

# CICCIOLINA

bar & restaurant

*...no surcharge January 26<sup>th</sup>*

*a percentage of today's takings will be donated to  
PAY THE RENT GRASSROOTS in support of #changethedate*

## **To Start**

Cicc bread and butter (serves 2)	5.00
Proscuitto-wrapped brains with eggplant and basil, burnt sage butter, sour cream, pickled fennel	19.50
Blue swimmer crab, shallot and lemon thyme soufflé with a champagne and chive velouté	25.50
Comté cream tart, heirloom tomatoes, onion jam, chive flowers	20.50
Skull island tiger prawns with parsley aioli, shell oil, bronze fennel and smoked salmon roe	27.50
Hand-cut steak tartare, horseradish cream, confit egg yolk, beets, pickled shallots	25.50
Kingfish and ocean trout carpaccio, pickled fennel, avruga caviar, sour cream, purple conga chips	28.50
Mortadella, stracciatella, pickled guindilla pepper, basil, toast and extra virgin olive oil	24.50

## **Main**

Chargrilled John Dee 'Gold' Eye Fillet (250gms) with roasted hasselback potato, red wine jus	55.00
*add roasted bone marrow	8.00
Roasted half chicken with white bean purée and sautéed cos lettuce with mint, peas and Persian feta	43.50
Mirror Dory fillet, crayfish bisque, fennel, mussels, fennel croutons	44.50

**Pasta**

Spaghettoni with baby spinach, garlic, olive oil, chilli	22.50
Spaghetti bolognaise	26.50
Casareccia pasta with lamb shoulder, green olive and red wine ragu	32.50
Gnocchetti Sardi pasta with tomato, chilli and basil sugo, white zucchini, burratini and chilli crumbs	28.50
Potato gnocchi, taleggio cream, roasted garlic, parsley oil	28.50
Linguini with Atlantic salmon, braised leek, capers, baby spinach, lemon and olive oil	33.50
Risotto with bay scallops, zucchini, mascarpone, a la Grecque vinaigrette	32.50
Housemade spaghetti with spanner crab, peas, chill, lemon, olive oil, parsley	35.50
<i>*Gluten free pasta</i>	2.50

**Sides**

Rocket and parmesan salad, red wine vinaigrette	9.50
Caprese salad, heirloom tomatoes, basil, olive oil and buffalo mozzarella	17.50
Haloumi with figs, truffled honey, almonds	15.50
Iceberg salad, baby cucumber, shallots, radish, mint, parsley and buttermilk dressing	12.50
Shoestring fries	8.50

**Card surcharge applies  
Cash always welcome!**

## Dessert

Cannoli with chocolate, almonds and pistachio cream	6.50
Nectarine and goat's curd semi-freddo, pistachio foam, macadamia praline	16.50
Sticky date pudding, butterscotch sauce, vanilla parfait, flaked almonds	16.50
Caramelized figs, honey cream cigar, sangria sorbet, cinnamon crumbs, fresh raspberries	16.50
Affogato - espresso, parfait, biscotti	9.50
with your choice of liqueur	18.50
Espresso Martini	18.50

## Scoops

Vanilla parfait	5.50
Date and orange parfait	5.50
Peach, cardamom and rum parfait	5.50
Apricot and amaretto sorbet	5.50

## Cheese *served with apple, walnuts and toast*

D'Affinois (cows milk, France)	30gms	13.50
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