



Welcome to our Autumn/Winter 2019/20 A La Carte Menu.

This season we have created a more dietary conscious menu for everyone. We have labelled our dishes so you have more freedom of choice and variety of food.

Our food is prepared fresh to order so for any request please ask our waiting staff and we will try our best to accommodate you. Buon appetito.

5 Course tasting menu

Starter
Seafood pasta
Intermediate course
Meat dish
Dessert
£55 per person

7 Course tasting menu

Aperitif
Starter
Pasta dish
Intermediate course
Meat dish
Dessert
Tea or coffee
£65 per person

9 Course tasting menu

Aperitif
Starter
Pasta dish
Seafood dish
Intermediate course
Meat dish
Pre-dessert
Dessert
Tea or coffee
£75 per person

MENTRE ASPETTI (while you're waiting)

Arancini (V) £6.00

2 risotto balls, with parmesan and peas, breaded and deep fried on Napolitana sauce, parmesan and basil oil.

Marinara (V) £6.50

Pizza shaped bread, topped with tomato and garlic.

Focaccia (V) £6.00

Pizza shaped with E.V.O.O with Rosemary and sea salt.

Pane e Olive (V) £4.50

Bread and marinated olives.

Combination (V) £5.50

Bread, olives, balsamic, extra virgin olive oil.

Schiacciatine di ceci fritte (V)(VG)(GF) £4.50

Chickpeas and coriander frittas, coconut cream fraiche.

We stock GF pizza bases and GF ciabatta bread, please ask your waiter.

ANTIPASTI

Zuppa del giorno (V)

Freshly prepared soup of the day.

£6.50

Anatra affumicata con cetrioli compressi (MT)

Slightly smoked, pan flashed duck breast, clementine marmalade, cucumber compress, horseradish and beetroot mayo.

£8.50

Gamberoni con salsa d'arancia speziata (PS)

Large king prawns, in a delicate spiced orange, crustaceous sauce and black rice.

£8.50

Cozze Marinara (PS)(GF)

Fresh mussels, cooked in white wine, garlic, chilli, tomato and parsley.

£8.00

Tortino di polenta e funghi (V)(VG)(GF)

Mushroom and polenta cake, almond sauce.

£7.50

Insalatina di porchetta (MT)

Porchetta ham, pear chutney, pickled baby onions balsamic reduction baby leaves.

£8.50

Insalata Waldorf vegetariana (V)(GF)

Sultana, celery, apple, leaves and walnuts salad, mayo dolcelatte and parsley dressing.

£8.00

Bruschetta ai funghi e pecorino (V)(GF)

Gluten free Bruschetta with mushrooms and pecorino.

£7.00

Mixed antipasti platters

for 4 people £35.00

for 6 people £48.00

for 8 people £64.00

Platters of cured meats, cheese, vegetables and seafood, served with focaccia or marinara pizza to share.

On request we can prepare platters for vegan or vegetarian requirements, ask your waiter.

Menu labelling: **(V)** Vegetarian, **(VG)** Vegan, **(GF)** Gluten Free, **(PS)** Pescatarian, **(MT)** Meat.

Please note that our dishes may contain one or more of the following allergens: cereal, peanuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac and mustard.

We cater for Gluten Free, Vegetarian and Vegan dietary requirements – please ask a member of staff for dishes not included within the menu.

If you are celebrating an event, we can make a cake of your choice for £4.50 per person.

Unfortunately due to Health & Safety we can not accept cakes from outside the business premises.

Service charge is not included. All tips go directly to the staff and are gratefully received.

For groups of 8 or more a service charge of £3.00 per person will be added to the bill.

CARNE E PESCE

MEAT MAIN DISHES

Filetto di cervo "Wellington" (MT) £21.00
From our own Scottish supplier of organic wild venison, Winston Churchill in Dunoon. We present our fillet of venison Wellington with cream of cep mushrooms, streaky bacon, in puff pastry served on butternut mash with a hint of thyme, roasted red onions, roulade of French beans in courgette, Recioto (a dessert red wine from Veneto) red currant reduction, just to give it the Italian touch.

Suprema di pollo (MT)(GF) £16.50
Corn fed chicken supreme, filled with cream of truffle and Pecorino cheese sauce, on celeriac and leek parfait.

