

APERITIVI

Campari	12
Amaro Del Capo & Tonic	15
Milano Torino / Punt E Mes - Campari - Ice - Orange	16
Americano / Antica Formula - Campari - Soda - Ice - Orange	17
Negroni Sbagliato / Cocchi Rosa - Campari, - Prosecco	18
Negroni Bianco / Lillet - Tanqueray Gin - Suze	19
Barrel Aged Negroni / Tanqueray Gin - Antica Formula - Campari	20
Rosita / Campari - Tequila - Chazelettes & Co Dry Vermouth & Rosso Vermouth – Bitters	19
Spritz Classico / Aperol - Prosecco - Ice - Orange	16
Spritz Cicci / House Citrus Shrub - Prosecco - Orange – Ice	16

COCKTAILS

Elderflower Martini / Tanqueray Gin - St Germain - Lemon twist	20
Barrel Aged Dry Martini / Tanqueray Gin - Chazelettes & Co Dry Vermouth - Olive	20
Darling St / Gin - Cointreau - Lillet - Lemon Juice	19
Rum Old Fashioned / Dark Rum - Bitters	19
Amaro Manhattan / Amaro dell’Etna - Rye Whiskey - Orange Bitters	19
Naked & Famous / Don Juan Escobar Mezcal - Campari - Yellow	21
Chartreuse - Lime Juice	
Margarita / Tequila – Triple Sec - Lime Juice	19

NON-ALCOHOLIC COCKTAILS

House Citrus Shrub - Orange - Soda – Ice	12
Pink Gin Fizz - Dry London Spirit - Italian Orange – Tonic	12

BIRRA

Alla Spina – Menabrea Unfiltered - Biella Piemonte 300ml	11
Coopers Mid Strength–	10
White Bay Brewing Munich Lager Cans – Balmain	10
Heaps Normal Half Day Hazy Non-Alcohol – Marrickville (less than 0.05% alcohol)	8
San Pellegrino Sparkling 750ml	10
Chinotto	6
Aranciata Rossa	6

BOLLE / SPARKLING / CHAMPAGNE

VIGNA SANCOL - NV ‘Sancol’ Prosecco Doc Brut Valdobbiadene Veneto It.	14
LARK HILL - NV Blanc de Blanc Canberra Region ACT	17
MARGAINE NV Le Brut Villers Marmery Champagne Fr.	29

WHITE / BIANCHI / BLANC

QUEALY 2024 ‘Tussie Mussie’ Pinot Gris Mornington Peninsula	19
JEAN COLLET 2023 Petit Chablis Burgundy	25
LES CRETES 2023 Mon Blanc 2022 – Valle d’Aosta Italy Pinot Grigio & Bianco/ Muller Thurgau/Chardonnay	19
LAMBERT 2023 ‘Crudo’ Chardonnay Yarra Valley	18
CHALOU 2023 “The Somelier & The Winemaker” Arneis- Orange	18
WINES by KT 2023 Pazza Riesling Clare Valley SA	18
MILTON TE ARAI 2024 Chenin Blanc Gisborne NZ	20
WILHELM WALCH 2023 Pinot Grigio 'Prendo' Alto Adige	18
STEFANO MASSONE 2023 Gavi DOCG 'Masera Piemonte	19
CANTINA DOLIANOVA 2024 Vermentino Sardegna	17
DONNA FUGATA 2024 Anthilia Sicilia Bianco Cataratto Sicily	20
ZUANI 2022 ‘Vigne’ Friulaco/Sauvignon/Riesling - Friuli	23

ROSÉ

DOMENICA 2024 Rose Nebbiolo Beechworth Vic.	17
TENUTA ULISSE 2023 Rose IGP Abruzzo Italy	16
DOMAINE DE CRISTOL - 2023 Côtes De Provence Rosé Provence - Fr.	16

