

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

MINESTRONE SOUP -Vegetables, toasted bread V GF	7.5	CALAMARI FRITTO -Deep fried calamari served with garlic mayo	11.0
...All Bruchettas served with Rocket salad...		ZUCCHINI FRITTA -Deep fried zucchini fritter with parmesan yogurt sauce V	8.0
BRUSCHETTA AL POMODORO -Cherry tomato, olive oil, fresh basil V VG GF	7.5	MOZZARELLA FRITTA -Homemade deep fried mozzarella with chilli tomato V	8.5
BRUSCHETTA AI FUNGHI -Wild mushrooms, creamy dolcelatte cheese V GF	8.5	COSTINE (BBQ Ribs) GF -Slow-cooked pork ribs glazed in a rich Italian-style home-made barbecue sauce	13.5
BRUSCHETTA PARMA HAM -Cherry tomato, parma ham, olive oil GF	9.5	FRITTO MISTO DI MARE -A mix of seasonal fish and seafood, delicately battered and fried, finished with lemon and sea salt serve with home-made garlic mayonnaise	13.5
BRUSCHETTA DI PALERMO -Goat's cheese, beetroot, avocado, basil oil V GF	9.5	GAMBERONI ALLA VENATO -Chilli king prawns, garlic, napoli sauce, toasted bread CGF	12.5
BRUSCHETTA BRUTTO -Cherry tomato, olive oil, burrata, basil V	10.0	GAMBERONI PICCANTI -King prawns, fresh garlic, chilli olive oil and homemade bread CGF	12.5
BRUSCHETTA ANCHOVIES -Cherrys tomatoes, anchovies, basil & olive oil GF	9.0	GARLIC BREAD 9inch	9.5
POLPETTE AL SUGO -Meatballs with napoli sauce and parmesan, toasted bread	9.0	GARLIC BREAD CHEESE 9inch	10.5
PATÉ DELLA CASA CGF -Chicken liver pate, toasted bread, sweet pickle	8.5	GARLIC BREAD TOMATO 9inch	11.0
ARANCINI ROSA & NAPOLI -Pink risotto, mozzarella & black pudding balls on tomato sauce	9.0		

CICCHETTI WITH FRIENDS

SELEZIONE FROMAGGIO GF -A selection of Buffalo Mozzarella, Docelatte, Brie and Local Cheddar, served with fresh grapes, olives, celery sticks and homemade bread	23.0	SELEZIONE DELLA CARNE GF -Prosciutto, Parma ham, Salami Napoli, Mortedella, served with fresh grapes, olives, celery sticks and homemade bread	25
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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 our staff for the weekly special you can also see our special's board.

10oz RIBEYE STEAK <i>GF</i>	29.0	SAUCES 2.95 (ALL CONTAIN GLUTEN) Sicilian Gravy Tuscan Peppercorn Genovese Creamy Pesto (without pine nuts)
-Served with skinny fries and tenderstem broccoli		
OSSO BUCO ALLA MILANESE	26.0	
-Slow-braised veal shank served with saffron risotto, finished with a gremolata of fresh lemon zest, parsley and garlic		
POLLO ALLA SCHNITZEL CON GNOCCHI	22.0	
Crispy chicken schnitzel, pesto or tomato sauce, cherry tomatoes, mozzarella, gnocchi		
BRANZINO <i>GF</i>	19.0	
-Fresh Bury fish Market sea bass pan fried and served with broccolini, baby carrot, new potatoes dressed with olive oil and lemon		
SALMONE <i>GF</i>	19.5	
-Scottish salmon, broccolini, baby carrot, new potato, smoked cream		
POLLO AL PEPE <i>G</i>	19.5	
-Chicken breast, broccolini, baby carrot, new potato, peppercorn sauce		
MELANZANE ALLA VENATO <i>GF</i>	15.0	
-Slow cooked aubergine, tomato, basil, tarragon, mozzarella (vegan option) served with salad		

