

# Le Proposte Settimanali

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Every week our chef will propose a selection of dishes which you can try individually or as a gourmet menu.



If you are celebrating an event, we can make a cake of your choice for £4.50 per person. Unfortunately we do not accept customers own cakes at the restaurant.

*Service charge is not included.*

*All tips go directly to the staff and are gratefully received.*

*For groups of 8 or more, a service charge of £2.50 per person will be added to the bill.*

# Mentre Aspetti

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## **Pane olio e balsamico**

Fresh bread, extra virgin olive oil and balsamic vinegar.  
£3.00

## **Olive e pane**

Marinated olives and bread.  
£3.50

## **Bruschettine all'aglio**

Garlic bread.  
£3.75

## **Marinara**

Pizza shaped bread topped with tomato and garlic. Can be traced back to the 1730's when it was served to sailors coming ashore at the port of Naples.  
£5.95

## **Crostini con crema al caprino**

Grilled rustic bread, topped with cream of goats cheese, rocket and roasted peppers.  
£5.95

# Antipasti

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## **Zuppa del giorno**

Freshly made soup of the day.  
£5.50

## **La parmigiana di Don Alfonso**

Aubergine parmigiana as presented at Don Alfonso Iaccarini restaurant on the Amalfi coast. Layered with mozzarella di bufala, Napolitana sauce, basil, parmesan cheese .  
£6.95

## **Carpaccio di tonno speziato**

Marinated fresh tuna carpaccio on minted fennel salad, lemon dressing, pink peppercorns.  
£8.50

## **Crostone con calamari spadellati, saporiti al pepe nero e prezzemolo**

Sautéed calamari on a garlic crouton topped with parsley, garlic, black olives, drizzled with lemon dressing.  
£7.50

## **Insalatina di caprino stagionato con barbabietola e pinoli tostati.**

Mature goat's cheese and beetroot salad on rocket leaves, and toasted pine nuts.  
£6.95

## **Cozze alla napoletana**

Fresh mussels, cooked in garlic, white wine, a touch of chilli in light tomato sauce.  
£7.50

## **Insalatina d'anatra e scamorza**

Smoked duck breast salad, scamorza cheese, radicchio leaves, granary mustard and honey dressing.  
£7.50

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# Carne

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## **Involentino di vitello con zucchine e scamorza**

Veal scallops roulade, filled with scamorza cheese, zucchini julienne, thyme sauce.

£16.95

## **Carre' di agnello su crema di spinaci e menta**

Roasted rack of lamb, on purea of spinach and mint, served with quenelle of garlic mash cooked in milk.

£18.95

## **Filetto di manzo alla crudaiola**

Prime beef fillet, grilled, topped with marinated tomato concasse, garlic, basil, and a touch of tabasco sauce, served on potatoes pont - neuf.

£22.50

## **Saltimbocca di pollo con funghi grigliati**

Corn fed chicken supreme, scalloped, topped with parma ham and sage, gently cooked in white wine sauce, served with grilled large cup mushrooms.

£15.95

# Pesce

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## **Fricasse di mare alla livornese**

Casserole of swordfish, cuttlefish, prawns, langostine and mussels cooked with chilli, garlic, black olives and capers. Served with garlic croutons. On request, grilled with lemon dressing.

£19.95

## **Branzino selvatico su verdure al vapore**

Wild rock sea bass vacuum poached with vegetables julienne and new potatoes in a balsamic reduction sauce.

£17.50

## **Spiedino di gamberoni e capesante alla griglia**

Skewer of sea scallops and large tiger prawns, grilled and served on long grain basil risotto, topped with lemon dressing.

£19.50

## **Sgombro spadellato su taccole e pomodori secchi**

Fillet of fresh mackerel, pan fried with a julienne of sun dried tomatoes, mange tout. Served with a lemon cous cous.

£14.50

## *Accompagnamenti:*

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### **Insalata di zucchine**

Courgette salad.

£2.50

### **Patate bollite**

Boiled Potatoes.

£2.50

### **Insalata mista**

Mixed Salad.

£3.50

### **Insalatina di Pomodorini**

Tomato and onion salad.

£2.95

### **Patate Arrosto**

Roast Potatoes.

£2.95

### **Patate saltate**

Sauted potatoes.

£2.50

### **Rucola e parmigiano**

Rocket and Parmesan.

