

TRE CIC CIO

— EST 2016 —

MAIN MENU

The Tre Ciccio menu was inspired by a family run neighbourhood village trattoria nestled in hills near Salerno, Campania. We take huge pride in sourcing the finest ingredients from Italy & the UK.

ANTIPASTI

To begin

OLIVES

Nocellara olives from Valle del Belice, Sicily. Marinated in chilli, lemon & herbs

£3.50
(v)

PANE E PINZIMONIO

Warm focaccia, Altamura & crisp pane Carasau, with extra virgin olive oil & balsamic vinegar

£3.95
(v)

SCHIACCIATA

Warm stretched pizza dough, garlic, rosemary, extra virgin olive oil & sea salt

£4.25
(v)

With Spicy Calabrian sausage

£4.50

ANTIPASTO DI TRE CICCIO

Selection of Italian artisan cured meats, salamis & cheeses, carefully selected by us & our suppliers. Served on a board to share with pickled vegetables & Italian bread

£18.95
For two
£9.50
Single

Ask server for today's selection

CUOPPO FRITTO

Authentic Neapolitan-style street food of lightly fried calamari, king prawns & small fish served in a paper cone with fresh lemon & roast garlic mayonnaise

£6.95

TOMINO FRITTO

Fried, breadcrumbs goat's cheese with caramelised balsamic red onions

£7.95

BRUSCHETTA DEL GIORNO

Toasted ciabatta, topped with today's special ingredients

£5.95
(v)

Ask server for today's special

BOCCONCINI FRITTI

Lightly fried & bread crumbed buffalo mozzarella cheese bites with crispy basil & San Marzano tomato sauce

£6.50
(v)

ROTOLINI

Baked pizza bites stuffed with Italian cured ham & fior di latte cheese, tomato & basil

£6.50

INSALATE

Salads

CAPRESE

Buffalo mozzarella from Caserta, Campania, cherry vine tomatoes, rocket, basil & extra virgin olive oil

£7.50
(v)

PUGLIESE

Creamy burrata cheese, shaved fennel, orange, pink grapefruit, rocket leaves & pane Carasau

£9.50
(v)

TONNO E FAGIOLI

Delfino tuna from Cetara, Amalfi coast, mixed with borlotti & cannellini beans, rocket, basil & red onion

£8.50

Inspired by restaurants in southern Italy serving 'Pollo Scucchiato'. Our award winning, farm-reared chicken comes from Johnson & Swarbrick's, Goosnargh, Lancashire. In the words of the now legendary Reg Johnson 'A happy chicken is a tasty bird'. The chicken is coated in our own secret marinade then slow-roasted to enhance the flavour whilst retaining tenderness & moisture. Traditionally served with potatoes for two to share on platters in true Italian style.

Using pure fire & its embers the Mibrasa charcoal oven embraces the primal method of cooking whilst imparting the distinctive charcoal barbeque aroma & flavour.

POLLO ARROSTO E PATATE

Roast chicken & potatoes 'Italian style'

POLLO SEMPLICE

Simple roast chicken & potatoes

£11.50/£22.95
Single / for two

POLLO ALLA DIAVOLA

Spicy roast chicken & potatoes with chilli & Calabrian n'duja

£12.50/£24.95
Single / for two

POLLO ALLA CACCIATORA

'Hunters style' roast chicken & potatoes slow-cooked with tomato, olives, mushrooms & rosemary

£13.95/£27.95
Single / for two

POLLO PRIMAVERA

Roast chicken & potatoes, peas, guanciale & Spring Onions

£13.95/£27.95
Single / for two

MIBRASA CHARCOAL OVEN

COSTOLETTA DI VITELLO

Rose Veal Chop, heirloom tomato salad & gremolata

£24.95

COSTATA DI MANZO

Charcoal grilled 28-day dry aged British rib-eye steak (200g) served with fries with a choice of either a porcini mushroom or peppercorn sauce

£24.95

AGNELLO SCOTTADITTO

'Burning fingers'- charcoal grilled British lamb cutlets with spring peas, guanciale & roast potatoes

£21.95

CONTORNI

Side orders

PATATE FRITTE

Crispy fried potatoes

£2.95

ZUCCHINE FRITTE

Crispy fried courgette

£3.50

FRIARIELLI

Sautéed wild Italian broccoli with chilli & garlic

£3.50

RUCOLA E PARMIGIANO

Rocket & parmesan salad with extra virgin olive oil & balsamic vinegar

£3.50

PISELLI CON GUANCIALE

Peas, guanciale & spring onions

£3.95

INSALATA VERDE

Butter lettuce with Freshly squeezed lemon juice & extra virgin olive oil

£2.95

Our Pizza is made from a slow-rising dough made from the finest milled flour, water, salt & fresh yeast. Fermented at an ambient temperature for a minimum of 24 hours before being baked at around 500°c in our wood-burning oven, resulting in a floppy, soft, light, digestible pizza crust.

Our Special tomato pizza sauce is made of a blend of San Marzano tomatoes, extra virgin olive oil & basil, giving full flavor & sweetness.

In true Neapolitan style, eat with your fingers by folding & tucking – Buon appetito!

Choose from our classic & gourmet pizza toppings – one pizza might not be enough!

Vegan & gluten free menu options are available on request.

If there any food allergies or intolerance, please speak to a member of our staff before ordering. All menu dishes are subject to availability, change of specification & market pricing.

**Please note a discretionary 10% service charge may be added to bills of table of 8 & more.*

PIZZA – CLASSICS

MARGHERITA

Fior di latte cheese, tomato sauce & basil

£7.95

(v)

MARINARA

San Marzano tomato sauce, wild oregano, sliced garlic & chilli flakes

£6.95

(v)

ORTOLANA

Fried courgette, aubergine & peppers, tomato sauce, fior di latte cheese, rocket leaves & basil pesto

£9.50

(v)

SALSICCIA E FRIARIELLI

Tuscan sausage flavoured with fennel, Italian wild broccoli, fior di latte cheese & chilli flakes

£10.95

CAPRICCIOSA

Prosciutto cotto with marinated artichokes & olives, portobello mushrooms, tomato sauce & fior di latte cheese

£10.95

SALERNITANA

Sliced pancetta with tomato sauce, fior di latte cheese, basil & shaved parmesan cheese

£9.95

DIAVOLA

Spicy Calabrian n'duja, red onion, tomato sauce, fior di latte cheese & basil

£9.95

CAPRESE

Buffalo mozzarella from Caserta, Campania, with confit cherry vine tomatoes, tomato sauce & basil

£10.50

(v)

CALZONE NAPOLETANO

Folded pizza, salami Napoli, prosciutto cotto, tomato sauce, fior di latte cheese & basil

£11.50

PIZZA – GOURMET

SICILIANA

Fennel sausage, aubergine, black pitted olives, tomato sauce, fior di latte cheese, basil & Parmesan

£11.95

CALVANICO

Crushed roast potatoes, guanciale, confit cherry tomato, rocket leaves, fior di latte cheese & Parmesan

£12.50

SUD

Spicy Calabrian n'duja, Apulian burrata, San Marzano tomato, basil & extra virgin olive oil

£12.50

CETARA

Delfino tuna from Cetara, sliced red onion, sweetcorn, fior di latte, Basil & extra virgin olive oil

£12.50