

Welcome to **CINQUECENTO®**



Authentic Italian Cuisine
— Buon Appetito! —



Antipasti



Pane, Olio e Olive di Castelvetro // 5.50

Bread and Green Olives grown in the heart of Sicily

Montanara // 10.50

Fried pizza with tomato sauce, buffalo mozzarella, EVO oil, basil and oregano

Bruschetta Tomato // 7.50 (add piece £2.50)

Artisan house baked bread with hand-picked Italian beef tomato

Truffle / Ragu Arancinetti // 10.00

Mini traditional arancinetti with 12h slow cooked Sicilian Ragu / Truffle

Lasagna Fritta // 9.00

Your favourite fried lasagna parcels, made of our 12h cooked Ragu

Parmigiana Napoletana // 10.00

Traditional Neapolitan Aubergine Parmigiana with mozzarella, San Marzano, DOP tomato sauce & grated parmesan

Carpaccio Bresaola // 15.00

Thinly sliced beef served with rocket, parmesan shaving, walnuts, lemon and EVO oil

Polpettine // 11.00 (add bread basket £1.95)

Nonna's classic recipe pork meatballs with DOP tomato sauce and parmesan

Calamari/Zucchine Fritti // 10.50 // 8.50

Deep fried squid or courgette, served with home-made signature sauce

Stufato Frutti Di Mare // 15.00

Steamed, prawns, clams, squid served with lemon and bread

Gamberi Al Forno // 14.50

Atlantic king prawns, fresh garlic, EVO oil, chilli, toasted homemade bread

Side Salads

Green Salad // 8.00

Green leaf salad, cherry tomatoes, carrots, cucumber, our Homemade dressing and EVO oil.

Parmigiano & Rucola // 10.00

Wild rocket and Parmigiano Reggiano shavings, our Homemade dressing, EVO Oil

Caprese Salad // 10.50

Italian DOP buffalo mozzarella, beef tomato, our Homemade dressing, basil and oregano



Mains

Al Pollo Salad // 19.00

Lettuce, grilled chicken, homemade croutons, parmesan shavings, boiled eggs, Caesar Dressing, EVO oil

Insalata Giulia // 18.50

Lettuce, Rocket, Walnuts, Cucumber, sliced Pear, Olives, Primo Sale Cheese, honey & EVO Oil.

Goat Cheese Salad // 18.00

Wild rocket, grilled goat cheese, fresh sliced pear, honey, EVO Oil

Pollo Alla Parmigiana // 20.00

Fried & Baked Chicken served with Tomato sauce, fiordilatte, Basil cream Pasta

Ravioli Ricotta E Spinaci // 18.00

Filled Ravioli Pasta with Spinach & ricotta cheese

Spaghetti al Gamberi // 22.00

Atlantic king prawns, fresh garlic, EVO oil, chili, spaghetti, parsley

Pollo Alla Milanese // 20.00

Milanese style chicken served with homemade tomato sauce, spaghetti and rucola

Beef Lasagna // 18.00

Homemade Ragu Bolognese, grated parmesan, mozzarella, bechamel sauce

Penne al Pomodoro // 14.50

Pasta baked with homemade tomato sauce, grated parmesan, basil

Tagliatelle al Ragu // 18.00

Fresh Tagliatelle with homemade Ragu Bolognese, grated parmesan, basil

Spaghetti alle Vongole // 22.00

Traditional spaghetti with Clams, cherry tomatoes, garlic infused olive oil, fresh chilli and Parsley

Pizzas



Ⓥ **Marinara // 9.00** (add Caramelized Cherry Tomatoes £2.50)

DOP tomato sauce, fresh garlic, basil, oregano, EVO oil

Ⓥ **Margherita // 13.50** (add Burrata £5.0) make it vegan +£2.50

DOP tomato sauce, mozzarella, grated parmesan, basil, EVO oil

Napoli // 16.00 (add Rocket £2.50)

DOP tomato sauce, mozzarella, capers, black olives, anchovies, oregano, EVO oil

Ⓥ **Sicilia // 15.50** (add Artichoke £2.50) make it vegan +£2.50

DOP tomato sauce, mozzarella, fried aubergine, salted ricotta, EVO oil

Ⓥ **Jacqui's // 15.50** (add Artichoke £2.50) make it vegan +£2.50

Spinach cream base, mozzarella, cherry tomatoes, capers, EVO oil

Daniel's // 16.50 (add Burrata £5.00)

DOP tomato sauce, mozzarella, spianata, fresh chillies, 'Nduja, EVO oil

Piccante // 15.50 (add Spicy Honey £2.50)

DOP tomato sauce, mozzarella, Pepperoni, fresh chilli, EVO oil

Bosco // 16.00 (add Truffle Oil £5.00)

DOP tomato sauce, mozzarella, cured ham, wild mushrooms, EVO oil

Capricciosa // 16.00 (add Mushroom £2.50)

DOP tomato sauce, mozzarella, cured ham, black olives, artichokes, EVO oil

Mediterraneo Verde // 16.00

Pesto sauce base, Cherry Tomatoes Caramelized, Caramelized Onion, Rocket, Walnuts, EVO oil

Romagnola // 19.00

Mozzarella, Mortadella, chopped pistachios, burrata pugliese, pistachio pesto, EVO oil

Salsiccia&Broccoli // 17.00

Mozzarella, smoked mozzarella, Tenderstem broccoli, Italian sausage, Burrata, Lemon zest, EVO oil

Cuore Del Nord // 19.00

Buffalo Mozzarella, wild rocket, Bresaola, parmesan shavings, Walnuts, Basil EVO oil

Salsiccia&Funghi // 17.00 (add Burrata £5.00)

DOP tomato sauce, mozzarella, Italian sausage, wild mushrooms, wild rocket, EVO oil

Ⓥ **Tartufata // 17.50** (make it vegan +£2.50)

Truffle cream base, mozzarella, fried courgettes, parmesan shavings, Basil, truffle oil

Crudo e Rucola // 19.00

Mozzarella, Parma ham, wild rocket, cherry tomatoes, parmesan shavings, EVO oil

Cinque Formaggi // 18.00

Mozzarella, Smoked Mozzarella, Parmesan, Gorgonzola Cheese, Burrata and figs Jam and black pepper, EVO oil.

