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Ciccio's Kitchen

SAMPLE MENU

Canape

Duck Parfait with buttered brown bread and caramelised onion
Parmesan - Coated Asparagus wrapped in streaky bacon

Caprese Skewers with mozzarella, cherry tomato and basil &
roasted garlic pesto

Green Pea Mousse with artichoke, roast pepper and mashed
olives

Marinated Smoked Salmon with rocket and lemon

Starter

Aubergine Parmigiana with tomato and eggs

Roasted Vegetable Rolls with garlic and basil marinade

Bruschetta with chicken, mushroom and tomato

Spicy Marinated Mussels

Roasted Sardine in butter sauce

Fresh Ravioli

King prawns, squid, garlic, parsley and double cream

Chicken, chorizo, parmesan and basil

Aubergine, tomato and savoury ricotta

Carrot, courgette, roasted pepper and spinach

Gnocchi

Beetroot or Spinach with butter, sage and parmesan

Risotto

Saffron, parmesan, Peas and parsley

Mussels, king prawns, squid, garlic and parsley

Broccoli, carrot, spinach and broad beans

Mains

Crispy Pork Belly with kale, mustard mashed potato and ham
hock fritter

Lamb Cacciatore with carrot, celery, onion, garlic, basil,
caramelised pepper, red wine and roast potato

Couscous with mushroom, carrot, onion, artichoke, grilled
aubergine and raisins

Chickpea burger with caponata, kale, broccoli and roasted
sweet potato

Sea Bass file with capers, olives, garlic butter, parsley and roast
potato

Salmon file with roasted parsnips, carrot and green beans in
Mediterranean sauce

Sides

Boiled vegetable

Roasted vegetable

Mashed potato

Spinach in double cream

New potato affogato in tomato sauce

Fried mushroom with garlic butter and thyme

Green beans with garlic

Broccoli with chilli and shallot

Chickpea Fries

Please note, the menu above is just a sample. We
can customise a menu that fits your event perfectly.

Our prices start from as little as £35 per person.
