

**CICCHETTI** (pronounced CHI-KET-TEE) are medium sized dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared, they will be served as soon as they are ready. To experience our cicchetti menu we suggest 4-6 dishes between two people.

## APPERITIVO

<b>Bellini Veneziana</b> Classic Bellini made with white peach juice & Prosecco	8.00
<b>Rossini</b> Prosecco with fresh strawberries	8.00
<b>Aperol Spritz</b> Aperol & Prosecco	8.00

## CROSTINI & STUZZICHINI

<b>Silician Olives &amp; Tapenade</b> V Contains: Dairy, Nuts (162 kcal)	4.25
<b>Selection of Italian Breads</b> V Contains: Gluten, Dairy (216 kcal)	4.25
<b>Pizzetta con Aglio</b> V Contains: Gluten, Dairy Mini pizzas with fresh tomato, oregano & garlic (380 kcal)	4.25
<b>Bruschetta</b> V Contains: Gluten, Dairy, Nuts Rustic Italian bread topped with Sicilian Pachino tomatoes, garlic and basil (180 kcal)	4.95
<b>Bruschetta con Funghi</b> V Contains: Gluten, Dairy, Nuts Rustic Italian bread topped with mushrooms, garlic and rocket (192 kcal)	4.95
<b>Asparagi alla Griglia</b> VE Chargrilled asparagus with chilli vinaigrette (86 kcal)	9.95
<b>Carciofi Grigliati Con Zucchini</b> VE Grilled tender baby artichokes and courgettes with fresh mint oil (128 kcal)	7.95
<b>Tris di Bruschette</b> Contains: Gluten, Dairy Ciabatta bread topped with cherry tomatoes, basil and aubergine; burrata; mushroom and guanciale (280 kcal)	7.00
<b>Zuppa al Pomodoro</b> V Contains: Gluten, Celery, Dairy Tuscan thick tomato soup (65 kcal)	6.50

## FRITTI (Traditional Street Food)

<b>Calamari</b> Contains: Gluten, Dairy, Fish Crispy fried squid with spicy mayonnaise (560 kcal)	6.95
<b>Arancini</b> Contains: Gluten, Dairy, Celery Rice balls filled with beef ragu, peas and mozzarella (280 kcal)	6.95
<b>Gamberoni</b> Contains: Crustaceans, Fish, Dairy, Gluten Tempura prawns with spicy mayonnaise (562 kcal)	8.95
<b>Zucchine Fritte</b> V Contains: Gluten, Dairy Fried courgette sticks (550 kcal)	4.95

## SHARING PLATTERS

<b>Terra</b> Contains: Gluten, Egg, Dairy, Nuts A special selection of cured meats & salami from around Italy (556 kcal)	14.95
<b>Fritto Misto</b> Contains: Crustaceans, Egg, Fish Deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip (1519 kcal)	17.95
<b>Salumi e Formaggi</b> Contains: Gluten, Dairy, Nuts Selection of carefully selected cheese and cold cut meats served with focaccia bread (890 kcal)	12.95

<b>Verdura</b> V Contains: Dairy Chargrilled vegetables drizzled in garlic, lemon and extra virgin oil (282 kcal)	12.95
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## PIZZA (All our dough is freshly made on the premises)

<b>Margherita</b> V Contains: Gluten, Dairy Classic Neapolitan pizza with tomato, buffalo mozzarella and basil (660 kcal)	11.50
<b>Calabrese</b> Contains: Gluten, Dairy With 'Nduja soft spicy sausage and buffalo mozzarella (1118 kcal)	13.50
<b>Prosciutto &amp; Funghi</b> Contains: Gluten, Dairy With buffalo mozzarella, porcini mushrooms, Italian ham and tomato (1030 kcal)	14.50
<b>Basilicata</b> Contains: Gluten, Dairy With spicy sausage, chillies, tomato and mozzarella (1055 kcal)	13.50
<b>Fiorentina</b> V Contains: Gluten, Dairy, Egg With tomato, buffalo mozzarella, spinach and egg (1260 kcal)	13.50
<b>Pugliese</b> Contains: Gluten, Dairy Tomato, burrata, Parma ham and rocket (1120 kcal)	14.50
<b>Vegetariana</b> V Contains: Gluten, Dairy Tomato, mozzarella and a selection of chargrilled vegetables (760 kcal)	14.50
<b>Quattro Fromaggi</b> V Contains: Gluten, Dairy Tomato, fior di latte mozzarella, gorgonzola, provolone and ricotta cheese (1380 kcal)	16.50

