

# CICCHETTI

BAR | RISTORANTE | CAFFÈ | CICCHETTI



## APERITIVO

|  |      |
|--|------|
| Peroni Ambra <i>combines the crisp and refreshing taste of Peroni Nastro Azzurro and the sharpness of Italian chinotto, a rare citrus fruit found in Liguria, North West Italy</i> | 5.00 |
| Bellini Veneziana <i>classic Bellini made with white peach juice &amp; Prosecco</i>  | 8.90 |
| Rossini <i>Prosecco with fresh strawberries</i>  | 8.90 |
| Aperol Spritz <i>Aperol &amp; Prosecco</i>   | 9.50 |

## PIATTI DA DIVIDERE

Plates to share (recommend a minimum of 2 people)

|   |       |
|---|-------|
| Selection of traditional Italian antipasti (v) <i>(all made fresh daily)</i>                                      | 10.25 |
| Terra <i>a special selection of cured meats from around Italy</i>   | 14.95 |
| Fritto Portofino <i>deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip</i> | 16.95 |

## CROSTINI, STUZZICHINI & ZUPPE

|  |      |
|--|------|
| Olives & Tapenade <i>with Sardinian flat bread (V)</i>                             | 3.95 |
| Selection of Homemade Bread  | 3.95 |
| Bruschetta <i>with Sicilian Pachino tomatoes, garlic &amp; basil (V)</i>           | 4.45 |
| Bruschetta <i>with mushrooms, garlic &amp; shaved parmesan</i>                     | 5.30 |
| Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks</i>   | 7.75 |
| Buffalo Mozzarella <i>with grilled aubergine, mint, chilli, garlic</i>             | 6.20 |
| Burrata <i>(a special mozzarella) with Parma ham &amp; marinated black truffle</i> | 8.45 |
| Chargrilled Avocado <i>with chilli vinaigrette</i>                                 | 5.80 |
| Chicken Liver Paté <i>with black truffle &amp; toasted Alhamura bread</i>          | 6.80 |
| Zuppa di Lenticchie <i>lentil soup (V)</i>   | 5.25 |

## CARPACCIO, TARTARE & INSALATA (Salad)

|   |      |
|---|------|
| Carpaccio of Piemontese Fassona Beef <i>with parmesan &amp; rocket</i>  | 8.30 |
| Tartare of Fresh Tuna <i>mixed with olive oil, french mustard, lemon juice, &amp; wild rocket (Prepared at your table)</i>            | 9.10 |
| Crab & Avocado <i>with Sardinian flat bread</i>   | 8.30 |
| Prawn, crayfish, saffron, new potato & pea shoot salad  | 8.30 |
| Smoked Chicken Breast Salad <i>with Cicchetti style 'caesar' dressing &amp; Sardinian pane carasau</i>                                | 7.80 |
| Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta &amp; balsamic vinegar</i>  | 7.60 |
| Insalata Caprese <i>mozzarella, avocado, tomato &amp; basil</i>   | 6.45 |
| Insalata di Lenticchie <i>lentil salad with chickpeas, toasted linseeds, grilled tomatoes, avocado, mint &amp; lemon oil dressing</i> | 7.85 |

## FRITTI (Traditional fried street food)

|   |      |
|---|------|
| Baby Mozzarella <i>fried cheese balls (V)</i>   | 5.20 |
| Sicilian Arancini <i>rice balls filled with beef ragu</i>                             | 5.40 |
| Gamberoni <i>fried king prawns with spicy 'Nduja dip</i>                              | 8.65 |
| Venetian Salt Cod Croquettes <i>with a lemon mayo</i>                                 | 5.60 |
| Mozzarella in Carrozza <i>fried mozzarella in bread with garlic &amp; pesto sauce</i> | 5.50 |

## Award Winning Cicchetti

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 5 - 6 dishes between 2 people.

