freschi  **290**
Broccoli, Lemon, Chilli, Toasted Almonds

Patate Rossini  **390**
Home-made Potato Crisps,
Truffle, Parmigiano-Reggiano

Pollo Aglio Olio e Peperoncino **450**
Diced Chicken, Olive Oil, Garlic, Peperoncino

Garlic Bread  **190**
Home-made Bread, Garlic Flakes, Chilli Flakes

Salsiccia Di Calabria **450**
Spicy Pork Sausage, Crispy Potatoes,
Charred Red Onions, Kalamata Olives,
Peppers, Tomatoes


Salmon Fume e Home-made Ricotta **550**
Smoked Salmon, Home-made Ricotta,
Dill Piccante Sauce

Salmon Avocado Crostini **690**
Salmon, Avocado, Onion, Lemon Dressing

Gamberi A.O.P **650**
River Prawns, Potato Mash, Olive Oil,
Fresh Chilli, Garlic

Crispy Crumbed Brie  **490**
Truffle Honey, Cheese Crisps

Calamari Fritti **490**
Pan-seared Jalapeño, Garlic Aioli

Avocado Crostini  **590**
Avocado, Tomatoes, Lemon Dressing

 **VEGETARIAN**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND GOVERNMENT TAXES AS APPLICABLE.

INSALATA & ZUPPA

FRESH SOUPS AND
SALADS TO KICKSTART
YOUR MEAL



Insalata Di Rucola

Balsamic Dressing, Pears, Raisins,
Grapes, Pine Nuts, Goat Cheese



590

Caprese

Buffalo Mozzarella, Tomato,
Balsamic Caviar



590

Burrata

Fresh Burrata, Fresh Tomato Confit,
Arugula, Capers, Beetroot,
Balsamic Reduction



590

Caesar Salad

Mixed Lettuce, Avocado,
Garlic Croutons, Parmigiano-Reggiano



590

Caesar Salad with Chicken

Mixed Lettuce, Chicken,
Garlic Croutons, Parmigiano-Reggiano

590

Minestrone

Traditional Italian Broth



390

Zuppa Del Giorno

Ask your server for our Soup of the Day

450



VEGETARIAN

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CINCiN

PRiMo

HAND-CUT, HAND-ROLLED
AND SERVED WITH LOVE,
PASTA IS ITALY'S GIFT TO
THE WORLD, AND OURS TO YOU



Rigatoni Mezzi
Arrabbiata, Burrata



570



Lasagne e Pollo
Home-made Spinach Sheet, Chicken,
Traditional Herbed Ragu

620



Lasagne e Funghi
Home-made Pasta Sheet, Creamed Mushrooms,
Parmigiano-Reggiano



600



Pappardelle
Lamb Ragu

680



Tagliolini
Vodka, Spicy Tomato Cream, Asparagus



570



Cappelletti
Ricotta and Parmigiano-Reggiano Stuffed Pasta,
Pork Ragu

620



Cappelletti
Ricotta and Parmigiano-Reggiano Stuffed Pasta,
Butter and Sage



590



Tagliatelle
Broad Pasta with a choice
of Pork/Chicken/Lamb Ragu

680



Chitarra Cacio e Pepe
Home-made Chitarra,
Parmigiano-Reggiano, Pepper



570



Strozzapreti Ala Norma
Eggplant, Tomato, Smoked Scarmoza



520




VEGETARIAN

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* All our pastas are freshly prepared and hence, contain egg. Please ask your server for an eggless option.

PRIMO

HAND-CUT, HAND-ROLLED
AND SERVED WITH LOVE,
PASTA IS ITALY'S GIFT TO
THE WORLD, AND OURS TO YOU

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|  | Strozzapreti Ragu Di Pollo
Chicken Ragu, Mushrooms | 620 |
|  | Ravioli
Fresh Tomato Sauce |  * 590 |
|  | Fettucine Gamberi Limone
Prawns, Lemon Butter | 890 |
| | Gnocchi
Pesto or Sorrentina |  * 620 |
| | Risotto Al Verdure
Zucchini, Pumpkin, Peas, Asparagus,
Mushrooms, Parmigiano-Reggiano |  * 570 |
| | Risotto Al Arrogosta
Lobster, Prawn, Tomato | 1350 |
| | Risotto Milanese
Saffron, Parmigiano-Reggiano, Asparagus |  * 700 |
| | Risotto Milanese With Chorizo
Saffron, Chorizo, Parmigiano-Reggiano | 750 |




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PIZZA

NAPOLI STYLE, HAND-TOSSED
BAKED TO PERFECTION

Bianca  **590**
Potato, Mozzarella, Cream,
Rosemary, Mushroom

Come A Napoli  **570**
Buffalo Mozzarella,
San Marzano Tomato, Basil

Manzo e Funghi **670**
Tenderloin, Rosemary, Mushroom

Filipa Goes Foraging  **570**
Portobello Mushroom, Porcini Cream,
Roasted Garlic

Verdure  **570**
Pepper, Olive, Onion

Saucy Salami **670**
Spicy 'Nduja Sausage,
Tomato Cream, Parmigiano-Reggiano


Festa Di Famiglia **720**
Calabrian Sausage, Tomato Confit,
Green Onion, Oregano, Mozzarella

