

FOOD MENU



VINO
CICCHETTI
Taste Toast Together





Welcome to Vino Cicchetti

Vino Cicchetti is where Italian food & wine come together in perfect harmony. Created by Eric, a passionate wine connoisseur & gin maker (Anatolia Turkish Delight Gin), the restaurant is his life's project, born from years of dedication in sharing the traditions of Northern Italy & the rich flavors of Venetian cuisine with the world.

Our kitchen celebrates authenticity with a modern touch, serving cicchetti, Venice's beloved small plates, alongside larger dishes that capture the depth and soul of Italian cooking. Every recipe honors tradition, while embracing seasonal creativity.

Wine is at the heart of everything we do. Eric has curated a thoughtful list that journeys through Italy and beyond, balancing timeless classics with exciting new discoveries. Each pairing is designed to complement our dishes while telling its own story of culture & terroir.

At Vino Cicchetti, dining is more than food and wine, it is about connection, conviviality, and the joy of sharing. Every glass, every plate, and every moment is crafted to bring people together.

Taste. Toast. Together.

ALLERGEN STATEMENT

ALL OF OUR MEALS ARE PREPARED ON THE PREMISES & CAREFULLY SELECTED BY OUR CHEFS.

SOME DISHES ARE COOKED WITH WINE, IF NOT DESIRED PLEASE SPEAK TO OUR MANAGER.

IF YOU HAVE ANY ALLERGIES PLEASE INFORM A MEMBER OF STAFF.
IT IS YOUR RESPONSIBILITY TO LET OUR STAFF KNOW OF ANY DISCRETIONS
OUR KITCHEN AND RESTAURANT IS A COMPLETELY NUT FREE AREA

MEATS AND FISH DISHES MAY CONTAIN BONES AND OLIVES MAY COME WITH SEEDS.



CICCHETTI

MINISTRONE SOUP	7	CALAMARI FRITTO	10
-Vegetables, toasted bread V GF		-Deep fried calamari served with garlic mayo	
BRUSCHETTA AL POMODORO	7	ZUCCHINI FRITTA	8
-Cherry tomato, olive oil, fresh basil V VG GF		-Deep fried zucchini fritter with parmesan yogurt sauce V	
BRUSCHETTA AI FUNGHI	8.5	MOZZARELLA FRITTA	8.5
-Wild mushrooms, creamy dolcelatte cheese V GF		-Homemade deep fried mozzarella with chilli tomato sauce V	
BRUSCHETTA PARMA HAM	9	GAMBERONI ALLA VENATO	12.5
-Cherry tomato, parma ham, olive oil GF		-Chilli king prawns, garlic, napoli sauce, toasted bread CGF	
BRUSCHETTA DI PALERMO	9.5	GAMBERONI PICCANTI	12.5
-Goat's cheese, beetroot, avocado, basil oil V GF		-King prawns, fresh garlic, chilli olive oil and homemade bread CGF	
BRUSCHETTA BRUTTO	8.5	GARLIC BREAD 9inch	9
-Cherry tomato, olive oil, buffalo mozzarella, basil V		GARLIC BREAD CHEESE 9inch	10
BRUSCHETTA ANCHOVIES	9	GARLIC BREAD TOMATO 9inch	11
-Cherry tomatoes, anchovies, basil & olive oil GF			
POLPETTE AL SUGO	9		
-Meatballs with napoli sauce and parmesan, toasted bread			
PATÉ DELLA CASA	8		
-Chicken liver pate, toasted bread, sweet pickle CGF			
ARANCINI ROSA & NAPOLI	9		
-Pink risotto, mozzarella & black pudding balls on tomato sauce			

CICCHETTI WITH FRIENDS

SELEZIONE 19.95

FROMAGGIO

-A selection of Buffalo Mozzarella, Docelatte, Brie and Local Cheddar, served with fresh grapes, olives, celery sticks and homemade bread

SELEZIONE DELLA 22.95

CARNE GF

-Prosciutto, Parma ham, Salami Napoli, Mortedella, served with fresh grapes, olives, celery sticks and homemade bread

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | CGF CAN BE GF



PESCE - CARNE - RISOTTO

CHEF'S WEEKLY SPECIAL

-A one-of-a-kind dish, available just for this week, try before its gone. "Inspired by the season"

Please ask your server for more information.

FLAT IRON STEAK GF

-Served with skinny fries and tenderstem broccoli

7OZ | SMALL | 17.5

10OZ | MEDIUM | 24.5

13OZ | LARGE | 29.5

SAUCES | 2.95 (ALL CONTAIN GLUTEN)

Sicilian Gravy

Tuscan Peppercorn

Genovese Creamy Pesto (without pine nuts)

OSSO BUCO ALLA MILANESE

26

-Slow-braised veal shank served with saffron risotto, finished with a traditional gremolata of fresh lemon zest, parsley and garlic

SALMONE GF

19.5

-Scottish salmon, broccolini, baby carrot, new potato, smoked cream

POLLO AL PEPE

19.5

-Chicken breast, broccolini, baby carrot, new potato, peppercorn sauce

RISOTTO AI FUNGHI GF

18.5

-Selection of wild mushrooms, garden peas, cream, truffle oil ✓

RISOTTO AL POLLO GF

19.5

-Creamy chicken, peppers, onion, fresh chillies, saffron

RISOTTO AI GAMBERONI GF

22.5

-Chilli king prawns, red onion, peppers, cream, pesto (**without pine nuts**) & napoli sauce

