

CiBO

KITCHEN

BRITISH | ITALIAN | CICCETTI
BUXTED INN | EAST SUSSEX

CICCETTI

BRITISH, ITALIAN SMALL PLATES GREAT NIBBLES OR SIDES PLUS GREAT TO SHARE WITH FRIENDS WE RECOMMEND 3-4 FEEDS 2 OR 5 IF YOUR FEELING PECKISH

Antipasto Plate	15
Lite plate of Milano salami, chianti salami, grilled artichokes, pecorino, mozzarella bocconcini, house sea salt & rosemary focaccia	
Fried Gnocchi Bites	9
Vodka sauce, parmesan	
Winter Tomato Bruschetta	9
Marinated winter tomatoes, whipped ricotta, pancetta	
Bresaola Carpaccio	13
Chianti bresaola anchovy dressing capers, mozzarella aged parmesan	
Rosti cake	10
Topped with crispy coppa di parma, parmesan, chives	
Fried-Bread Panzanella	9
Treviso, winter tomatoes, artichokes	
Nduja & Fennel Meat Balls	10
Marinara sauce, aged parmesan crispy shallots	
12hr Braised Beef Cheek	14
Polenta parmesan mash wood fired artichokes, crispy shallots	
Garlic Focaccia	6
Black olive, rosemary, sea salt, roasted garlic	
Burrata Cheese.	13
Onion jam, basil oil sun dried tomato pesto, crispy shallots	
Anchovy Focaccia	10
Aged anchovy's sun dried tomato pesto, chives	
Mixed Olives	7
Smoked sea salt	
Arancini	
House arancini loaded with a choice of fillings on vodka sauce topped with parmesan	
Sussex Crab	10
Wild Mushrooms	10
OX TAIL RAGU	10

PASTA

JUST SIMPLY PICK YOUR SAUCE & PASTA
ALL TOPPED WITH AGED PARMESAN



Salami Ragù

Chianti salami, Malano salami, roasted shallots
San marzano tomatoes wild garlic

Pumpkin Vodka

Roasted pumpkin squash vodka, chilli, pomodoro tomatoes, wild garlic

Spinach Ricotta

Italian ricotta cheese, wild spinach, garlic, white wine, smoked cream



TORTELLONI 14/18

WILD BOAR

BURRATA & BLACK TRUFFLE

PUMPKIN & SAGE

ITALIAN SAUSAGE & RICOTTA

AUBERGINE PARMIGIANA

RAVIOLI 14/18

PEA & SHALLOT

BRAISED BEEF

GNOCCHI 13/17

TOMATO & MOZZRELLA

SPINACH

BIG PLATES

Ox Tail Ragù **18**
Pappardelle pasta, aged parmigiano reggiano, salsa verde

Spaghetti Alle Vongole **19**
Linguine, stone clams, bonito flakes, white wine, roasted garlic, fresh parsley, chilli

Beetroot Gnocchi & Roasted Squash **18**
Roasted pumpkin squash, smoked ricotta, balsamic beetroot, pickled fennel, pine nuts, basil oil

MEAT

served with house fried rosti cake, sautéed cavolo nero & swiss chard salsa verde

300G 60 DAY AGED SIRLOIN **28**

350G 60 DAY AGED RIBEYE **34**

500G COTE DE BOEUF **45**

DOLCE

Tiramisu **8**
Mascarpone, coffee rum, espresso & Nonna's sponge cake

Honey Panna Cotta **8**
Honeycomb, toasted almonds

Orange Polenta Cake **8**
Whipped orange mascarpone

Cheese Board **13/18**
Selection Of Italian & Sussex cheeses, seeded wafers, grapes & onion chutney



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	House arancini loaded with a choice of fillings on vodka sauce topped with parmesan		Nduja & Fennel Meat Balls 10
Fried Gnocchi Bites 9			Marinara sauce, aged parmesan crispy shallots
Vodka sauce, parmesan	Sussex Crab 10		12hr Braised Beef Cheek 14
Mixed Olives 7	Wild Mushrooms 10		Polenta parmesan mash wood fired artichokes, crispy shallots
Smoked sea salt	Ox Tail Ragu 10		

SUNDAY ROAST

ALL ROASTS ARE SERVED WITH CAVOLO NERO, ROASTED HISPI CABBAGE,
ROASTED GLAZED CARROTS, BRAISED RED CABBAGE, ROAST POTATOES,
YORKSHIRE PUDDING

36 Day Aged Strip loin Of Beef 19	Roasted Leg Of Lamb 19
Porchetta Roast 18	Roasted Squash & Porcini Mushroom 15

SUNDAY SIDES

PORK & SAGE STUFFING 6	MOMA'S CAULIFLOWER 6	TRUFFLE PARMESAN ROASTIES 7
Italian sausage meat, red onion fennel, balsamic onions	Roasted cauliflower, parmesan, Sussex cheddar	Crispy roast potatoes tossed in truffle oil & aged Parmesan

DOLCE

Lemon Tart 8	Tiramisu 8	Chocolate mousse 8
Limoncello whipped mascarpone, Lemon zest,	Mascarpone, coffee rum, espresso & Nonna's sponge cake	Honeycomb, grated chocolate
	Cheese Board 13/18	
	Selection Of Italian & Sussex cheeses, seeded wafers, grapes & onion chutney	