



CIRIO

Est. 1954
EUSEBI DELI

Maffei

SNACKS

TRUFFLE CRISPS (V) (GF) 2
Truffle salt & truffle oil.

OLIVES & PICKLED GIARDINIERA (V) (GF) 3
House pickled veg & olives.

CECI HUMMUS (V) (GF) 4
Sultana & caper dressing with sardinian pane carasua.

ANTIPASTI

SQUASH CROSTINI (V) 8
Toasted sourdough, squash purée, roasted squash, sage & sultana, caper dressing.

BAKED FIGS (V) (GF) 8
Roasted black figs with white beans, marinated spring onions, white balsamic & pistachio.

CAPONATA CROSTINI (V) 8
Aubergine, raisins, celery, tomato in agro dolce dressing.

BRUNCH

(12noon till 4pm)

PORTOBELLO STACK (V) 9
Toasted sourdough, roasted portobello mushrooms, chunky tomato relish & pesto.

AVOCADO ENERGIA (V) 10
Sliced avocado, avocado chilli & lime purée on sourdough toast with sunblush tomatoes, radish & pumpkin seed.

HOMEMADE PASTA

CASARECCE NERANO (V) 12
Served with courgette & basil purée.

MACARONI ARRABIATA (V) 12
Fresh pasta twists with classic sugo, chilli sauce.

CASARECCE ALLA NORMA (V) 14
Classic Sicilian dish with aubergine, tomato, olives & capers.

GF alternatives are available on some dishes.
Please ask your server.

ROMAN SOURDOUGH PIZZA

SQUASH (V) 12.5
Squash purée, roast squash, friarielli & red onion petals

SIDES

WEDGES (V) (GF) 5
Finished with curried dill oil.

HEALING SALAD (V) (GF) 5

SOURDOUGH FOCACCIA (V) 5
Classic Roman focaccia with evoo & rosemary.

BEANS (V) (GF) 5
Smashed white beans with horseradish gremolata.

PUMPKIN (V) (GF) 5
Roast pumpkin dressed with pumpkin seeds, raisins & chilli.

(V) Vegetarian (VG) Vegan (GF) Gluten Free All our meats & cheese are (GF) - Gluten Free
Please let your server know of any allergens or dietary requirements that you may have. Although some dishes may not contain nuts, there are nuts used in the kitchen.