MELANZANE ALLA VENATO

15

-Slow cooked aubergine, tomato, basil, terragon, mozzarella (vegan option) served with salad

BAMBINI MENU 10

PIZZA MARGHERITA

PIZZA PEPPERONI

PENNE BOLOGNESE GF

PENNE NAPOLI GF

ICE CREAM - One Scoop

Vanilla | Chocolate | Strawberry

✓ VEGETARIAN | ✓ VEGAN | GF GLUTEN FREE | CGF CAN BE GF



ALL PASTA CAN BE MADE
GLUTEN FREE
APART FROM LASAGNA

PASTA

SPAGHETTI AI GAMBERONI	19.5
-Chilli king prawns, sundried tomatoes, garlic, white wine, parsley	
PENNE ALLA VENETO	16.5
-Chicken, broccoli, spinach, white wine, cream	
LASAGNE CLASSICHE HOMEMADE	15
-Beef ragu, pasta, bechamel, mozzarella	
TAGLIATELLE AI FUNGHI	15
-Selection of wild mushrooms, spinach, fresh cream ✓	
TAGLIATELLE ALLA BOLOGNESE	15.5
-Slow cooked beef, rich ragu	
SPAGHETTI ALLA CARBONARA	15.5
-Smoked pancetta, white wine, cream	
(Add chicken +£2 / Add 4 king prawns +£4)	
SPAGHETTI AMALFI ✓ VG	15
-Italian olives, sundried tomato, parsley, chilli ✓	
PENNE CON SALSICCIA GF	16
-Spicy Italian sausage, red onion, cream	
PENNE AL ARRABBIATA	15
-Lightly spicy Napoli sauce, red onion, chilli pepper ✓ VG	
(Add chicken +£2 / Add 4 king prawns +£4)	

✓ VEGETARIAN | VG VEGAN | GF GLUTEN FREE | CGF CAN BE GF



PIZZA VENETO

PIZZA CON CARNE	17
-Italian sausage, spicy chicken, salami, parma ham	
PIZZA AMERICANA	16
-BBQ sauce, spicy chicken, meatballs, pancetta	
PIZZA RUSTICA	15
-Sliced chicken breast, mixed pepper, onion	
PIZZA DI PARMA	15.5
-Parma ham, mushroom, red onion, rocket, parmesan	
PIZZA MORTEDELLA	15.5
-Pesto base, mortedella, rocket (without pine nuts)	
PIZZA VEGANA	13.5
-Sundried tomatoes, roast veg, olives, garlic (cheese free) V VG	
PIZZA CON SALAME NAPOLI	14
-Spicy salami from Napoli	
PIZZA VEGETARIANA	13
-Mediterranean roast vegetables V	
PIZZA MARGHERITA	12
-Mozzarella, tomato sauce V	

SIDES 4.5 | 3 for 12

CHUNKY CHIPS | SKINNY FRIES
ROAST VEGETABLES
NOCELLERA OLIVES
MIXED SALAD
GARLIC BREAD
GARLIC BREAD CHEESE
TENDERSTEM BROCCOLI +£1

ULTIMATE SIDES 6.9

SKINNY DIRTY SPICY FRIES
pancetta, cajun, dry parsley
PARMESAN & TRUFFLE FRIES
ROCKET & PARMESAN SALAD
MIXED SALAD WITH GOAT'S CHEESE

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | CGF CAN BE GF



SET MENU 2 COURSE £19.95

SUN- THUR 12-5 | FRI - SAT 12-4

PLEASE STATE YOU ARE ORDERING OFF THE SET MENU

TO START

Minestrone Soup V|GF
Bruschetta Pomodoro V|VG|GF
Bruschetta Funghi V|GF
Pate GF
Arancini
Polpette al Sugo

MAINS

Pizza Rustica
Pizza Americana
Pizza Salami
Pizza Vegane V
Penne Salsiccia GF
Tagelatelle Bolognese
Spaghetti Carbonara GF
Lasagne (+£2)
Penne Arriabata
(ADD CHICKEN +£2 ADD KING PRAWNS +£4)
Pollo Al Pepe (+£2)

DISCOUNTS CAN NOT BE
USED ON THIS OFFER

GLUTEN FREE OPTIONS PRICED AS PER A LA CARTE MENU PLEASE STATE YOU ARE ORDERING GF

CICCHETTI

Minestrone Classico
Bruschetta Pomodora
Bruschetta Parma
Bruschetta Polermo
Bruschetta Anchovies
Bruschetta Burruto
Bruschetta Funghi
Pate Della Casa
Gamberoni Alla Venato
Gamberoni Piccanti

MAINS

Flat Iron Steak
Salmone
Risotto Al Funghi
Risotto Al Pollo
Risotto Al Gamberoni

All pasta dishes can be made with
GF fusilli pasta apart except Lasagna

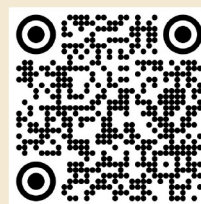
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WI-FI

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POST YOUR PICTURES
AND TAG US ON



FOR MORE
INFORMATION VISIT
OUR WEBSITE



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