



Cicchetti Lounge

BY LA VECCHIA SCUOLA



Main Menu





1 course from £11.95. 2 courses from £17.95. 3 courses from £23.95

Starters

Arancine di Capra

Arancine filled with goats' cheese and peas, served with Napoli sauce and goat cheese puree.

Salmone affumicato

Toasted Pugliese bread topped with smoked salmon, cherry tomato, lime pickled red onion, pea shoots, radish and lemon saffron mayo.

Cozze al crema

Fresh mussels cooked in a creamy white wine, onion and garlic sauce served with bread.

Calamari fritti

Classic crispy squid served with lemon saffron mayo. (available as main course)

Bruschetta Parma

Toasted Pugliese bread topped with Parma ham, gorgonzola and balsamic rocket.

Polpettini al Napoli

Homemade meatballs in a rich arrabiata sauce served with basil oil toasted bread.

Funghi al gorgonzola

Wild mushrooms cooked in a creamy gorgonzola cheese and served with grilled bread.

Zuppa del giorno

Homemade soup of the day (please ask for details)

Main course

Pollo alla marsala

Pan roasted chicken breast finished in a creamy marsala wine and mushrooms sauce served with crushed potatoes and broccoli steams.

Stroganoff di Filetto

Fillet steak and mushrooms stroganoff with pea risotto.

Spaghetti carbonara

Classic italian carbonara tossed with spaghetti pasta

Penne arrabiata

Penne pasta cooked in a rich arrabiata sauce (add prawns or pepperoni sausage £3 each)

Lasagne di Brasato

Cicchetti slow cooked beef lasagne served with toasted pugliese bread.

Cannelloni ripieni

Classic spinach and ricotta filled pasta, finished with tomato, béchamel and mozzarella served with toasted bread.

Ravioli di manzo

Braised beef filled pasta served in a butter sage sauce and shredded beef.

Risotto di pollo


Pan roasted chicken with mushrooms and truffle paste finished with a creamy white wine risotto.

Spaghetti Polpettini

Homemade meatballs in a rich napoli sauce tossed with spaghetti pasta.

Caesar salad

Classic chicken Caesar salad with grana padano shavings and garlic croutons





Cicchetti specials £5 surcharge

Medaglione di Filetto

Fillet steak medallions served with creamy crushed potatoes, balsamic roasted cherry tomatoes, broccoli steams and red wine jus.

Costolette di agnello

Lamb cutlets served with roasted new potatoes, cherry tomatoes, mushrooms and broccoli steams with side red wine jus.

Branzino Zafferano

Sea bass fillet served with crushed potatoes, broccoli stems in a saffron sauce with prawns and mussels.

Spaghetti di mare

Combination of king prawns, mussels and squid cooked in a rich white wine, tomato and garlic sauce tossed with spaghetti.

Risotto di mare

Risotto cooked in a combination of king prawns, mussels and squid cooked in a rich white wine, tomato and garlic sauce.

Side orders £4.50

Chips, truffle chips, balsamic grilled broccoli steams, creamy crushed potatoes, olives, bread, garlic bread, house salad, rocket pecorino salad, tricolore salad (mozzarella, tomato and basil)

Desserts

Amaretto tiramisu

House amaretto tiramisu dusted with chocolate and almond flakes.

Lemon tart

Homemade lemon tart with a lime raspberry mascarpone cream.

Passion fruit panna cotta

Passion fruit liqueur Panna cotta served with fresh passion fruit

Cheesecake

Baked cheesecake served with a fresh berry and mascarpone salad.

Chocolate Brownie

Gluten free chocolate brownie served with pouring cream.

Cheese board

Selection of cheeses and crackers with grapes and apple.

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

