



APERITIVO

Bellini Veneziana <i>classic Bellini made with white peach juice & Prosecco</i>	8.90
Rossini <i>Prosecco with fresh strawberries</i>	8.90
Aperol Spritz <i>Aperol & Prosecco</i>	9.50

PIATTI DA DIVIDERE

Plates to share (recommend a minimum of 2 people)

Selection of traditional Italian antipasti (v) <i>(all made fresh daily)</i>	9.95
Risotto Shellfish <i>our special risotto for 2 with prawns, mussels, calamari, clams</i>	13.55
Terra <i>a special selection of cured meats from around Italy</i>	13.55
Fritto Portofino <i>deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip</i>	15.95

CROSTINI & STUZZICHINI

Olives & Tapenade	3.50
Selection of Homemade Bread	3.15
Bruschetta <i>with mushrooms, garlic and rocket</i>	4.15
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil</i>	3.95
Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks</i>	6.25
Grilled Aubergine <i>with mint chilli, garlic and mozzarella</i>	5.70
Burrata <i>(a special mozzarella) with parma ham and marinated black truffle</i>	7.95
Pigeon Breast Pate <i>with black truffle and toasted Alcamura bread</i>	6.80
Chargrilled Avocado <i>with chilli vinaigrette</i>	5.70
Cured Lamb <i>with pistachio, cherry tomato and mint</i>	7.95

ZUPPE (Soup)

Pasta Fagioli e Friarielli <i>traditional Italian soup made with pasta, beans & friarielli</i>	4.70
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CARPACCIO, TARTARE & INSALATA (Salad)

Carpaccio of Piedmontese Fassona Beef <i>with parmesan & rocket</i>	7.50
Tartare of fresh tuna <i>mixed with olive oil, french mustard, lemon juice, & wild rocket (Prepared at your table)</i>	8.15
Crab & Avocado <i>with Sardinian flat bread</i>	7.80
Prawn, crayfish, saffron, new potato & pea shoot salad	7.95
Smoked chicken breast salad <i>with Cicchetti style 'caesar' dressing and Sardinian pane carasau</i>	7.80
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar</i>	7.20

FRITTI (Traditional fried street food)

Baby Mozzarella <i>fried cheese balls (V)</i>	4.70
Sicilian Arancini <i>rice balls filled with beef ragu</i>	4.60
Gamberoni <i>Sicilian prawns</i>	8.15
Venetian Salt Cod Croquettes <i>with a lemon mayo</i>	4.95
Fried Small Sicilian Red Prawns <i>with white bait & courgette</i>	8.95
Mozzarella in Carozza <i>fried mozzarella in bread with garlic and pesto sauce</i>	5.50

Award Winning Cicchetti

Cicchetti :- (pronounced chi - kET - tee) are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. *As* dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cicchetti menu we suggest
5 - 6 dishes between 2 people.

PASTA & AL FORNO

Melanzane Parmigiana <i>Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven (V)</i>	7.15
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu</i>	6.95
Calamarata con Granchia <i>short pasta tubes with crab, fennel & chilli</i>	7.95
Truffle and Pecorino Ravioli (V)	8.75
Spaghetтини Vongole <i>baby clams with white wine, garlic & chilli</i>	7.50
Spaghetтини <i>with prawns, mussels, garlic, chilli & tomato</i>	7.95
Spaghetti Carbonara <i>egg yolk and pancetta</i>	6.80
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours</i>	6.80
Risotto Lobster	10.95
Gnocchi Gorgonzola <i>in a baked parmesan basket</i>	8.50
Pappardelle <i>with porcini, truffle oil, shaved parmesan & basil (V)</i>	7.50
Spinach and Ricotta Ravioli <i>with pachino tomatoes (V)</i>	6.95
Paccheri <i>with fennel sausage, tomato, onions & chilli</i>	8.50
Strozapreti <i>with asparagus, fennel, peas, mint, broad beans, mascarpone & pine nuts</i>	7.90
Risotto Pumpkin <i>with saffron and chopped red peppers, topped with crispy parmesan & black truffle</i>	12.95