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## CARPACCIO, TARTARE & INSALATE

<b>Mozzarella di Bufala</b> V Contains: Gluten, Dairy <i>Buffalo mozzarella served with grilled aubergine, mint, chilli and garlic (390 kcal)</i>	7.95
<b>Carpaccio di Vitello</b> Contains: Mustard <i>Thinly sliced beef with parmesan and rocket (220 kcal)</i>	8.95
<b>Tartare di Tonno</b> Contains: Fish, Sesame <i>Fresh tuna mixed with avocado and lemon juice served with or without sesame (261 kcal)</i>	8.95
<b>Insalata Caprese</b> V Contains: Dairy <i>With buffalo mozzarella, beef tomato, avocado and basil (260 kcal)</i>	7.95
<b>Insalata alla Parmigiano</b> V Contains: Nuts, Dairy, Sulphites <i>Rocket, tomato and parmesan salad (330 kcal)</i>	7.95
<b>Insalata alla Torre</b> V Contains: Peanuts, Dairy <i>Quinoa with cherry tomatoes, mixed leaves, olives, mozzarella, avocado and pine nuts (415 kcal)</i>	7.00

## PASTA & AL FORNO

<b>Ravioli con Zucca</b> V Contains: Dairy <i>Pumpkin ravioli with sage and butter (380 kcal)</i>	12.50
<b>Spaghetti con Gamberoni</b> Contains: Gluten, Dairy, Egg, Fish, Crustaceans <i>Spaghetti with prawns, garlic and chilli (695 kcal)</i>	16.50
<b>Spaghettoni alla Checca</b> V Contains: Gluten, Dairy, Nuts <i>Thin pasta with sun dried tomatoes, garlic and olive oil (530 kcal)</i>	11.50
<b>Lasagne alla Bolognese</b> Contains: Gluten, Dairy <i>Layers of pasta with slow cooked beef ragu, mozzarella and Parmesan cheese (886 kcal)</i>	12.50
<b>Melanzane alla Parmigiana</b> V Contains: Dairy <i>Classic Sicilian, layers of aubergine, Parmesan cheese and tomato baked in the oven (690 kcal)</i>	9.50
<b>Tagliatelle al Ragu</b> Contains: Gluten, Dairy <i>Tagliatelle with slow cooked beef ragu (486 kcal)</i>	12.50
<b>Paccheri con Guanciale</b> Contains: Gluten, Dairy <i>Large tube pasta with pork, asparagus and Tuscany pecorino cheese (856 kcal)</i>	14.50
<b>Risotto con Funghi</b> V Contains: Dairy <i>Wild rice with porcini mushrooms and Parmesan cheese (387 kcal)</i>	12.50
<b>Risotto alla Zucca</b> V Contains: Dairy <i>Wild rice with pumpkin, squash and Parmesan cheese (386 kcal)</i>	12.50

## CARNE (Meat)

<b>Polpette</b> Contains: Gluten, Dairy <i>Beef meatballs in a tomato sauce (480 kcal)</i>	9.80
<b>Pollo al Cento</b> Contains: Dairy <i>Grilled chicken with Calabrian chilli marinade and fried green chillies (560 kcal)</i>	16.95
<b>Salsiccia</b> Contains: Gluten, Dairy, Nuts <i>Grilled Tuscan sausage with roasted rosemary potatoes (690 kcal)</i>	14.95
<b>Herb Crusted Rack of Lamb</b> Contains: Gluten, Nuts, Peanuts <i>Served with gremolata pesto, sautéed baby squash and scallions (886 kcal)</i>	23.50
<b>Rib Eyed Steak</b> Contains: Dairy <i>Served with Italian salsa verde, steamed spinach and hand cut chips (1190 kcal)</i>	24.95