£4.25

### **Vegetali Misti**

Mixed vegetables.

£2.75

# Le Paste e Risotti

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The majority of our pasta is freshly made on the premises. A choice of gluten free or wholemeal pasta is available on request. All of these dishes can be served as a starter dish, except the risottos. Please allow 25 minutes cooking time for the risotto, as we cook to order.

## **Lasagna classica**

Fresh egg pasta layered with minced beef, tomato, bechamel sauce, mozzarella and parmesan cheese.  
£9.95

## **Pappardelle al salmone fresco e cipollotti**

Ribbon egg pasta tossed in fresh salmon, spring onions, brandy, tomato sauce and a touch of cream.  
£11.95

## **Tagliolini con vongole, pomodorini di montagna**

Fresh egg tagliolini, in fresh clams and cherry tomatoes from the Vesuvius area in a garlic and fresh parsley sauce.  
£11.50

## **Fusilli di gragnano in ragu' di vitello 'confit'**

Fresh fusilli sautéed with a confit ragout of veal and gremolata of legumes.  
£11.50

## **Tagliolini al basilico, e pomodorini**

Basil tagliolini with fresh tomatoes and pecorino cheese.  
£10.50

## **Risotto verde**

Vialone rice cooked with asparagus, spinach, peas, and taleggio cheese.  
£11.00

## **Risotto alla pancetta e carciofi**

Vialone nano rice with grilled artichokes, crispy strips of bacon and parmesan cheese.  
£12.95

## **Fiocchi di pasta fresca con pere e formaggio**

Hand made parcels of fresh egg pasta filled with pears and cheese. Served with a concasse of aubergine and fresh tomato.  
£12.00

## **Pappardelle con granchio rucola**

Ribbon egg pasta sautéed with crab, garlic, chilli and rocket leaves.  
£12.50

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# Pizza

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## **Margherita**

Can be traced back to the 1730's in Naples. The first official Margherita pizza was made for Princess Margherita di Savoia in 1899 and was made in the colours of the Italian flag.  
£8.50

## **Salsiccia e peperoni**

Mozzarella, Italian sausage, peppers and basil.  
£10.50

## **Verdure grigliate**

Selection of grilled mixed vegetables topped with cherry tomatoes and mozzarella.  
£9.95

## **Pollo funghi e peperoncino**

Tomato, mozzarella, julienne of chicken, mushrooms and chilli.  
£11.50

## **Pizza Orientale**

Tomato, mozzarella, soy sauce, strips of duck, chilli, spring onions and bamboo shoots.  
£11.00

## **Calzone spinaci e ricotta**

Folded pizza with mozzarella, ricotta, spinach and tomato.  
£10.25

## **Calzone classico**

Mozzarella, ham, parmesan, minced beef and tomato.  
£11.00

## **Pizza Bufalina**

Buffalo mozzarella, cherry tomato and rocket leaves.  
£13.50 with parma ham  
£10.50 without

## **Con Asparagi e uova d'anatra**

Mozzarella, asparagus, duck's egg and truffle oil  
£12.00

## **Pizza Salame piccante e funghi**

Tomato, mozzarella, spicy salami, and mushrooms.  
£10.50

## *Accompagnamenti:*

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### **Insalata di zucchini**

Courgette salad.  
£2.50

### **Patate Arrosto**

Roast Potatoes.  
£2.95

### **Patate bollite**

Boiled Potatoes.  
£2.50

### **Patate saltate**

Sauted potatoes.  
£2.50

### **Insalata mista**

Mixed Salad.  
£3.50

### **Rucola e parmigiano**

Rocket and Parmesan.  
£4.25

### **Insalatina di Pomodorini**

Tomato and onion salad.  
£2.95

### **Vegetali Misti**

Mixed vegetables.  
£2.75

# I dolci

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## **Vin Santo e Cantucci**

Traditional Tuscan wine, served with almond biscuits for dipping.  
£5.95

## **Il Tiramisu 2010**

The classic, egg yolk, mascarpone cheese, savoiardi biscuits, coffee, amaretto liquor, served in a tumbler glass.  
£7.50

## **Panna cotta agli agrumi**

Cooked cream infused with citrus zests served water melon sauce.  
£6.50

## **Strudelino di frutti di bosco e crema pasticciera**

Forest berries and cream-patisserie in triple layer of filo pastry with cinnamon ice-cream.  
£7.50