PIZZA (All our dough is freshly made on the premises)

Margherita <i>the classic pizza of Naples with tomato, buffalo mozzarella & basil (V)</i>	5.70
Calabrese <i>with Nduja calabrian soft spicy sausage & buffalo mozzarella</i>	6.45
Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan & fresh basil</i>	6.65
Prosciutto & Funghi <i>with buffalo mozzarella, porcini mushrooms, Italian ham & tomato</i>	6.75
Basilicata <i>with spicy sausage, chilli, tomato & buffalo mozzarella</i>	6.75
Fiorentina <i>with tomato, buffalo mozzarella, spinach & egg (V)</i>	6.15
Calzone <i>folded pizza with tomato, cheese and ham</i>	6.75
Piemonte <i>taleggio, mushroom, black truffle & rocket</i>	8.15

PIZZA FRITTA

Traditional Neapolitan street food, fried pizza dough with different fillings:

Mozzarella & Tomato	4.95
Mozzarella, prosciutto crudo & oregano	5.95
Spinach & Ricotta	5.95
Mozzarella & N'duja	5.95

CARNE (Meat)

Cicchetti Burger <i>100% Angus beef with Italian herb seasoning</i>	8.95
Lamb Cutlets <i>with rosemary & thyme</i>	8.95
Spiedino di Pollo <i>chicken wrapped in Pancetta with rosemary</i>	7.50
Salsiccia <i>with friarelli, a type of Italian broccoli</i>	6.95
Polpette <i>beef meatballs with tomato</i>	6.50
Beef Tagliata <i>grilled fillet steak marinated in chilli and garlic, topped with rocket and parmesan</i>	10.95
Slow Roasted Pork Belly <i>with braised cabbage & balsamic gravy</i>	8.95
Fillet of Beef Medallions <i>with a truffle and cream sauce</i>	11.95
Half Black Leg Chicken <i>with Calabrian chilli</i>	10.95
Chicken Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket & pachino tomatoes</i>	8.50
Pork Ribs <i>in a sweet Cicchetti sauce</i>	8.50

PESCE (Fish)

Calamari Fritti <i>classic fried squid</i>	6.15
Gamberoni Piccanti <i>Sicilian prawns with chilli lemon & garlic</i>	8.15
Prawn & Monkfish Spiedino <i>chargrilled fish skewer marinated in lemon & olive oil</i>	8.15
Queen Scallops <i>gratin with garlic, olive oil, & breadcrumbs</i>	8.45
Seabass <i>with olive oil, garlic & lemon zest</i>	8.50
Fillet of Seabass <i>baked in black salt with herb and olive oil salmoriglio</i>	9.50
Caciucco <i>Tuscan fish stew with bread top baked in the oven (Our Speciality)</i>	10.95
Sicilian Tuna <i>grilled with lentils</i>	8.95
Halibut <i>with samphire, cherry tomato & chilli</i>	9.95

PIADINA (Bread)

These Italian flat breads come from the Romagna region and were tradiùionally cooked on a terracotta dish dating back to 1371. These come with a choice of fillings:

Scamorza <i>cheese and parma ham</i>	5.95
Sausage & Friarielli	5.95
Mozzarella & Nduja	5.95
Salami Napoli <i>and mozzarella</i>	5.50
Mozzarella <i>tomato & basil (V)</i>	5.50
Mozzarella <i>speck e caprino</i>	5.50

VEGETALI (Vegetables)

Mashed Potatoes <i>with black truffle</i>	4.95
Pisellini <i>baby peas with onions & bacon</i>	3.20
Fagiolini <i>beans served with olive oil & lemon (V)</i>	3.20
Zucchine fritti <i>fried courgette sticks (V)</i>	3.20
Roasted sweet potato <i>with pancetta and onion</i>	3.20
Patatine Fritte <i>chips, plain or with parmesan & truffle (V)</i>	2.60
Roasted Potato <i>with onions (V)</i>	2.95
Pachino tomatoes <i>with garlic, basil and red onions (V)</i>	2.95
Mixed salad (V)	2.80
Rocket & Parmesan Salad (V)	3.50

DAILY SPECIALS

Please ask your waiter for our list of seasonal specials.

