



cicchetti pron: chi-KET-tee traditionally small dishes typically served in a bar or informal restaurant.

We offer a wide selection of small plates of food from different regions of Italy, which you can enjoy alone or amongst friends with a chilled beer or glass of wine. Prepared in true Italian style, using only the finest and freshest ingredients, our cicchetti demonstrate the variety and quality of Italian food.

## APERITIVI (aperitif)

Bellini / Rossini	6.95
Aperol Spritz	6.75
Prosecco	6.50

## BRUSCHETTE (homemade bread)

Cherry tomato, garlic and fresh basil VG	2.75
Sun dried tomatoes and burrata V	3.75
Mushroom and black truffle paté VG	3.25
Olive tapenade V	3.25

## CROSTINI

Fresh Salmon paté served over lightly toasted bread	3.95
Chicken liver paté served over lightly toasted bread	3.55

## FRITTI & SFIZI

(Italian street food)

Mozzarella in carrozza crispy mozzarella bites with Neapolitan sauce V	3.25
Calamari fritti lightly fried baby calamari	5.25
Crocchette di patate potato croquettes V	3.25
Suppli al telefono crispy rice balls filled with mozzarella and tomato sauce V	3.25
Frittatina di pasta Napoletana pasta omelette with ham, peas & bechamel	3.95
Caprino fritto crispy goats cheese, cranberry sauce V	3.95
Polpette di melanzane aubergine croquettes served over Neapolitan tomato sauce V	3.95
Sfomato di spinaci spinach souffle served with cheese fondue sauce V	4.25
Funghi trifolati sautéed mushrooms with garlic and fresh parsley VG	3.55
Parmigiana di melanzane classic bake of aubergine and mozzarella layers with tomato sauce and parmesan V	4.75

## INSALATE (Salads)

Classic Caesar salad grilled chicken breast, croutons, crispy bacon, iceberg and parmesan shavings with Caesar dressing	5.25
Mediterranea salad cherry tomatoes, red onions, cucumber, feta, fresh basil with balsamic vinegar on crispy fresella bread V	4.95
Caprese slices of fresh mozzarella, tomatoes, and basil seasoned with salt and e.v. olive oil V	4.95

Please advise us prior to ordering of any food allergies or intolerances you may have.

V- VEGETARIAN VG- VEGAN

Want to make the most of our menu?

We suggest you pick 5-6 small dishes to share between 2.

All our dishes are cooked freshly and some take a little longer to cook, with this in mind, dishes you will choose today will be served to you as soon as they are ready!

## FOCACCE PUGLIESI

(Traditional Italian street food famous in Bari. It's a fluffy, light bread from the Puglia region and it's great hot or cold, recommended to share)

Focaccia with e.v. olive oil and garlic VG	4.25
Focaccia with e.v. olive oil, rosemary and rock salt VG	4.25
Focaccia with black and green olives VG	4.95
Focaccia Margherita V	7.50
Focaccia with ham and mushrooms	8.95
Focaccia alla Diavola with spicy salami	7.95
Focaccia Napoli with tomato, anchovies, black olive and oregano	7.25

## PESCE (Fish)

Cozze al limone lemon and garlic steamed mussels	4.25
Gamberoni piccanti Spicy langoustines with cherry tomato and chili	7.50
Calamari in umido baby squid and cherry tomato stew with black olives and capers	5.25
Girella di spigola sea bass fillet rolls on a spinach sauce	7.95
Bocconcini di salmone pan seared salmon bites in citrus sauce	7.25
Zuppetta di pesce Italian style seafood stew	7.25

## CARNI (Meat)

Polpette al sugo Italian meatballs in tomato sauce	4.25
Costatine di Agnello grilled lamb chops with barolo wine sauce	8.50
Pollo al balsamico pan fried chicken strips in a balsamic vinegar sauce	6.95
Carpaccio di manzo beef carpaccio dressed with parmesan and wild rocket	7.95
Straccetti alla pizzaiola grilled steak strips in garlic, tomatoes and oregano pizzaiola sauce	7.95
Filletto di maiale pan seared pork fillet, pancetta 'arrotolata', white wine sauce	7.95

## PASTE & RISOTTI

(Our pasta is freshly made in-house)

Risotto mare e monti Langoustine and wild mushroom risotto	7.95
Risotto burrata e pancetta saffron risotto with burrata and crispy pancetta	6.95
Involtino di melanzane aubergine pasta rolls with tomato and basil sauce spaghetti VG	6.55
Cannelloni abruzzesi oven-baked with beef and spinach filling, Neapolitan sauce and cheese fondue	6.55
Cannelloni di pesce with slow-cooked fish stew filling	7.25
Girella di pasta spinach and ricotta pasta rolls	6.55
Apulian orecchiette pasta with cherry tomato, wild rocket and parmesan shavings V	5.95
Casarecci con cozze pasta tossed in cherry tomato sauce, freshly sautéed mussels with spicy Calabrian 'nduja	6.55
Fusilli del pastore with creamy ricotta, cherry tomato and basil sauce sprinkled with pistachios V	5.95
Spaghetti al salmone, zucchine e menta salmon, courgette and mint spaghetti	6.95
Homemade gnocchi alla sorrentina oven-baked with tomato sauce, fresh basil and mozzarella	5.95
Homemade gnocchi al gorgonzola gorgonzola cheese and sprinkled with crushed walnuts	6.25
Pappardelle al cinghiale with our freshly made slow-cooked wild boar ragù	6.75
Tortelloni all'anatra duck tortelloni with Italian sweet and sour sauce	6.95

## CONTORNI (Side dishes)

House salad	3.55
Wild rocket, cherry tomato salad with parmesan shavings V	3.95
Fresh tomato and red onion salad	3.55
Duchess potatoes VG	2.95
Fries VG	2.50
Baby carrot with butter and garlic sauce V	3.25

Ask your waiter for our Sweets of the Day

farina & Co.

cicchetti

Sfizi Italiani  
Authentic Italian Cuisine