Filetto di maialino all' amatriciana (MT)(GF) £17.50
Fillet of pork on parmesan and rosemary mash, red onions, bacon lardons and tomato sauce with a spiced apple sauce.

SEAFOOD MAIN DISHES

Zuppa di pesce (PS) £22.00
One of our signature dishes. Squid, mussels, fillet of red mullet, sword fish, prawns, gently cooked with white wine, E.V.O.O, garlic, a touch of chilli, tomato sauce and fish stock. Finished with a generous sprinkle of flat parsley and rustic bruschetta.

La trota del tirole (PS) £16.00
From the Alto Adige Region, trout fillet coated in almond and oats gently pan fried in butter, lemon savoy cabbage & onion julienne, juniper berries.

Il merluzzo pizzaiola (PS)(GF) £18.00
Cod loin blanched in almond milk and celery, on fresh tomatoes, capers, olives, garlic, and oregano sauce.

ACCOMPAGNAMENTI

Spinaci saltati £4.25
Spinach with butter, shallots and nutmeg.

Rucola e parmigiano £4.50
Rocket and parmesan.

Jenga potatoes £4.25
Our own roast potatoes.

Insalatina di pomodorini £3.75
Tomato and onion salad.

Patate bollite £3.50
New potatoes.

Vegetali misti £3.50
Mixed vegetables.

Patate saltate £3.75
Sautéed potatoes.

Insalata mista £3.95
Mixed salad.

PIZZA AND CALZONI

Margherita	£10.00	Salami salsiccia	£13.50
Traced back to 1889 made for the princess of the Savoia family visiting Naples. It represents the colours of the Italian flag, green, white and red. Tomato, mozzarella and basil.		Fresh Italian sausage, spicy salami, mozzarella and tomato.	
Vegetariana	£12.50	Bufalina	£12.50
Grilled vegetables, smoked mozzarella, mozzarella, red onions, basil pesto.		Buffalo mozzarella, cherry tomatoes rocket leaves.	
Pizza zucca e noci	£12.50		With Parma ham. £14.50
Mozzarella, goats' cheese, roasted butternut, E.V.O.O. and toasted walnut.		Pollo e funghi	£13.00
Spagnola	£12.50	Tomato, mozzarella, chicken, mushrooms and chilli.	
Manchego cheese, fresh tomatoes, onions, peppers, sweet paprika and anchovies.		Calzone classico	£13.50
		We couldn't miss this one out! Mince beef, ham, tomato and mozzarella.	

Please note

We have gluten free stone baked pizza bases which can be combined with any of the above toppings except the Calzone. We can also create vegan pizzas for you. Please ask a member of staff.

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LE PASTA E RISOTTI

Lasagna classica (MT) £12.50

The classic dish from Emilia Romagna. Rich Bolognese sauce layered with béchamel, mozzarella, basil and parmesan cheese.

Tagliolini all' arancia cacio e pepe (V) £12.00

Orange flavoured tagliolini, Pecorino sauce and black pepper.

Tagliolini al nero di seppia con seppie e cozze (PS) £13.00

Black squid ink tagliolini with mussel meat and baby squid, cherry tomatoes and garlic. From the Venetian tradition.

Mezzo pacchero con gamberi e funghi (MT)(PS)

£13.50

Large tubular pasta with fresh prawns, mushrooms, garlic and E.V.O.O.

Mezzo pacchero n'duja e ricotta (MT) £12.50

Large tubular pasta sautéed in spiced soft pork and chilli mince from Calabria, served with tomato and ricotta sauce. For serious spiced meat lovers!

Cavatelli rigati con frigitelli (V)(VG) £12.00

Durum & buckwheat pasta, garlic, chilli and turnip tops. A combination of the Puglia and Campania regions, simplicity at its best.

Risotto al ragu' di selvaggina (MT) £15.00

Vialone nano rice cooked with a rich game ragout from Andrea own shooting trip, sweet spices, tomato and fresh herbs.

Risotto alla zucca e noci (V)(VG)(GF) £13.50

Vialone nano rice with roasted butternut and walnuts, E.V.O.O. and parsley.

Please note

We have gluten free, more vegetarian and vegan choices of pasta, please ask a member of staff.