## PESCE (Fish)

<b>Gamberoni Piccanti</b> Contains: Crustaceans, Fish <i>Grilled Mediterranean prawns with chilli, lemon and garlic (690kcal)</i>	13.95
<b>Filletto di Spigola</b> Contains: Fish <i>Sea bass with olive oil, garlic and lemon zest with rosemary sautéed potatoes (890 kcal)</i>	16.50

## CONTORNI (Sides)

<b>Spinaci VE</b> <i>Steamed spinach with garlic and chilli (178 kcal)</i>	4.50
<b>Patatine Fritte VE</b> <i>Hand cut chips (265 kcal)</i>	4.50
<b>Patate Arrosto</b> V Contains: Dairy <i>Roasted potatoes with onions (272 kcal)</i>	4.50
<b>Tenderstem Broccoli</b> V Contains: Dairy <i>Sautéed with garlic, chilli and lemon (186 kcal)</i>	4.50





CENTO  
ALLA TORRE

## DRINKS

### SPARKLING & CHAMPAGNE

	175ml	Bottle
Prosecco, Brut Millesimato Dal Bello 200ml		9.90
Prosecco, Brut Millesimato Dal Bello 750ml		32.00
Gallimard Les Riceys Cuvee Reserva	11.50	46.00
Gallimard Les Riceys Brut Rose	12.50	49.00
Moët & Chandon, Brut Impérial NV	19.50	80.00
Moët & Chandon, Brut Rosé NV	20.90	85.00
Moët & Chandon, Ice Impérial		110.00
Laurent-Perrier La Cuveé	23.00	95.00
Laurent-Perrier Cuveé Rosé	29.50	123.00
Laurent-Perrier Blanc De Blancs		150.00
Dom Perignon		285.00

### WHITE WINE

	175ml	Bottle
Le Petit Oiseau Blanc <i>France</i>	6.20	26.00
Ochagavia Silvestre Sauvignon Blanc <i>Chile</i>	6.50	27.00
Brume di Monte Pinto Grigio <i>Italy</i>	6.90	28.00
Kings River Chenin Blanc <i>South Africa</i>		30.00
Picpoul de Pinet <i>France</i>		32.00
Familia Cassone Chardonnay <i>Argentina</i>		36.00
Chablis Prieuré Saint Côme <i>France</i>		48.00
Sancerre <i>France</i>		50.00
Cloudy Bay Sauvignon Blanc		59.00
Chablis Vaillons <i>France</i>		70.00

### ROSÉ WINE

	175ml	Bottle
Le Petit Oiseau <i>France</i>	6.50	27.00
Domaine Montrose <i>France</i>	7.50	30.00
Whispering Angel		55.00

### RED WINE

	175ml	Bottle
Le Petit Oiseau Rouge <i>France</i>	6.20	26.00
Domaine Montrose Merlot <i>France</i>	6.90	28.00
Don Silvestre, Cabernet <i>Chile</i>	7.50	32.00
Familia Cassone Malbec <i>Argentina</i>		34.00
Mountadam Shiraz <i>Australian</i>		38.00
Pencarrow Pinot Noir <i>New Zealand</i>		45.00
Château Greysac <i>France</i>		49.00
Barolo, Classico <i>Italy</i>		69.00
Gevrey Chambertin <i>France</i>		89.00

### NON-ALCOHOLIC WINE

Sparkling Noughty Chardonnay	6.50	26.00
Torres Natureo Muscat	5.90	24.00
Torres Natureo Syrah	5.90	24.00

### DESSERT WINE

Chateau Les Mingets 375ml <i>French</i>		29.00
Recioto della Valpolicella Classico 500ml <i>Spain</i>		49.00



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## DRINKS

### SCOTCH WHISKY

	25ml
Dewar's White Label	3.60
J & B	3.80
Monkey Shoulder	3.90
Smokey Monkey	4.20
Chivas Regal <i>12 year</i>	4.00
Johnny Walker Black Label	4.00
Johnny Walker Blue Label	15.50