Diavola **600**
Roast Chicken, Spicy Calabrian Chilli,
Grilled Onion

Piccante Peperoni **670**
Milano Salami, Mozzarella, Fresh Peperoncino

Rocket and Parmigiano-Reggiano  **570**
Tomato, Rocket, Parmigiano-Reggiano

**Parma Ham, Rocket
and Parmigiano-Reggiano** **770**

Burrata  **620**
Tomato, Fresh Burrata, Garlic Confit



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CINCiN


The TRUFFLE HOUSE


TRADITIONAL ITALIAN DISHES MADE WITH
TRUFFLES - THE DIAMONDS OF THE KITCHEN

Add 3 Gms Black Truffle Shaving - 900

Add 5 Gms Black Truffle Shaving - 1500

Carpaccio Di Manzo 490
Tenderloin Carpaccio,
Arugula, Truffle Oil

Insalata Croccante  590
Celery, Mushrooms, Asparagus,
Romaine Lettuce, Arugula

Tomino  1000
Melted Brie, Sautéed Mushrooms, Bruschetta

Tjararin with Fresh Truffle  1350
Thin Pasta, Truffle Butter Sauce,
Fresh Truffles (3 gms)

Risotto Al Funghi e Tartufo  1350
Parmigiano-Reggiano, Fresh Truffles (3 gms)

Creamed Eggs and Truffle Crostini 290
Scrambled Eggs, Truffle Caviar

Gnocchi Quattro Formaggi  620
Cheddar, Gorgonzola, Brie,
Parmigiano-Reggiano

Additional Truffle - 300 (per gm)

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CINCiN

SECONDI

TO MAKE EVERY
MEAL A FEAST

Pollo Milanese 690
Crumb-Fried Chicken Breast,
Arugula, Cherry Tomato Confit

Dentice Acqua Pazza 790
Traditional Fish and Vegetable Broth

Costolette Di Agnello 1800
New Zealand Lamb Chops,
Potato Gratin, Grilled Aubergine, Asparagus

Salmone 1500
Atlantic Salmon Steak, Crusted Potatoes,
Marinated Salad

Pollo Piccata 690
Pan-Seared Chicken,
Mushroom and White Wine Sauce, Broccoli Mash

Coppa Di Miale 1300
Grilled Pork Neck, Rosemary Potato,
Zucchini, Broccoli, Fennel

Filetto Di Manzo 950
Pepper-Crusted Steak, Whole Grain Mustard Mash,
Sea Salt

Branzino Mediterraneo 790
Mediterranean Style Pan-Seared Indian Seabass,
Peppers, Onion, Cherry Tomato,
Broccoli Mash, Lemon Butter Dressing

All of the above can be made
to Keto diet specifications



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DOLCE

SWEET ENDINGS ARE

MADE OF THESE

Trio of Sicilian

Home-made Ice Creams

320

Apple and Cinnamon, Zabaglione,
and Dulce de Leche, Almond Croccante

Panna Cotta

450

Caramelised Figs, Almond Croccante,
Almond Flakes

Tiramisù Tradizionale



450

Home-made Savoiardi Biscuits,
Espresso Mascarpone

Tre Latti Con Berries

390

Vanilla Sponge, Home-made Milk Sauce,
Light Cream, Berries

Cioccolato e Nocciola



390

Creamy Milk Ganache, Crisp Hazelnut,
Biscuit Base



EGGLESS

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND GOVERNMENT TAXES AS APPLICABLE.

MENU F/S/20

SET MENUS FOR WHEN
YOU CAN'T CHOOSE
WHAT TO ORDER

Available between Monday and Friday, 12pm - 4pm

VEGETARIAN 890

Soup or Salad (Choose 1)

Caesar Salad

Mixed Lettuce, Avocado,
Garlic Croutons, Parmigiano-Reggiano

Best paired with
Nederburg, Sauvignon Blanc | 700

Minestrone

Traditional Italian Broth

Pasta (Choose 1)

Chitarra Cacio e Pepe

Home-made Chitarra,
Parmigiano-Reggiano, Pepper

Best paired with
Mateus, Rosé, Portugal | 700

Ravioli

Fresh Tomato Sauce

Risotto Milanese

Saffron, Parmigiano-Reggiano

Best paired with
Scaia, Tenuta Sant'Antonio, Italy | 700

Dessert

Cioccolato e Nocciole

Creamy Milk Ganache, Crisp Hazelnut,
Biscuit Base

Add:

Garlic Bread and Cheese Garlic Bread 190

Patate Rossini 390

Home-made Potato Crisps, Truffle,
Parmigiano-Reggiano

Insalata Rucola 590

Balsamic Dressing, Pears, Raisins, Grapes,
Pine Nuts, Goat Cheese

MENU E/S/O

SET MENUS FOR WHEN
YOU CAN'T CHOOSE
WHAT TO ORDER

Available between Monday and Friday, 12pm - 4pm

MEAT AND SEAFOOD 990

Soup or Salad (Choose 1)

Caesar Salad with Chicken

Mixed Lettuce, Chicken, Garlic Croutons,
Parmigiano-Reggiano

Best paired with

Nederburg, Sauvignon Blanc | 700

Minestrone

Traditional Italian Broth

Pasta (Choose 1)

Tagliatelle

Broad Pasta with a choice
of Pork/Chicken/Lamb Ragu

Best paired with

Mateus, Rosé, Portugal | 700

Fettuccine Gamberi Limone

Prawns, Lemon Butter

Best paired with

Sciaia, Tenuta Sant'Antonio, Italy | 700

Risotto Milanese with Chorizo

Saffron, Parmigiano-Reggiano, Chorizo

Best paired with

Sciaia, Tenuta Sant'Antonio, Italy | 700

Dessert

Trio of Home-made Sicilian Ice Cream

Apple and Cinnamon, Zabaglione, and
Dulce de Leche, Almond Croccante

Add :

Garlic Bread and Cheese Garlic Bread 190

Patate Rossini 390

Home-made Potato Crisps, Truffle,
Parmigiano-Reggiano

Carpaccio Di Manzo 490

Tenderloin Carpaccio, Arugula, Truffle Oil

Insalata Rucola 590

Balsamic Dressing, Pears, Raisins, Grapes,
Pine Nuts, Goat Cheese