



Cicchetti Lounge

BY LA VECCHIA SCUOLA



Evening Menu





Small plates and sharing plates to pair with your drinks

Antipasto to share	19.95
<i>Combination of cured meats and cheeses with vegetable antipasto and crostinis</i>	
Smoked salmon carpaccio	9.95
<i>Smoked salmon with lime pickled onions, balsamic pea shoots, crostinis and saffron garlic mayo</i>	
Prawns and chorizo arrabbiata	8.95
<i>Pan roasted king prawns with chorizo sausage and a spicy arrabbiata sauce</i>	
Tortellini di brasato	9.95
<i>Braised beef filled pasta in a white wine sauce with shredded beef cheeks</i>	
Arancine fato in casa (V)	6.95
<i>Classic mini arancine filled with pea, tomato and mozzarella with spiced fuso cheese and grana padano</i>	
Polpettini al napoli	6.95
<i>Home made meat balls finished in a rich white wine, tomato, garlic and chilli sauce with pecorino and toasted bread</i>	
Cozze a piaceri	8.95
<i>Fresh mussels cooked in your choice of creamy white wine or rich napoli tomato sauce served with fresh bread</i>	
Calamari fritti	6.95
<i>Lightly dusted squid rings served with lemon mayonnaise</i>	
Pate di fegato.	6.95
<i>Home made chicken liver pate served with onion chutney and toasted bread</i>	
Soup of the day	5.95
<i>Home made soup of the day (please ask for details)</i>	
Coda di rospo	9.95
<i>Monk fish medallions with parma ham wrapped potato cake and a rich tuscan tomato sauce</i>	
Bruschetta di pomodoro	4.95
<i>Toasted bread topped with marinated cherry tomatoes and balsamic rocket</i>	
Pane pugliese al aglio (V)	3.95
<i>Ciabatta from Puglia with a mustard garlic butter and herbs</i>	
Patatine al Tartuffo (V)	3.95
<i>House chips with truffle and grana padano</i>	
Patatine fritte (V)	3.00
<i>House chips with rosemary smoked salt</i>	

Note: if you have any allergies, intolerances or a special dietary requirement please let us know

(V) - vegetarian (V) - vegan