### MALT WHISKY

	25ml
Glenmorangie <i>10 years</i>	4.00
Glenfiddich <i>12 years</i>	4.50
Glenfiddich <i>15 years</i>	4.90
Glenfiddich <i>21 years</i>	12.90
Glenfiddich IPA Cask	4.90
Balvenie Doublewood <i>12 years</i>	4.90
Balvenie <i>14 years</i>	5.90
Balvenie Doublewood <i>17 years</i>	10.80
Balvenie Portwood <i>21 years</i>	14.90
Ardbeg <i>10 years</i>	4.90
Laphroaig <i>10 years</i>	5.90
Talisker <i>10 years</i>	6.20
Oban <i>14 years</i>	6.50
Lagavulin <i>16 years</i>	7.50

### BRANDY

	25ml
Hennessy VS	4.50
Remi Martin VSOP	5.50
Hennessy XO	12.50
Boulard Calvados	4.50

### IRISH AND BOURBON WHISKEY

	25ml
Jameson	3.60
Bushmills Original	3.80
Tullamore Dew	3.90
Jack Daniel's	4.00
Maker's Mark	4.00
Bulleit Bourbon	4.00
Woodford Reserve	5.50
Hudson Baby Bourbon	5.90
Hudson Manhattan Rye	5.90
Canadian Club	3.80
Southern Comfort	4.00

### APERITIFS

	50ml
Martini (Bianco, Rosso, Dry)	5.00
Baileys	5.50
Campari	5.50
Discarded Vermouth	5.50
Pernod	5.00

### PORT AND SHERRY

	50ml
Dow Fine Ruby	5.00
Churchill's Reserve	6.00
Harvey's Bristol Cream	5.00
Tio Pepe Fino	4.00



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## DRINKS

### GIN

	25ml
Bombay Sapphire	3.60
Bombay Bramble	4.00
Bombay Premier Cru	4.70
Bosford Rose	3.80
Sipsmith	4.50
Brockmans	4.50
Hendrick's	4.70
Hendrick's Orbium	5.00
Monkey 47 Sloe Gin	5.50

### RUM

	25ml
Bacardi Carta Blanca	3.60
Bacardi Coconut	3.70
Bacardi Carta Negra	3.80
Bacardi Spiced	3.60
Bacardi Anejo Cuatro	4.20
Sailor Jerry Spiced	3.90
Kraken Black	4.20
Ron Zacapa	6.50

### VODKA

	25ml
Eristoff	3.60
Absolut Vanilla/Citron	3.80
Ketel One	4.00
Russian Standard	3.90
Reyka	4.50
Belvedere	4.50
Grey Goose	5.00

### TEQUILA

	25ml
Cazcabel Blanco	4.00
Cazcabel Reposado	4.00
Cazcabel Coffee/Coconut	4.00
Lunazul Blanco	4.50
Lunazul Anejo	4.70
Mezcal Espadin	5.50

### LIQUEUR

	25ml
Disaronno Amaretto	3.60
Archers	3.60
Cointreau	3.60
Drambuie	3.90
Malibu	3.60
Antica Sambuca White/Black	3.60
Jägermeister	3.60
Luxardo Limoncello	3.60
Leblon Cachaça	4.50
Midori	3.60

### MIXERS AND SOFT DRINKS

	25ml
Fever Tree Mixers 200ml <i>Tonic Water, Light Tonic, Lemonade, Light Lemonade, Ginger Ale, Ginger Beer, Blood Orange, Soda Water</i>	3.50
Coke 200ml	3.50
Diet Coke 200ml	3.50
Cox's Apple 275ml	3.90
Cox's Elderflower 275ml	3.90
Coconut Water 330ml	4.50
Red Bull 250ml	4.00
Pago juice 200ml <i>Orange, Apple, Mango, Strawberry, Pineapple</i>	3.90

### WATER

Decantae Still or Sparkling Water 330ml	2.50
Decantae Still or Sparkling Water 750ml	4.50
Acqua Panna Still or Sparkling Water 750ml	5.50
San Pellegrino 500ml	3.90