## PASTA & AL FORNO

|   |       |
|---|-------|
| Melanzane Parmigiana <i>Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven (V)</i>      | 7.55  |
| Lasagne al Forno <i>layers of pasta with slow cooked beef ragu</i>  | 7.45  |
| Truffle and Pecorino Ravioli (V)  | 8.95  |
| Tagliolino Venezia alle Vongole <i>baby clams with white wine, garlic &amp; chilli</i>                            | 8.20  |
| Spaghettini <i>with prawns, mussels, garlic, chilli &amp; tomato</i>  | 8.45  |
| Spaghetti Carbonara <i>egg yolk &amp; pancetta</i>  | 7.70  |
| Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours</i> | 7.30  |
| Spaghetti alla Chitarra all'Aragosta <i>fresh egg spaghetti with lobster &amp; cherry tomato</i>                  | 13.45 |
| Gnocchi Gorgonzola <i>in a baked parmesan basket</i>  | 8.50  |
| Pappardelle alla Castagne <i>with chestnuts, porcini, truffle oil, shaved parmesan &amp; basil (V) (N)</i>        | 8.00  |
| Spinach and Ricotta Ravioli <i>with pachino tomatoes (V)</i>  | 7.45  |
| Risotto <i>with pumpkin, squash &amp; parmesan (V)</i>  | 9.45  |
| Paccheri <i>with sausage, tomato, onions &amp; chilli</i>   | 8.50  |
| Ravioli Lobster <i>with lobster bisque &amp; prawns</i>   | 10.95 |
| Tagliolini Salmone <i>with salmon, peas, cream &amp; fennel</i>   | 7.95  |
| Risotto <i>with porcini mushrooms served in a parmesan basket (V)</i>   | 9.75  |

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

|   |      |
|---|------|
| Margherita <i>the classic pizza of Naples with tomato, buffalo mozzarella &amp; basil (V)</i>   | 6.30 |
| Calabrese <i>with 'Nduja Calabrian soft spicy sausage &amp; buffalo mozzarella</i>              | 7.45 |
| Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan &amp; fresh basil</i>      | 8.20 |
| Prosciutto & Funghi <i>with buffalo mozzarella, porcini mushrooms, Italian ham &amp; tomato</i> | 7.75 |
| Basilicata <i>with spicy sausage, chilli, tomato &amp; buffalo mozzarella</i>                   | 7.75 |
| Fiorentina <i>with tomato, buffalo mozzarella, spinach &amp; egg (V)</i>                        | 7.75 |
| Calzone <i>folded pizza with tomato, cheese &amp; ham</i>                                       | 7.75 |
| Piemonte <i>talleggio, mushroom, black truffle &amp; rocket</i>                                 | 8.65 |
| Pugliese <i>tomato, burrata, Parma ham &amp; rocket</i>   | 8.95 |

## PIZZA FRITTA

Traditional Neapolitan street food, fried pizza dough with different fillings:

|  |      |
|--|------|
| Mozzarella & Tomato (V)                | 6.20 |
| Mozzarella, Prosciutto Crudo & Oregano | 6.50 |
| Spinach & Ricotta (V)                  | 6.50 |
| Mozzarella & 'Nduja                    | 6.50 |

## CARNE (Meat)

|  |       |
|--|-------|
| Lamb Cutlets <i>grilled with rosemary &amp; thyme</i>  | 9.85  |
| Spiedino di Pollo <i>chicken wrapped in Pancetta with rosemary</i>   | 8.20  |
| Polpette <i>beef meatballs with tomato sauce</i>   | 7.50  |
| Beef Tagliata <i>grilled fillet steak marinated in chilli &amp; garlic, topped with rocket &amp; parmesan</i>    | 11.45 |
| Slow Roasted Pork Belly <i>with braised cabbage</i>  | 8.95  |
| Fillet of Beef Medallions <i>with a truffle &amp; cream sauce</i>  | 12.95 |
| Chicken Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket &amp; pachino tomatoes</i> | 8.90  |
| Short Beef Ribs <i>in a sweet Cicchetti sauce served with Italian spinach</i>                                    | 10.80 |
| Pollo Chianti <i>chicken slow cooked in red wine, rosemary &amp; chestnuts</i>                                   | 8.50  |

