Menus of the 21st Century

2017

Cirillos Restaurant Set Menu 2017

Cirillos

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SHARING STARTERS

ANTIPASTI SHARING PLATE
Italian Cured Meats, Durrus & Ocelli Cheese, Marinated Artichokes, Roast Red Peppers & Rosemary Flatbreads

BRUSCHETTA PLATE
Marinated Tomatoes, Black Olive Tapanade, Basil Pesto & Mushroom

ARANCINI
Tomato & Mozzarella Arancini with Gorgonzola Dip & Basil Oil

CALAMARI
Fried Calamari with Black Garlic Aioli

MAIN COURSE PASTA

FETTUCCINE
with Duck & Parmesan Ragu

FUSILLI
with Crab & Gubeen Cream & Basil Oil

VERA PIZZA NAPOLETANA

CAPRICCiosa
Tomato Sauce, Mozzarella, Shitake Mushrooms, Kalamata Olives, Artichokes & Parma Ham

MANZO
Tomato sauce, Beef Short Rib, Mozzarella, Red Pepper, Rocket & Salsa Verde

PARMA
Marinated Tomato, Mozzarella, Rocket & Parma Ham

ORTOLANA
Tomato Sauce, Mozzarella, Aubergine, Courgette & Roasted Red Peppers

DIAVOLA
Tomato Sauce, Mozzarella & Spicy Salami

CARBONARA
Mozzarella, Egg, Pecorino, Guanciale & Black Pepper

DESSERT

HOMEMADE TIRAMISU

SELECTION OF ICE CREAM

12.5% Service Charge on parties of six or more.