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## DRINKS

### SIGNATURE COCKTAILS

Etched in Blue <i>Belvedere Pure, Bombay Sapphire Gin, Fresh Lemon, Bouquet of Flower Syrups, Blue Curacao</i>	13.90
Bombay Cooler <i>Bombay Sapphire, Lemon Juice, Midori, Ginger Beer</i>	13.90
Chocolate Kiss <i>Belvedere Pure, Frangelico, Mozart Dark and White Chocolate Liqueurs</i>	13.50
Under the Sun <i>Cachaca, Chambord, Giffard Caramel, Lime Juice</i>	13.50
Rhubarb and Apple Fizz <i>Sourz apple, Bombay Sapphire, Prosecco</i>	13.50
Fashion Margarita <i>Melonade Mango Liqueur, Tequila Blanco, Passion Pulp, Lime Juice, Limoncello</i>	13.50
Fashion Martini <i>Rum, Pineapple, Passoa, Rose, Passion Fruit, Lime, Lemon, Grenadine</i>	13.50

### CLASSIC COCKTAILS

Rossini <i>Prosecco, Strawberry Puree</i>	10.50
Bellini <i>Prosecco, Peach Puree</i>	10.50
Aperol Spritz <i>Aperol, Prosecco, Soda Water</i>	11.50
Classic Margarita <i>Tequila, Cointreau, Fresh Lime</i>	12.50
Negroni <i>Gin, Campari, Sweet Vermouth</i>	12.50
Italian Passion <i>Vodka, Prosecco, Passion Fruit</i>	12.50
Espresso Martini <i>Espresso, Coffee Cream Liqueur, Vodka</i>	12.50
Cosmopolitan <i>Vodka, Cointreau, Cranberry Juice</i>	12.50
Old Fashioned <i>Whisky, Angostura Bitter, Sugar Syrup</i>	12.50
Daiquiri <i>Bacardi Carta Blanca, Sugar Syrup, Lime Juice</i>	12.50
Appletini <i>Eristoff Vodka, Sourz Apple, Lemon Juice</i>	12.50
Mojito <i>Bacardi Carta Blanca, Sugar Syrup, Lime, Mint Leaves, Soda Water</i>	13.50
Long Island Ice Tea <i>Eristoff Vodka, Bacardi Carta Blanca, Silver Tequila, Bombay Sapphire, Triple Sec, Lemon Juice, Coke</i>	10.50

### MOCKTAILS

Espresso Martini <i>Coffee Originale, Espresso, White Cane Spirit, Vanilla Syrup</i>	9.50
Amalfi Spritz <i>Italian Spritz, Orange, Alcohol Free Prosecco</i>	9.50
Negroni <i>Dry London Spirit, Apéritif Rosso, Italian Orange</i>	9.50
Pornstar Martini <i>London Spirit, Vanilla Syrup, Passionfruit Purée, Lime Juice, Alcohol Free Prosecco</i>	9.50
Daiquiri <i>White Cane Spirit, Lime, Agave Nectar</i>	9.50
Amaretti Sour <i>Amaretti, Lemon, Egg White, Aromatic Bitter, Maraschino Cherry, Lemon</i>	9.50
Salted Caramel <i>Spiced Cane Spirit, Coffee Originale, Espresso Coffee, Salted Caramel</i>	9.50

### BEER

DRAUGHT	½ Pint	Pint
Stella Artois	3.00	5.50
Camden Hells Lager	3.00	5.50
Mahou World Lager	3.00	5.50
Goose Midway Island Session IPA	3.50	6.00
Camden Pale Ale	3.50	6.00
Guinness Microdraught		6.00
<b>BOTTLED</b>		
Menabrea Blond 330ml		4.75
Birra Moretti 330ml		5.00
Peroni 330ml		5.00
Corona Extra 330ml		5.00
Rekorderlig Strawberry and Lime 500ml		5.50
Rekorderlig Passionfruit 500ml		5.50
Rekorderlig Apple 500ml		5.50
<b>NON-ALCOHOLIC</b>		
Menabrea Zero Alcohol 330ml		3.50



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## DRINKS

### COFFEE SELECTION

Espresso	3.50
Double Espresso	4.00
Macchiato	4.00
Americano	4.00
Cappuccino	4.50
Latte.	4.50
Flat White	4.50
Hot Chocolate	4.50

*Variety: 100% Arabica*

*Product details: Classic roast coffee with a lingering sweetness and delicate notes of caramel, chocolate and stone fruit (apricot)*

### TEA INFUSION

English Breakfast	4.00
Earl Grey	4.00
Green Tea	4.00
Peppermint	4.00
Chamomile	4.00
Jasmine	4.00