MANCHESTER, KING STREET WEST

Monday - Friday 8 am - 11 pm | Saturday - Sunday 9am - 11 pm

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. A discretionary 10% service charge will be added to your bill

BIANCO

NORTH

	glass (125ml)	glass (175ml)	btl
Remigio, Chardonnay	4.10	5.65	22.60
100% Chardonnay, fruity bouquet with an elegant finish.			
Pinot Grigio Santa Margherita (Veneto)	5.80	7.90	28.90
Dry, full-bodied but crisp and firm in structure with an intense & typical aroma.			
Sauvignon Bianco del Veneto (Veneto)	4.95	6.80	27.50
Dry and elegant white wine. Pale yellow in colour with greenish hints.			
Particularly suitable as an aperitif and perfect with hors d'oeuvres.			
Gavi di Gavi la Merlina (Piemonte)			41.20
Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.			
Lugana Santa Sofia (Veneto)			39.95
Straw yellow. Delicate bouquet with parfum of white almond and golden apple.			
Savoury and fresh taste.			

CENTRAL

	glass (125ml)	glass (175ml)	btl
Trebbiano d'abruzzo (Abruzzo)	4.65	6.35	23.60
Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.			
Frascati Superiore DOC (Lazio)	4.80	6.65	24.65
Dry and light in colour and flavour with a lingering taste of bitter almonds.			
Verdicchio Classico Castello Di Jesi (Marche)	5.00	6.70	26.60
Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.			
Vernaccia di san gimignano (Toscana)			39.80
Dry and elegant white wine. Pale yellow in colour with greenish hints.			
Torre di Giano Bianco di Torgiano DOC Lungarotti (Umbria)			38.75
This wine is brilliant straw yellow in colour with greenish reflections, the bouquet is fresh and floral recalling green apples, citron and peach. Dry on the palate with a good body.			

SOUTH & THE ISLANDS

	glass (125ml)	glass (175ml)	btl
Normanno Inzolia (Sicily)	4.30	5.80	22.25
This stylish and full-flavoured dry white offers excellent value for money.			
Grillo Bianco (Sicily)	4.60	6.30	24.05
A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and structure. This is the future "Pinot Grigio".			
Malvasia del Salento (Puglia)			33.90
Impeccable aromatic definition and superb quality on the extract. A luminous gold, its intense bouquet unfolds on the nose with scents of fruit, chestnut & honey.			
Vermentino (Sardegna)			38.30
Straw yellow in colour with greenish reflections. with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh and lively; almond-rich backdrop and an excellent persistence.			
Falanghina del Beneventano (Campania)	4.85	6.65	24.70
Bright straw yellow colour with greenish reflections; its smell is intense with notes of green apples and pear. Fruity and savoury on the palate with a good match between scent and taste.			

ROSE

	glass (125ml)	glass (175ml)	btl
Pinot Grigio Rose Torresella (Veneto)	4.95	6.80	27.30
The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.			
Nerello Mascalese Rose (Sicilia)	4.90	6.70	26.10
Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach and spices, considerable finesse on the palate which is kept together by a nice balanced acidity.			

ROSSI

NORTH

	glass (125ml)	glass (175ml)	btl
Remigio, Piemonte	4.10	5.65	22.60
Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking due to its soft tannis & ripe fruit foods.			
Merlot Grave del Friuli Terre DOC. (Friuli)	4.90	6.70	25.20
Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.			
Cabernet del Veneto (Veneto)	4.95	6.75	27.30
An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.			
Barbera d'Asti Vespa (Piemonte)			38.70
It has a brilliant transparency, ruby red colour with reflexes tendingtowards garnet. Its smell is vinous, clear with hints of vanilla and toastedbread.			
Barolo Tenuta Para (Piemonte)	10.30	14.20	56.90
Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.			
Amarone Della Valpolicella Classico (Veneto)	11.00	15.30	61.40
This wine is aged between 10-12 months in oak casks & it is unfiltered. It is ruby red in colour with delicate notes of cloves, wild berries and violet with a good body.			

