

La Dolce Vita at VIN CINO



CAFÉ

VIN

CINO

£49.95 per person

Unlimited Spumante

26th of March 2026



STARTERS

COZZE ALLA MARINARA

Tender mussels gently simmered in a fragrant garlic, tomato & wine sauce, fresh parsley and served with warm ciabatta

*Gluten | Molluscs | Sulphites

INSALATA CAPRESE

Fresh mozzarella, tomatoes & basil, drizzled olive oil and a hint of balsamic

*Dairy | Sulphites

ARANCINI SICILIANI

Golden, crisp risotto balls with melted cheese served with a touch of marinara

*Dairy | Gluten | Sulphites | Eggs

PROSCIUTTO E MELONE

Delicate prosciutto paired with sun-ripened cantaloupe and honey drizzle

MAINS

SPAGHETTI CARBONARA

Spaghetti tossed with crispy bacon, creamy egg & Pecorino Romano

*Dairy | Gluten | Eggs

RISOTTO AI FRUTTI DI MARE

A silky, aromatic risotto enriched with fresh seafood, evoking the essence of the Italian coast

*Dairy | Sulphites | Molluscs | Shellfish

MELANZANA ALLA PARMIGIANA

Layers of tender aubergine, rich tomato sauce and melted mozzarella, baked to golden perfection

*Dairy | Gluten | Sulphites

LASAGNA AL FORNO

Layers of pasta sheets baked with rich meat ragù, béchamel sauce & Parmigiano cheese until golden

*Dairy | Gluten | Sulphites | Eggs

DESSERTS

TIRAMISÙ

Espresso-soaked savoiardi layered with mascarpone cream and cocoa

*Dairy | Gluten | Eggs

PANNA COTTA

Silky vanilla cream, delicately set & served with a light berry coulis

*Dairy | Sulphites

AFFOGATO

Vanilla gelato served with freshly brewed espresso

*Dairy | Eggs

TORTA DELLA NONNA

Classic lemon custard tart with pine nuts and a crisp pastry crust served with lemon sorbet

*Dairy | Gluten | Sulphites | Eggs | Nuts



Grazie