Add ons & Dips

+1.50: Basil | Garlic |
Aubergines | Capers |
Onions | Oregano |
Black Olives |

+2.50: Anchovies |
Artichokes | Cherry
Tomatoes | Chillies |
Cotto ham |
Mushrooms | Grated
Parmesan | Rocket |
Bastoncino Piccante |
Tomato Sauce | Salted
Ricotta | Parmesan
Shavings | Mozzarella |
Broccoli | Smoked
Mozzarella | Buffalo-
Mozzarella

+5.00: Burrata |
Mortadella | Parma
Ham | Spianata |
Nduja | Truffle Oil |
Bresaola

Dips&Oils // 1.50: Garlic Butter | Lime Mayo | Basil mayo | Garlic Mayo | Spicy honey

For allergen information please ask a member of staff

An optional service charge of 12.5% will be added to your bill.



WHITE WINES



	Glass 125ml	Glass 175ml	Caraffe 500ml	Bottle 750ml
Sassolino Bianco	£9.50	£11.50	£28.00	£40.00
Villa Bianchi Verdicchio CdJ Class Umani Ronchi	£11.00	£14.00	£37.00	£52.00
Modello Pinot Grigio, Masi	£12.50	£15.50	£40.00	£58.00
Sauvignon Blanc, Tenuta J Hofstätter				£85.00
Conte della Vipera, Castello della Sala				£100.00
Gavi di Gavi Vecchia Annata, Broglia				£210.00
Gaia & Rey Chardonnay, Gaja				£500.00

RED WINES

	Glass 125ml	Glass 175ml	Caraffe 500ml	Bottle 750ml
Sassolino Rosso	£9.50	£11.50	£28.00	£40.00
Chianti La Piuma	£13.00	£15.50	£45.00	£62.00
Cirò Rosso Segno, Librandi	£11.50	£13.50	£38.00	£58.00
Bonacosta Valpolicella Classico, Masi				£75.00
Il Bruciato, Tenuta Guado al Tasso, Antinori				£130.00
Solaia, Antinori				£650.00



ROSE WINES



	Glass 125ml	Glass 175ml	Caraffe 500ml	Bottle 750ml
Terre del Noce Pinot Grigio Rose'	£8.00	£10.50	£28.00	£40.00
Calafuria Negroamaro Rosato, Tormaresca	£15.00	£20.00		£80.00
Rock Angel, Côtes de Provence Rosé				£150.00

SPARKLING WINES

	Glass 125ml	Glass 175ml	Caraffe 500ml	Bottle 750ml
Prosecco Ca del console	£7.50			£38.00
Champagne Drappier Carte d'Or Brut				£170.00
Dom Pérignon				£500.00

COCKTAILS

Espresso Martini £12

Kalua, vodka, fresh espresso

Amaretto Sour £12

Amaretto, lemon juice, simple syrup, egg white

Negroni £12

Martini rosso, campari, gin

Margarita £12

Tequila, Cointreau, lime juice

Hugo Spritz £12

Elderflower Liqueur, Prosecco, Soda, Mint

Campari Spritz £10.50

Campari, prosecco, soda

Aperol Spritz £10.50

Aperol, prosecco, soda

Mojito £12

Rum, fresh lime, fresh mint, sugar and soda

Baileys Martini £12.

Irish Cream, vodka, fresh espresso

SOFT DRINKS

Acqua Panna £5

Acqua San Pellegrino £5

Aranciata Bona £5.5

Cedrata Bona £5.5

Limonata Bona £5.5

Coke £3.5

Diet Coke £3.5

Tonic Water £4

Apple Juice £4.5

Orange Juice £4.5

Pineapple Juice £4.5

BEERS

Ichnusa // £5.5

Moretti // £5.5

Peroni 0% // £5.5





Affogato al Caffè // 6.50

Creamy vanilla gelato served with a shot of espresso coffee

Torta di Mele // 9.00

Classic Italian Apple cake with tender slices

Tiramisu // 8.50

Homemade classic tiramisu

Panna Cotta al Caffè // 8.50

Hailing from the region of Piedmont in Italy, it is a simple mixture of sweetened cream and coffee.

Fritto alla Nutella // 8.00

Fried dough with creamy hot Nutella and Pistachio Crumbs

Artisan Gelato // (1 scoop £4, 2 scoops £5.5)

Ask a waiter for available flavours

DIGESTIVES

	25ml	50ml
Amaro Montenegro	£7	£14
Amaro Averna	£7	£14
Limoncello	£7	£14
Grappa	£8	£16
Amaro del Capo	£7	£14
Fernet Branca	£7	£14
Amaretto Disaronno	£7	£14
Baileys	£7	£14

HOT DRINKS

Espresso // 2.75
Double Espresso // 3.00
Macchiato // 3.40
Cappuccino // 3.75
Latte // 4.00
Baileys Coffee // 8.50
English Breakfast Tea // 3.00