DOLCI

Tiramisu “Florian” (V) £9.50
From the oldest coffee bar in the world our tribute to Caffé Florian in Venice, The traditional!!

Semifreddo alla nocciola (V)(GF) £8.00
Hazelnut parfait on black garlic sugar, Nutella sauce.

Cannolo siciliano (V) £8.00
Tubular biscuit, filled with ricotta mousse, chocolate drops, candy fruits and vanilla sauce. A Sicilian tradition.

Mille Foglia al cioccolato e arancia (V) £8.50
Millefeuille with chocolate cream patisserie, roasted orange, orange zest.

Gelato alla liquorizia (V)(GF) £7.50
Licorice gelato.

Selezione di sorbetti (V)(VG)(GF) £8.00
Selection of three sorbets with dry and fresh fruit.

Crostata di mele (V)(VG) £7.50
Vegan apple and treacle tart, coconut ice cream.

FORMAGGI

Selezione di formaggi

This season we have the privilege of offering you the pride of Leicester cheese. In addition we can offer cheese from Italy and France. Have a look at our cheese display.

Selection of three cheeses, £9.50
Selection of five cheeses, £14.00
Selection of seven cheeses, £19.50

All of the above accompanied by grapes, celery, savoury biscuits and homemade chutney.

We have a selection of dessert wines and liqueurs on our menu, please feel free to ask your waiter to make a recommendation to compliment your choice of dessert.

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CAFFE TÈ E ALTRO

Espresso	£2.00
Espresso macchiato	£2.20
Cappuccino	£3.50
Caffe latte tricolore	£4.25
Mocaccino	£3.50

Con panna	£3.50
Coffee topped with whipped cream.	

Caffe con liquore	£5.30
Liqueur coffee, any flavour you like.	

Caffe shekerato iced coffee	£3.30
Caffe martini	£5.30

DIGESTIVES (35ml shots)

Spirits and liqueurs

Baileys (50ml)	£4.60
Tia Maria (50ml)	£4.60
Cointreau	£4.60
Grand Marnier	£4.60
Jose Cuervo	£4.60
Sambuca	£4.60
Absinthe	£5.20
Amaretto	£4.60
Glavya	£4.75
Aperol (50ml)	£4.00
Pimms (50ml)	£4.00
Campari	£4.00
Martini (50ml)	£4.00
Archers (50ml)	£4.00
Agawa (coca leaf liqueur)	£4.75
Frangelico (50ml)	£4.60
Pisco	£5.20
Southern Comfort	£4.75
Chambord	£4.60
Bourbon	
Jim Beam	£4.15
Makers Mark	£4.75
Gin	
Bombay Sapphire	£4.25
Tanqueray	£4.25
Brockmans	£4.75
Grappe	
White Grappe	£4.75
Barrique	£7.25
Vodka	
Standard	£3.75
Grey Goose	£5.75

Port and sherry

Standard port	£4.35
Vintage port	£6.75

Brandy

Louis xiii (50ml)	£185.00
Louis xiii (25ml)	£99.00
Louis xiii (15ml)	£65.00
Remy xo	£15.50
Remy vsop	£6.75
Courvoiser vs	£4.75
Vecchia Romagna	£4.75

Malt whiskey

Laphroaig	£6.75
Aberlour (12)	£6.25
Highland Park (12)	£5.75

Whiskey scotch

Famous Grouse	£4.25
J&B	£4.25

Whiskey

Jameson	£4.25
Canadian Club	£4.25
Jack Daniel's	£4.75

Rum

White rum	£4.25
Dark rum	£4.25
Malibu	£4.25
Spicy rum	£4.75

Italian digestives

Strega	£4.75
Averna	£4.25
Fernet-branca	£4.25

OUR SUPPLIERS

Vegetables:

Nutty's, Leicester.

Eurofrutta, Covent Garden, London.

Provisions / dry goods:

Alivini, London

Di Maria & Sons, Coventry

Meat:

Swinfen, Hinkley

J Morris, North Kibworth

Ritter Fresh, Leicester

Venison: Winston Churchill Dunoon Scotland

Seafood:

Nottingham Seafood, Nottingham

Ritter Fresh, Leicester

Makro, Leicester

Wine:

Francis Fine Wine, Leicester

Alivini, London

Di Maria & Sons, Coventry

Enotria, London



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