

**TRE  
CIC  
CIO**

— EST 2016 —

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MAIN MENU

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*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.*

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## **ANTIPASTI**

*To begin*

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### **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**

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## **INSALATE**

*Salads*

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### **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