## PESCE (Fish)

|   |       |
|---|-------|
| Calamari Fritti <i>classic fried squid</i>  | 7.50  |
| Gamberoni Piccanti <i>Sicilian prawns with chilli lemon &amp; garlic</i>            | 9.50  |
| King Scallops <i>gratin with garlic, olive oil, &amp; breadcrumbs</i>               | 9.80  |
| Sea Bass <i>with olive oil, garlic &amp; lemon zest</i>                             | 9.50  |
| Fillet of Sea Bass <i>baked in black salt with herb &amp; olive oil salmoriglio</i> | 10.50 |
| Sicilian Tuna <i>grilled with lentils</i>   | 10.50 |
| Halibut <i>with samphire, cherry tomato &amp; chilli</i>                            | 10.95 |
| Lemon Sole <i>with green asparagus &amp; mint with Sicilian dressing</i>            | 10.50 |
| Smoked Cod Venetian Style <i>baked with potato, cream &amp; onion</i>               | 10.50 |

## PIADINA (Bread)

These Italian flat breads come from the Romagna region and were traditionally cooked on a terracotta dish dating back to 1371. These come with a choice of fillings:

|  |      |
|--|------|
| Scamorza <i>cheese and parma ham</i>     | 6.95 |
| Sausage & Friarielli                     | 6.95 |
| Mozzarella & 'Nduja                      | 6.95 |
| Salami Napoli <i>and mozzarella</i>      | 6.50 |
| Mozzarella <i>tomato &amp; basil (V)</i> | 6.50 |
| Mozzarella <i>speck e caprino</i>        | 6.50 |

## VEGETALI (Vegetables)

|   |      |
|---|------|
| Pisellini <i>baby peas with onions &amp; bacon</i>                  | 3.50 |
| Fagiolini <i>beans served with olive oil &amp; lemon (V)</i>        | 3.50 |
| Zucchine Fritte <i>fried courgette sticks (V)</i>                   | 3.60 |
| Patatine Fritte <i>chips (V)</i>                                    | 3.50 |
| Patatine Fritte al Tartufo <i>chips with Parmesan &amp; truffle</i> | 3.70 |
| Roasted Potato <i>with onions (V)</i>                               | 3.50 |
| Pachino Tomatoes <i>with garlic, basil &amp; red onions (V)</i>     | 3.95 |
| Mixed Salad (V)   | 3.20 |
| Rocket & Parmesan Salad (V)   | 3.60 |
| Tender Stem Broccoli <i>with garlic &amp; chilli</i>                | 3.70 |
| Mixed Vegetables  | 3.70 |

## DAILY SPECIALS

Please ask your waiter for our list of seasonal specials.

MANCHESTER, KING STREET WEST

Monday - Friday 8 am - 11 pm | Saturday - Sunday 9 am - 11 pm

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. (V) suitable for vegetarians, (N) contains nuts. A discretionary 10% service charge will be added to your bill



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## BIANCO

### NORTH

|  | glass<br>(175ml) | glass<br>(250ml) | btl   |
|--|------------------|------------------|-------|
| Remigio, Chardonnay<br><i>100% Chardonnay, fruity bouquet with an elegant finish.</i>  | 5.65             | 8.00             | 22.90 |
| Pinot Grigio (Veneto)<br><i>Dry, full-bodied but crisp and firm in structure with an intense &amp; typical aroma.</i>  | 7.90             | 11.50            | 33.00 |
| Sauvignon Bianco del Veneto (Veneto)<br><i>Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.</i>                      | 7.95             | 11.60            | 33.30 |
| Gavi di Gavi (Piemonte)<br><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> |                  |                  | 41.20 |

### CENTRAL

|  | glass<br>(175ml) | glass<br>(250ml) | btl   |
|--|------------------|------------------|-------|
| Trebbiano d'Abruzzo (Abruzzo)<br><i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>  | 6.35             | 9.00             | 23.60 |
| Frascati Superiore DOC (Lazio)<br><i>Dry and light in colour and flavour with a lingering taste of bitter almonds.</i>   | 6.65             | 9.20             | 25.30 |
| Verdicchio Classico Castello Di Jesi (Marche)<br><i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i> | 6.70             | 9.50             | 27.80 |
| Vernaccia di San Gimignano (Toscana)<br><i>Dry and elegant white wine. Pale yellow in colour with greenish hints.</i>  |                  |                  | 39.80 |

