

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
Aperitivo Bassano- Aperitivo Arione, Vodka, Soda	20
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 Czech Pilsner Cans – Balmain	13
Heaps Normal Another Lager Non-Alcohol – Marrickville (less than 0.05% alcohol)	8
San Pellegrino Sparkling 750ml	11
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
PIETRAMORA -PET-NAT Trebbiano Abbruzzo	18
CLOVER HILL Exceptionalle Cuvee Sparkling Tasmania	24

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

WHITE / BIANCHI / BLANC

HIRSCH 2023 Gruner Veltliner <i>Vergnugen</i> Kamptal Austria	19
JEAN COLLET 2023 Petit Chablis Burgundy	25
IL PALAGIONE 2023 ‘HYDRA’ Vernaccia di San Gimignano DOCG– San Gimignano Toscana	18
TILLIE J 2023 Chardonnay - Yarra Valley	21
MOUNT PLEASANT 2018 Aged Elizabeth Semillon Hunter Valley	17
SANTA LUCIA 2023 ‘Gazza Ladra’ Fiano - Puglia	24*
WILHELM WALCH 2023 Pinot Grigio 'Prendo'- Alto Adige	18
CONTESSA Pecorino d’Abruzzo DOC - Abruzzo	18
MESA 2023 ‘Giunco’ Vermentino - Sardegna	18
CHALOU 2023 The Som & The winemaker Arneis Orange NSW	17
VINDEN 2024 <i>The Headcase</i> Pokolbin Blanc(Semillon/Verdelho) Hunter Valley	17
JONATHAN DIDIER PABIOT 2021 Pouilly Fume ' <i>Elisa</i> ' – Loire Valley	28*
CERÇO Macon-Villages <i>Terre Secretes</i> (Chardonnay)Macon	28*
*Coravin	

RED / ROSSO / ROUGE

CRAGGY RANGE 2024 Pinot Noir – Martinborough NZ	21
CAMILLE GIROUD 2021 Bourgogne Rouge - Côte De Beaune	35*
COLLAZI 2016 <i>Liberta</i> Sangiovese Toscana	18
TORRE MORA 2019 Etna Rosso Scalunera Nerello Mascalese	25*
FONDO ANTICO ‘Ne-Ne’ Nero D’Avola Sicily	18
DOMENICA 2024 Gamay – Beechworth Vic	18
AUDARYA 2015 <i>Nuracada</i> Isola Dei Nuraghi Bovale Sardo Graciano/Carigniano Sardegna	31*
CONTESSA 2023 Montepulciano D’ABRUZZO – Abruzzo	18
MARCO ABELLA 2020 Garnatxa Carineyna Syrah - Priorat. Sp.	21
CHATEAU THEULET-MARSALET 2020 Merlot, Cabernet sauvignon & Malbec Cuvee Rene Bergerac France	21
CIABOT 2022 ‘ <i>Fisetta</i> ’ Barbera d’Alba – Piemonte	21
MURDOCH HILL 2023 <i>Vis-à-Vis</i> Cabernet Franc – Adelaide Hills	19
BARR - EDEN 2023 ‘ <i>Dreams of Gold</i> ’ Shiraz – Eden Valley	19
SCHOLA SACRAMENTI 2021 <i>Nuana</i> Negroamaro Primitivo IGT	25*
ATTILIO GHISOLFI 2022 ‘ <i>Sbardajà</i> ’ Langhe Nebbiolo – Piemonte	28*
All red wines are poured using Coravin Fast pour	
*Are poured using Traditional Coravin	

NATURAL/SKIN CONTACT/MINIMAL SULPHITES

WHITE:

CAUTIERO 2022 <i>Trois Greco</i> IGP Campania	21
LATTA VINO 2024 Ex Nihilo Pinot Gris Yarra Valley	18
WINES by KT 2021 Pazza Riesling Clare Valley SA	18
MILLTON VINEYARD 2024 Libiamo Field Blend Marsanne/Viognier	21

RED:

VIGNA AL COLLE 2020 <i>Crea</i> Rosso Cabernet Franc/Merlot No added Sulphites	18
CONTROVENTO 2021‘Rosso’ Montepulciano Abruzzo No added Sulphites Unfiltered Spontaneous Fermentation	21
MASSEREAU 2022 Bordeaux Supérieure Aged In Concrete Vats Merlot, Cabernet Sauvignon, Cabernet Franc Petit Verdot	24

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
Tart Of the Day	7 ea
Heirloom Tomatoes & Pickled Onion- Basil insalata	15
add Burrata \$13	
Tarama - Whipped fish Roe - Pickled Celery - Pila Bottarga - Bread	18
Carpaccio Del Giorno	MP
Calamari Fritti- Fried Calamari - w/Squid Ink Mayo	21
Poached Pear - Castelfranco - Fennel - Gorgonzola - Toasted Almonds	18
Elicodiali - Pork & Fennel Sausage Ragu - Grana- Radicchio	32
Buffala Ricotta & Cavolo Nero Gnudi - Zucchini - Garlic Butter	32
Secondo Del Giorno	MP
Leaves - Fennel - Eschalot - Cucumber	10
Seasonal Greens	10
Fries	8
Hazelnut Cantucci	3 ea
Monte Tondo 2020 Recioto di Soave Nettare del Bacco 90ml	14
Zabaglione - Savoiaardi (made to order)	14
South Pacific Cocoa 75% dark Chocolate Mousse, Amarena Cherries Candied Hazelnuts	15
Giuseppe's Tiramisu	15

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



 [Cicci.balmain](https://www.instagram.com/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 w/ Mignonette	6ea
Pane Misto (Mixed Bread) w/ Extra Virgin Olive oil		
Puglia		7
Tart Of the Day		7
Heirloom Tomatoes & Pickled Onion- Basil insalata		15
Vannella Burrata - 100gm		13
SALUMI	<i>Served with Grissini</i>	
San Daniele Prosciutto 20 mnth - 50gm		15
Salumi Australia Mortadella with Pepper - 50gm		8
Salumi Australia Sopressa Piccante - 50gm		9
Salumi Australia Lonza 50grm		12
Salumi Australia Salamino Casareccio		12
FORMAGGI	<i>w/Pane Carasau</i>	
Grana Padano 15 mnth - 50gm		14
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
Marinated Olives		9
Gilda -		5
Guindillas, White Anchovy, Green Sicilian Olive		