RED / ROSSO / ROUGE

MAISON TRAMIER <i>Roncier</i> Red Pinot Noir Burgundy	18
FRESCOBALDI 2023 ‘Pater’ Sangiovese Toscana	17
SELLA E MOSCA 2020 Cannonau Riserva DOC Sardegna	21
CASTILLO DE MONSERAN 2018 Old Vine Grenache – Spain	18
VIVERA 2022 Terre Dei Sogni Cabernet/Syrah/ Sicily	20
MURI GRIES 2022 Lagrein Alto Adige	21
GUERRIERI 2020 ‘Rosso’ Sangiovese/Montepulciano Marche	19
CONTESSA 2023 Montepulciano D’Abruzzo	18
BATTLE OF BOSWORTH 2024 ‘HERETIC’ TOURIGA/GRACIANO/SHIRAZ	17
FALESCO 2020 <i>Tellus</i> Syrah IGP Lazio	19
TORRE MORA 2018 Etna Rosso-Nerello Mascalese- Sicily	25
CIABOT 2023 Barbera D’Alba ‘La Fisetta Piemonte	21
BARR - EDEN 2023 Dreams of Gold' Shiraz – Eden Valley	19
Elio Grasso 2022 Langhe Nebbiolo – Piemonte It	28

NATURAL/SKIN CONTACT/MINIMAL SULPHITES

WHITE:

CAUTIERO 2022 <i>Trois Greco</i> IGP Campania	21
ANDREA OCCHIPINTI. <i>Sottobanco</i> Procanico Lazio	25

RED:

VIGNA AL COLLE 2020 <i>Crea</i> Rosso Cabernet Franc/Merlot No added Sulphites	18
FONGOLI 2021 <i>Rosso Fongoli</i> Umbria IGP Sangiovese Montepulciano Umbria	18

Cicci Balmain

Tagliere di Antipasto Misto * - A selection of salumi, formaggi, & house marinated verdure, pickles and olives.	33
Add:	
Vannella Burrata	13
Pane Misto (Selection of Bread) W/EVO from Puglia	7
Sydney Rock Oysters - Natural - Mignonette	6 ea
Mozzarella & Truffle in Carrozza	15
Heirloom Tomatoes & Pickled Onion- Basil insalata	15
add Burrata \$13	
Caponata (Eggplant, Tomato, Pinenuts, Sultana) - Grilled Bread	17
Carpaccio Del Giorno	MP
Grilled Spencer Gulf U/8 Prawns (Peeled) - Salsa Verde	12 ea
Burrata - Fennel salad,white Balsamic Vinagrette Ndjua	18
Pappardelle - Pork & Fennel Sausage Ragu - Grana	32
Spaghetti Mussels Cherry Tomato Garlic Chilli	30
Mafaldine - Pesto of Cavolo Nero, Roast Hazelnuts & Gorgonzola Crema	29
Secondo Del Giorno	MP
Leaves - Fennel - Eschalot - Cucumber	10
Rucola & Grana Insalata	9
Seasonal Greens	10
Fries	8
Hazelnut Cantucci	3 ea
Monte Tondo 2020 Recioto di Soave Nettare del Bacco 90ml	14
Zabaglione - Savoiardis (made to order)	14
Honey & Almond Semifreddo - Rosemary Honeycomb	14
Giuseppe's Tiramisu	14

***See Blackboard for today's selection**



Cicci.balmain / ciccifoodwine.com

All card payments will incur a 1.2% surcharge

Cicci Balmain

Antipasto Misto Selection Of Salumi & Cheese
House Pickles 33

Oysters of the Day - Natural - Mignonette 6ea

Pane Misto (Mixed Bread) w/ Extra Virgin Olive oil
Puglia 7

SALUMI Served with Grissini

San Daniele Prosciutto 20 mnth - 50gm 15

Salumi Australia Mortadella with Pepper - 50gm 8

Salumi Australia Sopressa Piccante - 50gm 9

Salumi Australia Coppa 50grm 12

Salumi Australia Salamino Casareccio 12

FORMAGGI

Grana Padano 15 mnth - 50gm 12

Truffle Manchego - Sheeps Milk 50grm 15

Gorgonzola Dolce DOP - 50gm 14

Ubriaco All Rosso Piave DOP - 50gm 14

Yurrita Cantabrico Anchovies 50Grm served w/Focaccia 24

Vannella Burrata - 100gm 13

Marinated Olives 7

Gilda - 5

Guindillas, White Anchovy, Green Sicilian Olive