

CONTACT US

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PIZZERIA + CICHETTI BAR

OPENING HOURS

Monday & Tuesday 12pm – 5pm
 Wednesday – Sunday 12pm – 10pm

CICHETTI

BATTERSEA

BRUNCH PIZZETTA

Traditionally served in Venice, Cichetti are small dishes designed to be shared and sent out as soon as they're ready.

Nocellara olives (VG, GF)	5
Rosemary focaccia, olive oil, balsamic (VG)	6
Zucchini fritti, 28 days aged Parmesan (V)	8
Calamari fritti, lemon	11
Beetroot carpaccio, goat cheese mousse, crushed hazelnuts (V)	12
Burrata, heritage tomatoes, balsamic (V, GF)	12
Beef tartare, dry olives, sourdough crackers	14
Aubergine Parmigiana (V, GF)	13
Gorgonzola aged 90 days, mostarda chutney (V, GF)	10

MAIN COURSE

Veal Milanese, rosemary	25
Grilled sea bass, salsa fresca, lemon (GF)	27
Beef tagliata, rocket, Parmesan, balsamic (GF)	35

PASTA

Pappardelle, wild boar, pecorino	22
Trofie, wild mushrooms, radicchio, hazelnut, vegan Parmesan (VG)	18
Lobster linguine, garlic, chilli	32
Cacio e Pepe rigatoni on pecorino wheel (for two)	40

CONTORNI

Fries (VG)	6
Truffle fries, aged Parmesan (V)	9
Rocket & Parmesan, balsamic glaze (V, GF)	6
Sprouting broccoli, shallot dressing, chilli (VG, GF)	7
Mixed leaf salad (VG)	6

DIP

Garlic & herb (V)	2
Sesame spiced mayo	2
Pesto & sundried tomato (V)	2

Kids menu available, please ask your server.
 Choose a main, a drink and a dessert for £10.

Eggs alla Royale	16.5
Smoked salmon, keta caviar, dill	
Eggs alla benedict	16.5
Crispy bacon, parmesan	
Eggs alla Florentine Tartufo (V)	16.5
Portobello mushroom, spinach, black truffle	
Pepperonata fried eggs (V)	15
Red pepper, onion, ricotta, basil	
Eggs with avocado e pomodoro (V)	15
Sundried tomato, parsley, chili, mixed seeds	
Nutella and banana (V)	9
Hazelnut, marshmallow	

CLASSIC BRUNCH

Seasonal fruit & mint salad (VG)	8.5
Granola, coconut (VG) or Greek yoghurt, seasonal fruit	8.75
Pancakes, seasonal fruit compote, coconut (VG) or Greek yoghurt	10
Pancakes, streaky bacon, maple syrup	11

PIZZA

Margherita (V)	14
San Marzano tomatoes, fior di latte, basil	
Napoli	15
Fior di latte, San Marzano tomatoes, anchovies, olive, garlic	
Fennel sausage & 'Nduja	17
San Marzano tomatoes, fior di latte	
Black Truffle & funghi (V)	20
Truffle mascarpone, mozzarella, Parmigiano, portabello mushroom	
Roast artichoke (V)	18
Asparagus, artichoke pinenut pesto, lemon, rosemary	
Lobster	30
Roast datterini tomatoes, poached lobster, gremolata, sea vegetables	
Salami	15
San Marzano tomatoes, fior di latte	
Parma ham	19
San Marzano tomatoes, burrata, rocket	
Grilled octopus	25
Tomato sauce, lemon zest, chili	
Carbonara	18
Smoked pancetta, cacio e pepe, caramelised onion	

Should you have any food allergies or intolerances, please inform your server. A discretionary 12.5% service charge will be added to your bill. VAT quoted at the current rate.

