

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
<i>...All Bruchettas served with Rocket salad...</i>			
BRUSCHETTA AL POMODORO -Cherry tomato, olive oil, fresh basil V,VG,GF	7.5	ZUCCHINI FRITTA -Deep fried zucchini fritter with parmesan yogurt sauce V	8.0
BRUSCHETTA AI FUNGHI -Wild mushrooms, creamy dolcelatte cheese V,GF	8.5	MOZZARELLA FRITTA -Homemade deep fried mozzarella with chilli tomato V	8.5
BRUSCHETTA PARMA HAM -Cherry tomato, parma ham, olive oil CGF	9.5	COSTINE (BBQ Ribs) -Slow-cooked pork ribs glazed in a rich Italian-style home-made barbecue sauce GF	13.5
BRUSCHETTA DI PALERMO -Goat's cheese, beetroot, avocado, basil oil V,CGF	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,CGF	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 CGF	9.0	GARLIC BREAD 9inch V	9.5
POLPETTE AL SUGO -Meatballs with napoli sauce and parmesan, toasted bread	9.0	GARLIC BREAD CHEESE 9inch V	10.5
PATÉ DELLA CASA -Chicken liver pate, toasted bread, sweet pickle CGF	8.5	GARLIC BREAD TOMATO 9inch V	11.0
ARANCINI ROSA & NAPOLI -Pink risotto, mozzarella & black pudding balls on tomato sauce	9.0		

CICCHETTI WITH FRIENDS

SELEZIONE FROMAGGIO -A selection of Buffalo Mozzarella, Docelatte, Brie and Local Cheddar, served with fresh grapes, olives, celery sticks and homemade bread V, CGF	23.0	SELEZIONE DELLA CARNE -Prosciutto, Parma ham, Salami Napoli, Mortedella, served with fresh grapes, olives, celery sticks and homemade bread	25
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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 specials board.

OSSO BUCO ALLA MILANESE

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

26.0

POLLO ALLA SCHNITZEL CON GNOCCHI

Crispy chicken schnitzel, pesto or tomato sauce, cherry tomatoes, mozzarella, gnocchi

22.0

BRANZINO

-Fresh Bury fish Market sea bass pan fried and served with broccolini, baby carrot, new potatoes dressed with olive oil and lemon *GF*

19.0

SALMONE

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

19.5

POLLO AL PEPE

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

19.5

MELANZANE ALLA VENATO

-Slow cooked aubergine, tomato, basil, tarragon, mozzarella (vegan option) served with salad *V,GF*

15.0

RISOTTO

RISOTTO AI FUNGHI

-Selection of wild mushrooms, garden peas, cream, truffle oil *V, GF*

18.5

RISOTTO AL POLLO

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

19.5

RISOTTO AI GAMBERONI

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

18.5

RISOTTO ALLE VERDURE

-Mixed peppers, garden peas, onion, wild mushrooms with saffron and parmesan cheese *V, GF*

19.0



PASTA

GARLIC BREAD BOWL
UPGRADE WITH ANY
PASTA FOR +7.9

ADD BURRATA +4.9

ALL PASTA CAN BE MADE
GLUTEN FREE
APART FROM LASAGNA

SPAGHETTI ALLO SCOGLIO -Spaghetti with seasonal mixed seafood in a light tomato sauce with olive oil, garlic, lemon and white wine	21.9
SPAGHETTI AI GAMBERONI -Chilli king prawns, sundried tomatoes, garlic, white wine, parsley	19.9
PENNE ALLA VENETO -Chicken, broccoli, spinach, white wine, cream	16.9
LASAGNE CLASSICHE HOMEMADE -Beef ragu, pasta, bechamel, mozzarella	15.4
TAGLIATELLE AI FUNGHI -Selection of wild mushrooms, spinach, fresh cream	15.4
CHILLI BLACK PUDDING CARBONARA -pan fried chilli black pudding, white wine and cream	17.4
TAGLIATELLE ALLA BOLOGNESE -Slow cooked beef, rich ragu V	16.4
SPAGHETTI ALLA CARBONARA -Smoked pancetta, white wine, cream (Add chicken +£2 / Add 4 king prawns +£4)	15.5
SPAGHETTI AMALFI -Italian olives, sundried tomato, parsley, chilli V, VG	15.4
PENNE CON SALSICCIA -Spicy Italian sausage, red onion, cream	16.4
PENNE AL ARRABBIATA -Lightly spicy Napoli sauce, red onion, chilli pepper V, VG (Add chicken +£2 / Add 4 king prawns +£4)	15.9
RIGATONI AL MANZO DI CICCHETTI -Rigatoni tossed in a creamy parmigiano reggiano sauce, topped with slow-cooked braised beef steak pulled until tender.	21.9

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



PIZZA VENETO

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

ADD BURRATA CHEESE
ON ANY PIZZA +4.9

SIDES 5.0

CHUNKY CHIPS | SKINNY FRIES
ROAST VEGETABLES V, GF
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



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

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)

DISCOUNTS CAN NOT BE
USED ON THIS OFFER

BAMBINI MENU 10.0

PIZZA MARGHERITA *V*
PIZZA PEPPERONI
PENNE BOLOGNESE *CGF*
PENNE NAPOLI *V,CGF*

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

ICE CREAM - One Scoop
Vanilla | Chocolate | Strawberry

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

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

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

0161 566 8370



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