



Cicchetti Lounge

BY LA VECCHIA SCUOLA



Cicchetti Menu





Small plates and sharing plates to complement your drinks

Antipasto to share.	16.95
<i>Combination of cured meats and cheeses with vegetable antipasto and crostinis</i>	
Carpaccio di salmone.	9.95
<i>Smoked salmon with lime pickled red onion, balsamic pea shoots, crostini and saffron garlic mayo</i>	
Gamberoni Mare e Monti.	8.95
Pan roasted king prawns and pepperoni sausage finished in a spicy arrabbiata sauce served with toasted bread	
Cozze di mare.	9.95
<i>Combination of mussels, king prawns and squid cooked in a creamy white wine, shallots and garlic sauce served with toasted bread</i>	
Arancine di Capra	7.95
Goats cheese and pea arancini with napoli sauce and goats cheese puree	
Polpettini al Napoli	7.95
<i>Homemade meatballs finished in a rich arrabbiata sauce and toasted pugliese bread.</i>	
Ravioli di Brasato	9.95
<i>Ravioli pasta filled with braised beef finished on a butter and sage sauce</i>	
Ravioli veganese	8.95
<i>Vegan ravioli in a tomato and vegan cream sauce topped with marinated cherry tomatoes.</i>	
Calamari fritti	6.95
<i>Crispy squid rings served with lemon saffron mayonnaise</i>	
Zuppa del giorno.	6.95
<i>Home made soup of the day (please ask for details)</i>	
Bruschetta tricolore	6.95
Avocado bruschetta with radish, lime pickled red onions, marinated cherry tomatoes and lemon saffron mayo	
Pane pugliese	4.50
House bread with mustard garlic butter and balsamic oil	
Patatine al tartufo	4.50
House chips with truffle and grana padano	
Patatine fritte	3.95
House chips with rosemary smoked salt.	
Rocket salad	3.95
<i>With grana padano, balsamic reduction and pesto oil</i>	
Marinated olives and vegetable antipasto	4.50

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