RISOTTO

RISOTTO AI FUNGHI <i>GF</i>	18.5	RISOTTO AL POLLO <i>GF</i>	19.5
-Selection of wild mushrooms, garden peas, cream, truffle oil <i>V</i>		-Creamy chicken, peppers, onion, fresh chillies, saffron	
RISOTTO AI GAMBERONI <i>GF</i>	18.5	RISOTTO ALLE VERDURE <i>GF</i>	19.0
-Chilli king prawns, red onion, peppers, cream, pesto (without pine nuts) & napoli sauce <i>V</i>		-Mixed peppers, garden peas, onion, wild mushrooms with saffron and parmesan cheese	

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GARLIC BREAD BOWL
UPGRADE WITH ANY
PASTA FOR +7.9



ALL PASTA CAN BE MADE
GLUTEN FREE
APART FROM LASAGNA

PASTA

SPAGHETTI ALLO SCOGLIO	21.9
-Spaghetti with seasonal mixed seafood in a light tomato sauce with olive oil, garlic, lemon and white wine	
SPAGHETTI AI GAMBERONI	19.9
-Chilli king prawns, sundried tomatoes, garlic, white wine, parsley	
PENNE ALLA VENETO	16.9
-Chicken, broccoli, spinach, white wine, cream	
LASAGNE CLASSICHE HOMEMADE	15.4
-Beef ragu, pasta, bechamel, mozzarella	
TAGLIATELLE AI FUNGHI	15.4
-Selection of wild mushrooms, spinach, fresh cream	
CHILLI BLACK PUDDING CARBONARA	17.4
-pan fried chilli black pudding, white wine and cream	
TAGLIATELLE ALLA BOLOGNESE	16.4
-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 V VG	15.4
-Italian olives, sundried tomato, parsley, chilli	
PENNE CON SALSICCIA	16.4
-Spicy Italian sausage, red onion, cream	
PENNE AL ARRABBIATA	15.9
-Lightly spicy Napoli sauce, red onion, chilli pepper V VG (Add chicken +£2 / Add 4 king prawns +£4)	



PIZZA VENETO

PIZZA CON CARNE	17.0
-Italian sausage, spicy chicken, salami, parma ham	
PIZZA AMERICANA	16.0
-BBQ sauce, spicy chicken, meatballs, pancetta	
PIZZA RUSTICA	15.0
-Sliced chicken breast, mixed pepper, onion	
PIZZA DI PARMA	15.5
-Parma ham, mushroom, red onion, rocket, parmesan	
PIZZA NDUJA	18.5
-Spicy Calabrian nduja, red peppers, garlic oil with creamy mozzarella	
PIZZA VEGANA	13.5
-Sundried tomatoes, roast veg, vegan cheese, garlic ✓ VG	
PIZZA CONSALAMENAPOLI	14.0
-Spicy salami from Napoli	
PIZZA VEGETARIANA	13.0
-Mediterranean roast vegetables ✓	
PIZZA MARGHERITA	12.0
-Mozzarella, tomato sauce ✓	

SIDES 5.0

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

ULTIMATE SIDES 7.0

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

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



SET MENU
2 COURSE £19.95
MON - FRI 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

DISCOUNTS CAN NOT BE
USED ON THIS OFFER

MAINS

Pizza Rustica
Pizza Americana
Pizza Salami
Pizza Vegane V
Penne Salsiccia GF
Tagelatelle Bolognese
Spaghetti Carbonara GF
Lasagne (+£2.0)
Penne Arriabata
(ADD CHICKEN +£2 ADD KING PRAWNS +£4)
Pollo Al Pepe (+£2.0)

BAMBINI MENU 10.0

PIZZA MARGHERITA
PIZZA PEPPERONI
PENNE BOLOGNESE GF
PENNE NAPOLI CGF

FISH FINGERS
-with skinny fries
CHICKEN GOUJONS
-with skinny fries
MEATBALLS
-with skinny fries

ICE CREAM - One Scoop
Vanilla | Chocolate | Strawberry

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WI-FI
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POST YOUR PICTURES
AND TAG US ON
[@vinocicchetti](#)

FOR MORE
INFORMATION VISIT
OUR WEBSITE
WWW.VINOCICCHETTI.CO.UK

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