### SOUTH & THE ISLANDS

|  | glass<br>(175ml) | glass<br>(250ml) | btl   |
|--|------------------|------------------|-------|
| Grillo Bianco (Sicily)<br><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>                             | 6.30             | 8.90             | 23.40 |
| Falanghina Mastroberardino (Campania)<br><i>Bright straw yellow colour with greenish reflections; its smell is intense with notes of green apples and pear. Fruity and savoury on the palate with a good match between scent and taste.</i>      | 8.50             | 12.00            | 35.50 |
| Vermentino (Sardegna)<br><i>Straw yellow in colour with greenish reflections. with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh and lively; almond-rich backdrop and an excellent persistence.</i> |                  |                  | 38.30 |
| Malvasia (Puglia)<br><i>Impeccable aromatic definition and superb quality on the extract. A luminous gold, its intense bouquet unfolds on the nose with scents of fruit, chestnut &amp; honey.</i>   |                  |                  | 45.00 |

## ROSÉ

|  | glass<br>(175ml) | glass<br>(250ml) | btl   |
|--|------------------|------------------|-------|
| Nerello Mascalese Rosé (Sicilia)<br><i>Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach and spices, considerable finesse on the palate which is kept together by a nice balanced acidity.</i> | 6.00             | 8.00             | 23.90 |
| Pinot Grigio Rosé Torresella (Veneto)<br><i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>  | 7.00             | 9.50             | 28.20 |

## CHAMPAGNE & PROSECCO

|                      | glass<br>(125ml) | btl    |
|----------------------|------------------|--------|
| Prosecco             | 8.50             | 31.95  |
| Prosecco Rosé        | 8.90             | 34.95  |
| House Champagne      | 10.90            | 44.90  |
| House Champagne Rosé | 12.70            | 49.80  |
| Bollinger            |                  | 74.50  |
| Dom Perignon         |                  | 195.00 |
| Cristal              |                  | 250.00 |



|                              | glass<br>(125ml) | btl    |
|------------------------------|------------------|--------|
| Laurent Perrier Demi Sec     |                  | 55.00  |
| Laurent Perrier La Cuvée     | 11.95            | 65.00  |
| Laurent Perrier Rosé         | 14.95            | 85.00  |
| Laurent Perrier 2007 Vintage |                  | 95.00  |
| Laurent Perrier Grand Siecle |                  | 190.00 |

## SOFT DRINKS & JUICES

|  |                |
|--|----------------|
| Coke   | 2.80           |
| Diet Coke  | 2.80           |
| Lemonade   | 2.80           |
| Still Water  | btl 750ml 3.60 |
| Sparkling Water  | btl 750ml 3.60 |
| San Bitter Rosso   | 3.00           |
| Appletiser   | 2.80           |
| Crodino  | 3.00           |
| Fruit Juices<br>(Orange, Apple, Cranberry, Pineapple, Grapefruit)  | 3.20           |
| Fever-Tree Mixers<br>(Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Lemon Tonic, Soda Water) | 3.50           |

### MANCHESTER, KING STREET WEST

Monday - Friday 8 am - 11 pm | Saturday - Sunday 9am - 11 pm

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Wines by the glass also available as a 125ml measure  
A discretionary 10% service charge will be added to your bill

