

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 plate dishes, 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.

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 7.5

Vegetables, toasted bread V, GF

...All Bruchettas served with Rocket salad....

BRUSCHETTA AL POMODORO 7.5

Cherry tomato, olive oil, fresh basil VG, CGF

BRUSCHETTA AI FUNGHI 9.0

Wild mushrooms, creamy dolcelatte cheese V, CGF

BRUSCHETTA PARMA HAM 9.5

Cherry tomato, parma ham, olive oil CGF

BRUSCHETTA DI PALERMO 10.0

Goat's cheese, beetroot, avocado, basil oil V, CGF

BRUSCHETTA BRUTTO 12.0

Cherry tomato, olive oil, burrata, basil V, CGF

BRUSCHETTA ANCHOVIES

Cherry tomatoes, anchovies, basil & olive oil CGF

POLPETTE AL SUGO 9.5

Meatballs with Napoli sauce and parmesan, toasted bread CGF

PATÉ DELLA CASA 9.0

Chicken liver pate, toasted bread, sweet pickle CGF

ARANCINI ROSA & NAPOLI 9.0

Pink risotto, mozzarella & black pudding balls on tomato sauce

CALAMARI FRITTO 11.5

Deep fried calamari served with garlic mayo

ZUCCHINI FRITTA 8.5

Deep fried zucchini fritter with parmesan yogurt sauce V

MOZZARELLA FRITTA 9.0

Homemade deep fried mozzarella with chilli tomato V

LASAGNE FRITTA 10.0

Deep fried homemade lasagne with napoli sauce

COSTINE (BBQ Ribs) 14.0

Slow-cooked pork ribs glazed in a rich Italian-style home-made barbecue sauce GF

GAMBERONI ALLA VENATO 13.0

Chilli king prawns, garlic, napoli sauce, toasted bread CGF

GAMBERONI PICCANTI 12.5

King prawns, fresh garlic, chilli olive oil and homemade bread CGF

ORANGE MUSSELS 11.0

Mussels in a creamy orange sauce, served with homemade bread CGF

GARLIC BREAD 9inch V 9.5

GARLIC BREAD CHEESE 9inch V 10.5

GARLIC BREAD TOMATO 9inch V 11.0

CICCHETTI WITH FRIENDS

SELEZIONE FROMAGGIO 24.0

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

SELEZIONE DELLA CARNE 26.0

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



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 30.0

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 22.0

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

SALMONE 23.0

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

POLLO AL PEPE 22.0

Full roast baby chicken, broccolini, baby carrot, new potato, peppercorn sauce

HOMEMADE BBQ RIB BOWL 23.5

Succulent slow-cooked pork ribs, smothered in our smoky homemade BBQ sauce and loaded into our signature garlic bread bowl.

MELANZANE ALLA VENATO 16.5

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

POLLO ALLA MILANESE 19.5

Golden, crispy breaded chicken breast, served with fresh rocket, Parmesan and a touch of lemon, served with mozzarella and napoli sauce

RISOTTO

RISOTTO AI FUNGHI 19.0 RISOTTO AL POLLO 19.5

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

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

RISOTTO AI GAMBERONI 20.0 RISOTTO ALLE VERDURE 19.0

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

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

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



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

RIGATONI AL MANZO DI CICCETTI	22.0
Rigatoni tossed in a creamy parmigiano reggiano sauce, topped with slow-cooked braised beef steak pulled until tender.	
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 mince ragu, fresh pasta sheets, 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 mince	
SPAGHETTI ALLA CARBONARA	15.5
Smoked pancetta, white wine, cream (Add chicken +£2 / Add 4 king prawns +£4)	
SPAGHETTI AMALFI	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 ✓	
(Add chicken +£2 / Add 4 king prawns +£4)	
SPAGHETTI ALLO SCOGLIO	21.9
Spaghetti with seasonal mixed seafood in a light tomato sauce with olive oil, garlic, lemon and white wine	
TAGLIATELLE PRIMAVERA	16.9
Tagliatelle with peas, mixed peppers, mushrooms, spinach & sun-dried tomatoes in a light Napoli sauce. ✓	

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



PIZZA VENETO

CON CARNE	17.0
Italian sausage, spicy chicken, salami, parma ham	
AMERICANA	16.0
BBQ sauce, spicy chicken, meatballs, pancetta	
RUSTICA	15.0
Sliced chicken breast, mixed pepper, onion	
PARMA	15.5
Parma ham, mushroom, red onion, rocket, parmesan	
NDUJA	18.5
Spicy Calabrian nduja, red peppers, garlic oil with creamy mozzarella	
AL MANZO	18.5
Tomato, mozzarella, tender strips of slow cooked beef, caramelised onions, roasted peppers	
CON SALAMENAPOLI	15.0
Spicy salami from Napoli	
PEPPERONI	15.0
Rich tomato sauce, melted mozzarella and Italian pepperoni	
VEGANA	13.5
Sundried tomatoes, roast veg, vegan cheese, garlic VG	
VEGETARIANA	13.0
Mediterranean roast vegetables V	
MARGHERITA	12.0
Mozzarella, tomato sauce	

ADD BURRATA CHEESE
ON ANY PIZZA +4.9

SIDES 5.0

CHUNKY CHIPS | SKINNY FRIES

ROAST VEGETABLES
(£1) 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

V 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

MAINS

Pizza Rustica
Pizza Margherita V
Pizza Pepperoni
Pizza Vegane VG
Penne Salsiccia GF
Tagelatelle Bolognese
Spaghetti Carbonara GF
Lasagne (+£2.50)
Penne Arriabata VG
(ADD CHICKEN +£2 ADD KING PRAWNS +£4)
Pollo Al Pepe (+£3.0)

DISCOUNTS CAN NOT BE
USED ON THIS OFFER

BAMBINI MENU £10

PIZZA MARGHERITA V
PIZZA DI POLLO
SPAGHETTI 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

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WI-FI Vino_Guest

TasteToastTogether!

POST YOUR PICTURES
AND TAG US ON

@vinocicchetti

FOR MORE INFORMATION
VISIT OUR WEBSITE

WWW.VINOCICCHETTI.CO.UK

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