Autumn - Winter Menu





#### **STARTERS**

#### HOME MADE PASTA AND RISOTTO

10

**Beans Soup** 

Chickpeas, Rosemary & Bacon Soup

**Lentils Soup** 



22

Risotto with sautéed shrimps and asparagus

22

Spaghetti with clams

21

Homemade tagliatelle with wild boar ragu'

19

Homemade potato gnocchi with Amatriciana sauce



#### Vegetarian Mains

Don Ciccio's Aubergine Parmigiana *18*Spaghetti Arrabbiata *19*Vegetarian Risotto *19* 

Homemade Tagliatelle mushrooms and truffle oil 22

Homemade tagliolini Cacio & Pepe 19



#### MAIN COURSE FISH

26

Breaded seabass (capers, olives, pistachio)

Fish Guazzetto in tomato sauce (prawns, seabass, clams, mussels, capers and black olives)

Roasted Octopus & Peppers

Fritto Misto Calamari & Prawns

Poached Seabrim fillet in acqua pazza (with a garlic butter sauce)



**SIDES** 

7

Roast potatoes

Garlic butter sauteed spinach

Deep fried French Fries

Garlic chilli broccoli

#### MAIN COURSE MEAT

28

**Beef Tagliata** 

29

Veal milanese

25

Chicken milanese

25

Chichen Scallop

Marsala wine and mushrooms

26

Slow cooked lamb leg





#### DON CICCIO'S SALADS

13.50

Tuna, cherry tomatoes, green olives, baby spinach, cucumber

12.50

Cherry Tomatoes, cucumber , avocado and corn

14.50

Caesar Salad Don Ciccio's way

with chicken, red onions, lemon, black olives, boiled potatoes



#### PIZZA MENU

Focaccia Olive Oil & Rosemary 6,50

Garlic & Bread (mozzarella & garlic) 8,50

Mozzarella Sticks 10

Margherita 14,50

Fiordilatte mozzarella, Tomato, Extra Virgin Olive Oil

Margherita Pepperoni 16.50

Don Ciccio Piccante 16.50

Tomato, FiordiLatte, harissa chicken, pepperoni, spianata, funghi, rocket

Bolognese 16.50

Fiordilatte mozzarella, beef ragù', parmesan

Diavola 16.50

Tomato, mozzarella & spicy salami

Calabrese 16.50

Spicy spreadable salami (Nduja), red onions, tomato, fiordilatte mozzarella, spicy spianata & chilli

Ciccio Potato 16.50

Mozzarella, potato, spicy salami, capers

Fiorentina 16.50

Tomato, Mozzarella, Garlic, Spinach, Egg, Black Olives, Parmesan

Campagnola 16.50

Tomato, mozzarella, Mushrooms, Pepperoni, Roast Ham

Sole e Mare 18.50

Seafood Pizza with tomato sauce, prawns, calamari, mussels

Wild Mushroom & Truffle Oil 17.50

Wild mushrooms, fiordilatte mozzarella, truffle oil

Pollo, Ham & Mushroom 16.50

Tomato, mozzarella, mushrooms, roasted chicken & ham

Napoli 16.50

Tomato, mozzarella, garlic, oregano, anchovies, black olives & capers

Vegetarian 16,50

Tomato, mozzarella, mixed seasonal roasted veg

Parmigiana 16,50

Tomato, mozzarella, aubergine, basil & parmesan



#### KIDS MENU

**STARTER** 

10

Mozzarella Sticks

PASTA/PIZZA

**12** 

Pizza Margherita

14

Pasta Bolognese Sauce

**MEAT** 

17.00

Chicken Milanese and fries

16.50

Don Ciccio's meatballs tomato sauce and fries

HOMEMADE GELATO SCOOP

**5** 



### DON CICCIO'S HOME MADE DESSERT

9.50

#### Profiterole w/ chantilly cream

#### Tiramisù

Fresh fruit salad with our homemade gelato scoop

Chocolate tart with pear and pepper sauce and our homemade gelato scoop

Our homemade Gelato



# DON CICCIO'S HOME OF ITALIAN TRUFFLE

(ask the Waiter about our seasonal availability)

24

Pan Fried Egg with Parmesan Cream and fresh Truffle

35
Pasta Tagliolini and fresh Truffle

**39**Marinated beef strips with parmesan flakes and fresh truffle

**24** Gioacchino Rossini's Salad

Mixed Green leaves, Olive Extra Virgin Oil, English Mostard, Balsamic Vinegar, Lemon, Pepper, Salt and Fresh Truffle