## **Carpaccio di ananas con sorbetto alla pesca**

Thin sliced pineapple marinated in sugar syrup, served with peach sorbet and strawberry coulis.  
£6.50

## **Spuma di cioccolato fondente su crema cappuccino e gelato al cioccolato bianco**

Dark chocolate mousse, on cappuccino sauce, topped with white chocolate sorbet.  
£7.95

## **Gelato al rabarbaro**

Rhubarb ice cream served on wafer basket with apples concasse marinated in amaretto liquor, toasted pine nuts and sultana.  
£7.50

## **Parmigiano e Dolcelatte con sedano pera, uva e nostra mostarda**

18 month matured parmesan and dolcelatte cheese served with biscuits, grapes, celery, pears and our homemade chutney.  
£7.50

## **Triologia di sorbetti**

Trio of sorbets, with fresh fruit, in a wafer biscuit.  
£6.95

# Caffetevari

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## **Espresso**

£1.60

## **Espresso Macchiato**

£1.70

## **Cappuccino**

£2.75

## **Caffe Latte Tricolore**

£3.25

## **Mocaccino**

£2.95

## **Con Panna**

Espresso coffee with whipped cream.  
£1.90

## **Caffe Con Liquore**

Liqueur Coffee, any flavour you like.  
£4.95

# Cocktails

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Remember, a cocktail's not just for the start of your evening, finish off your meal with a twist!

## Cini Cup

Fresh lemon juice, vodka, sugar syrup, finished with soda.  
£5.95

## Hiki Tiki

Koko Kanu, Orange and Pineapple juice, laced with cranberry juice.  
£5.95

## Orange Mojito

Appleton estate V/X, Triple Sec liqueur, sugar syrup, finished with orange juice.  
£5.95

## Blue Lagoon

Absolute vodka, Alize' Bleu, finished with lemonade.  
£5.95

## President Martini

Dry vermouth, Absolute vodka.  
£5.95

## Brandy Alexander

Brandy/Vecchia Romagna, Creme De Cacao, single cream, dust of freshly grated nutmeg.  
£5.95

# Digestives

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## Spirits and Liqueurs

Baileys	£3.85
Tia Maria	£3.85
Cointreau	£3.85
Grand Marnier	£3.85
Jose cuervo	£3.85
Sambuca	£3.85
Absinthe	£5.50
Amaretto	£3.85
Drambuie	£3.85
Pimms	£3.25
Campari	£3.25
Martini	£3.25
Cinzano	£3.25
Archers	£3.25
Triple Sec	£3.85

## Bourbon

Jim Beam	£4.35
Knob Creek (9)	£4.35
Basil Hayden's (8)	£5.45

## Gin

Plymouth	£2.75
Bombay Sapphire	£3.85
Tanqueray	£3.85

## Grappe

Barrique Poli	£8.50
Merlot Poli	£6.05
Torcolato Poli	£6.05

## Vodka

Absolut	£3.25
Grey Goose	£3.85

## Port and Sherry

Ramos Pinto Reserva	£3.75
Ramos Pinto Vintage '95	£8.25
Amontillado	£3.75
Bristol Cream	£3.75
Tio Pepe	£3.75

## Brandy

Louis XIII	£66.00
Remy Extra	£20.35
Remy XO	£15.35
Remy VSOP	£6.05
Remy VS	£3.85
Vecchia Romagna	£3.85

## Malt Whiskey

Lagavulin (16)	£5.45
The Macallan (10)	£4.35
Glenmorangie (10)	£4.35
Highland Park (12)	£4.35

## Whiskey Scotch

Famous Grouse	£3.85
J&B	£4.50
Johnnie Walker (Black Label)	£4.35

## Whiskey

Jameson	£3.25
Canadian Club	£4.35
Jack Daniel's	£3.85

## Rum

Bacardi	£3.85
Havana Club (7)	£4.50
Appleton White	£3.75
Appleton Special	£3.75
Malibu	£3.85
Koko Kanu	£3.75

## Italian

Strega	£3.85
Aperol	£2.75
Galliano	£3.85
Averna	£3.85
Ramazotti	£3.85
Fernet-branca	£3.85



**Grazie infinite**

Thank you very much for dining at Cini.  
We hope you enjoy your meal to the full  
and to that end, please do not hesitate  
to seek advice from your waiter  
when making your selection.