



Welcome to our Autumn Winter Menu 2022/23

Mentre Aspetti (While you are waiting)

Pane e Olive

Marinated olives & bread. £4.50
Pane Balsamico, Olio extra vergine
Bread, balsamic and evoo. £4
Combination of the above. £6.50

Marinara

Pizza shaped bread topped with tomato and garlic. £8

Focaccia Al Rosmarino

Focaccia pizza base bread with garlic, rosemary and a sprinkle of Sicilian coarse sea salt
£7.50.

Arancini

Risotto with peas and Parmesan, coated in breadcrumbs, deep fried.
Served with Neapolitan sauce. £8.

Antipasti (Starters)

Mixed Antipasti Platter

Cured meats, olives, salad leaves, cherry tomato, grilled vegetables and cheese.
Serves 2 £21
Serves 4 £40

Serves 6 £59

Mixed Sea Food Platter

Selection of sea food, garlic mayo, fresh lemon.

Serves 2 £26

Serves 4 £50

Serves 6 £72

Soufflé Di Cavolfiore Arrosto

Roasted cauliflower blended with eggs spices Pecorino and Parmesan cheese and then oven baked. £9.50.

Terrina D'Anatra

Duck & chestnut terrine, Vin Santo jelly, toasted brioche. £12.

Bruschetta Posh

Wholemeal seeded bruschetta, prawns salad, poached egg, topped with salmon caviar.£14.
(Available on gluten free bread on request.)

Bruschetta Funghi e Tartufo

Sourdough bread toasted topped with sauteed mushrooms and truffle.£12.
(Available on gluten free bread on request.)

Pepata Di Cozze

Fresh mussels, garlic, chilli, white wine, fresh parsley. Starter £9.50 Main £17.

Secondi di Pesce (Fish Dishes)

Merluzzo Pizzaiola

North Atlantic cod fillet cooked in garlic white wine, capers, olives, tomatoes, origano, on chilli chard. £20.

La Pescatrice

Pan fried monk fish on butternut squash and samphire. £22

Zuppa di Pesce

A delicious selection of squid, red mullet, swordfish, prawns, mussels, in fish stock, tomato, garlic and chilli, served with garlic bruschetta. £29.

Secondi di carne (Meat dishes)

Vitello Milanese

Top side of veal in breadcrumbs shallow fried in olive oil and rosemary. Served with fresh lemon and salad leaves. £24.

Cervo Al Barolo

Venison in Barolo wine, celery, carrots, onion, bay leaves, juniper, cloves, thyme, in a shortcrust basket. On truffle mash. £24.

Polpette Della Mamma

Veal meat balls Mamma style, garlic, parsley, rosemary, in a rich soffritto and tomato sauce,
on rosemary roast potatoes. Starter £9 Main £16.50.

Coniglio Alla Cacciatora

Slow cooked rabbit in a delicious, tomato garlic onion, peppers, mushrooms and herbs sauce.
On Parmesan mash. £19.50

Accompagnamenti (Side dishes) All £5

Rucola e Parmigiano

Rocket and parmesan.

Jenga Potatoes

Our own roast potatoes .

Insalata Di Pomodorini

Tomato And onion salad.

Vegetali

Seasonal vegetables.

Patatine Fritte

Chunky fries.

Insalata Mista

Mixed Salad.

Broccoli Aglio, Olio e Peperoncino

Broccoli garlic and chilli.

Pasta

Fusilloni Vegani

Very large fusilli pasta on a delicious julienne of fresh vegetables, harissa spice, soya sauce (a
bit oriental). £13.

Pappardelle Gamberi e Zucca

Egg ribbon pasta sautéed with prawns, garlic, white wine, pumpkins concasse, a touch of
chilli. Starter £8.50 Main £16.

Pappardelle Al Tartufo

Egg ribbon pasta sautéed with butter and Parmesan, topped with black truffle. Starter £9.50
Main £18.50.

Risotto Di Mare

Vialone nano rice, cooked with a selection of seafood, langostine bisque, a touch of chilli.
£18.50.

Lasagna Classica

The classic lasagne from Bologna, Egg pasta layered with bolognese and béchamel sauce, basil, parmesan cheese, mozzarella, gratin. Starter £9.50. Main £16.

Ravioli Ricotta, Noci E Funghi

Ravioli pasta filled with ricotta, walnuts and mushrooms, on squash vellouté. Starter £10. Main £18.

Gluten free pasta available on request

Pizza o Calzoni

All our pizzas can be made as calzone we have gluten free pizza base and we can cater for vegans.

Margherita

Tomato, mozzarella, basil. £12

Pollo Funghi

Mozzarella, tomato, chicken, mushrooms, chilli. £13.50

Eleonora

Mozzarella, cream, peas, sausage, fries. £13.50

Burrata E Tartufo

Cream, burrata cheese topped Porcini mushrooms and truffle. A must try!! £16

Provola, Mortadella, Rucola

Provola, mozzarella, mortadella, rocket leaves. £15

Vegetariana

Mozzarella, tomato, grilled squash, broccoli, peppers, swede, red onion, chilli. £14.50

Carnivora

Mozzarella, tomato, sausage, salame, mortadella, chicken, N'Dujia, ricotta. £16.50

Classica

Tomato, mozzarella, cooked ham, bolognese sauce, Parmesan cheese. £14.50

Dolci

Tiramisu

The traditional. £9

Bocconcini alla Cannella

5 sweets morsels, cinnamon sugar Nutella and apple dip. £7

Torta Vegana Al Cioccolato E Crema Di Arancia

Vegan chocolate cake with orange cream, served with vanilla ice cream. £8

Tartufo Al Cioccolato

Chocolate sponge base, rich chocolate mousse, toffee center, topped with gold dust
profiteroles. £11

Tatin Di Mele

Apple tatin with orange & chocolate ice cream. £9

Gelato alla Liquirizia

Liquoriche ice cream.£8

Sgroppino

Lemon sorbet and vodka.£9.50

Gelato Alla Vaniglia Vegano

Vegan vanilla ice cream.£7.50

Selection of cheeses served with all accompaniments.

Three cheeses £9.50

Five cheeses. £14

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