## ROSSI

### NORTH

|  | glass<br>(175ml) | glass<br>(250ml) | btl   |
|--|------------------|------------------|-------|
| Remigio, Piemonte<br><i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking due to its soft tannins &amp; ripe fruit foods.</i>                           | 5.65             | 8.00             | 22.90 |
| Merlot Grave del Friuli Terre DOC (Friuli)<br><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>                               | 6.75             | 9.55             | 28.55 |
| Cabernet del Veneto (Veneto)<br><i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>  | 6.80             | 9.60             | 29.00 |
| Barbera d'Asti Vespa (Piemonte)<br><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.</i>                                 |                  |                  | 38.90 |
| Barolo Tenuta Para (Piemonte)<br><i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>  |                  |                  | 58.90 |
| Amarone Della Valpolicella Classico (Veneto)<br><i>This wine is aged between 10-12 months in oak casks &amp; it is unfiltered. It is ruby red in colour with delicate notes of cloves, wild berries and violet with a good body.</i> |                  |                  | 61.40 |

### CENTRAL

|  | glass<br>(175ml) | glass<br>(250ml) | btl   |
|--|------------------|------------------|-------|
| Rosso Piceno (Marche)<br><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> | 6.75             | 9.25             | 27.30 |
| Montepulciano d'Abruzzo Illuminati (Abruzzo)<br><i>Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe and round.</i>                                    | 7.90             | 11.00            | 29.50 |
| Chianti Riserva Vigna Albergotti (Toscana)<br><i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>                              |                  |                  | 39.50 |
| Rosso di Montalcino (Toscana)<br><i>Bright ruby red, intense and very fine with marked overtones of violet and blackberry with an elegant aftertaste.</i>                                |                  |                  | 47.25 |

### SOUTH & THE ISLANDS

|   | glass<br>(175ml) | glass<br>(250ml) | btl   |
|---|------------------|------------------|-------|
| Nero d'Avola (Sicilia)<br><i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>  | 6.35             | 8.95             | 23.75 |
| Castel del Monte Rupicolo DOC Rivera (Puglia)<br><i>A crisp fruity wine, purple tinged ruby red in colour, youthful with heady aromas of ripe red fruit, soft &amp; full of fruit on the mouth, well balanced and tannic.</i> | 7.00             | 9.90             | 29.50 |
| Syrah Astoria (Sicilia)<br><i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, intense &amp; good structure.</i>                  | 7.80             | 11.20            | 33.50 |
| Negro Amaro (Puglia)<br><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>                                       | 9.15             | 12.00            | 35.00 |

## SPECIALLY IMPORTED FOR SAN CARLO CICCETTI

|  |      |       |       |
|--|------|-------|-------|
| <b>WHITE WINE</b><br>Bianco di Vespa<br><i>From a small vineyard in Puglia.</i>  | 7.50 | 10.50 | 28.50 |
| <b>RED WINE</b><br>Il Bruno dei Vespa<br><i>An IGP Puglia red that can elegantly accompany daily meals of all kinds.</i>   | 7.70 | 11.10 | 31.40 |
| Il Rosso dei Vespa Salento<br><i>Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.</i> |      |       | 41.00 |

## BIRRA

### BALADIN CRAFT BEERS

|   |       |       |
|---|-------|-------|
| Baladin Isaac<br><i>Sophisticated white beer with aromas of Sicilian citrus fruit and the cereals of the Langhe valley.</i>                           | 750ml | 15.40 |
| Baladin Open<br><i>A lager with definite tones that has got character, the aromas explode thanks to the intense hops and catchy grapefruit notes.</i> | 750ml | 15.40 |

### ITALIAN BEER

|                       |        |      |
|-----------------------|--------|------|
| La Gradisca           | 330 ml | 4.30 |
| Peroni Nastro Azzurro | 330 ml | 4.10 |
| Moretti               | 330 ml | 4.25 |
| Menabrea              | 330 ml | 4.40 |

## CICCETTI CAFFÈ SPECIALI

|  |      |
|--|------|
| Bicerin torinese <i>hot chocolate, espresso &amp; whipped cream</i>    | 3.95 |
| Bombardino <i>espresso, zabaglione cream, grappa and whipped cream</i> | 5.95 |
| Iced coffee <i>espresso ice &amp; sugar</i>                            | 3.95 |
| Iced liquor coffee <i>with Baileys or Amaretto</i>                     | 6.50 |
| Coffee <i>caramel cream hot espresso, caramel, cream</i>               | 4.25 |