CENTRAL

	glass (125ml)	glass (175ml)	btl
Rosso Piceno (Marche)	4.40	6.75	27.30
The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.			
Montepulciano d'Abruzzo Illuminati (Abruzzi)	5.75	7.90	29.10
Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe and round.			
Chianti Riserva Vigna Albergotti (Toscana)			40.00
Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.			
Rosso di Montalcino (Toscana)			47.25
Bright ruby red, intense and very fine with marked overtones of violet and blackberry with an elegant aftertaste.			
Rubesco Rosso di Torgiano DOC Lungarotti (Umbria)			44.10
A red with balanced body and a fine ruby colour. Its aromas are typically spicy and consist of pepper and sweet tobacco.			

SOUTH & THE ISLANDS

	glass (125ml)	glass (175ml)	btl
Normanno Nero d'Avola (Sicilia)	4.65	6.35	23.75
Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.			
Castel del Monte Rupicolo DOC Rivera (Puglia)	4.95	6.75	27.30
A crisp,fruity wine, purple tinged ruby red in colour, youthful with heady aromas of ripe red fruit, soft & full of fruit on the mouth, well balanced and tannic.			
Syrah Astoria (Sicilia)	4.90	6.65	26.60
Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, intense & good structure.			
Negro Amaro (Puglia)	6.60	9.15	29.90
The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.			
Cannonau Riserva (Sardegna)			41.15
Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.			

SPECIALLY IMPORTED FOR SAN CARLO CICCETTI

WHITE WINE			
Bianco di Vespa	5.60	7.50	28.50
From a small vineyard in Puglia.			
RED WINE			
Raccontami Primitivo di Manduria d.o.c.			55.60
Full bodied, aged 12 months in Neve Barriques and Troncais.			
Il Bruno dei Vespa	5.70	6.90	27.80
An IGP Puglia red that can elegantly accompany daily meals of all kinds.			
Il Rosso dei Vespa Salento	7.80	9.70	38.90
Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.			

CHAMPAGNE & PROSECCO

	flute	btl
Prosecco Rosé	8.75	32.95
Prosecco Santa Margherita	8.50	31.95
House Champagne	10.90	44.90
House Champagne rosé	12.70	49.80
Bollinger		74.50
Dom Perignon		195.00
Cristal		250.00



	flute	btl
Laurent Perrier Demi Sec		55.00
Laurent Perrier La Cuvée	11.95	65.00
Laurent Perrier Rosé	14.95	85.00
Laurent Perrier 2006 Vintage		95.00
Laurent Perrier Grand Siecle		190.00

SOFT DRINKS & JUICES

Coke	2.60
Diet Coke	2.60
Lemonade	2.60
Still Water	btl 75cl 3.60
Sparkling Water	btl 75cl 3.60
Soda Water	1.50
San Bitter Rosso	3.00
Appletiser	2.50
Eager Fruit juices (Orange, Apple, Cranberry, Pineapple, Grapefruit)	3.00
Fever-Tree Mixers	3.50
Indian Tonic Water, Naturally	
Light Tonic Water, Elderflower Tonic Water,	
Mediterranean Tonic Water, Ginger Ale,	
Ginger Beer, Lemon Tonic	

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BIRRA

BALADIN CRAFT BEERS

Baladin Isaac	750ml	15.40
Sophisticated white beer with aromas of Sicilian citrus fruit and the cereals of the Langhe valley.		
Baladin Open	750ml	15.40
A lager with definite tones that has got character, the aromas explode thanks to the intense hops and catchy grapefruit notes.		

ITALIAN BEER

La gradisca	33cl	3.90
Peroni	33 cl	3.90
Moretti	33 cl	3.80
Menabrea	33 cl	3.95

CICCETTI CAFFÈ SPECIALI

Bicerin torinese hot chocolate, espresso & whipped cream	3.95
Bombardino espresso, zabaglione cream, grappa and whipped cream	5.95
Iced coffee espresso ice & sugar	3.35
Iced liquor coffee with Baileys or Amaretto	6.50
Coffee caramel cream hot espresso, caramel, cream	4.00