(VG) – suitable for vegans, (N) – includes nuts, (GF) – gluten free

SIGNATURE COCKTAILS

NEGRONI

 NEGRONI RISTRETTO	14
AVAILABLE ALCOHOL FREE	10.00
Plymouth gin, coffee brewed Campari, blackcurrant Vermouth, vanilla, Amaretto	
 CAPRESE NEGRONI	14
Malfy Gin, tomato and basil Campari, burrata Vermouth	
 BERGAMOT SBAGLIATO	14
TOZI Vermouth blend, Campari, bergamot, Prosecco	

APERITIVI

 VENETIAN SPRITZ	14
AVAILABLE ALCOHOL FREE	10.00
Absolut, pink peppercorn, grapefruit peach & jasmine soda, Prosecco rose	
 FIG LEAF AMERICANO	14
Fig leaf Aquitania amaro, TOZI vermouth, Campari, pinot grigio soda	
 RASPBERRY & PEACH ADONIS	14
Cocchi Americano, raspberry, peach dry Vermouth, fino sherry	

BRUNCH SPECIALS

 FIG LEAF GARIBALDI	14
Campari, fig leaf, orange	
 BLOODY MARIA	14
Ojo de Dios Mezcal, tomato, Tozi spice mix, citrus, tajin	
 ROSSINI	14
Strawberry, mint, Ruggeri prosecco	

VINI

FRIZZANTE

	125ML	750ML
Prosecco, Ruggeri Veneto, N/V	8.50	40.00
Prosecco Rose Brut, Ruggeri Veneto, N/V	9.50	44.00
Lambrusco 'Solco', Paltrinieri Emilia Romagna, N/V		65.00
Franciacorta Brut, La Montina Lombardia, N/V		87.00
Telmont, Brut Reserve Champagne, N/V	23.00	139.00

ROSATO

	175ML	500ML	750ML
Pinot Grigio Blush delle Venezie, Sartori Veneto, 2023	8.50	23.00	34.00
Rosato 'Sassi', Cerasuolo Abruzzo, 2023	11.00	29.00	43.00

BIANCO

	175ML	500ML	750ML
Cortese Amonte, Cantine Volpi Piemonte 2022	9.00	25.00	38.00
Gavi Di Gavi Rovereto, Piccolo Piemonte, 2022			65.00
Chardonnay Delle Venezie, Le Pianure Friuli, 2022	14.00	38.00	57.00
Sauvignon Delle Venezie, Le Pianure Friuli, 2022	15.00	39.00	58.00
Bianco, Le Pianure Friuli, N/V,			51.00
Pinot Grigio, Colterenzio Alto Adige, 2022	13.00	34.00	52.00
Trebbiano/Garganega, Ponte Pietra Veneto 2022	10.00	26.00	39.00
Fiano Molino A Vento, Tenute Oristaldi Toscana, 2021	32.00	47.00	

Verdicchio Classico Macerato, Evelyn, Orange Accadia Marche, 2022	76.00
Torretta Bianco Lazio, Orange, La Torretta Lazio, 2021	99.00
Falanghina 'Vulpis', Fattoria Alois Campania, 2022	60.00
Vermentino Villa Solais, Santadi Sardegna, 2022	42.00

ROSSO

	175ML	500ML	750ML
Rosso, Le Pianure Friuli, 2021			49.00
Pinot Nero, Colterenzio, Alto Adige, 2021			67.00
Valpolicella Classico 'Velluto', Meroni Veneto, 2021			70.00
Chianti 'Podere Del Filandra', Buccienera Toscana, 2020	16.00	42.00	64.00
12 Uve Rosso, Paradiso Di Frassina Toscana, 2019			96.00
Sangiovese Organic 'Era', Cantina Volpi Abruzzo, 2020	10.00	27.00	40.00
Negroamaro Salento, Mocavero Puglia, 2021	15.00	39.00	59.00
Primitivo 'Salento', Boheme Puglia, 2021	9.00	25.00	38.00
Nerello Mascalcese 'Molino A Vento', Tenute Oristaldi Sicilia, 2020			46.00
Nero D'avola 'Déraciné', Pianogrillo Sicilia, 2020			76.00
Carignano Del Sulcis 'Grottarossa', Santadi Sardegna, 2020			52.00