

Cicci Balmain

Est 2025



.Cicci.balmain / ciccifoodwine.com #CICcingOUT

ONLINE WINE STORE

www.atelierdevino.com.au or sales@atelierdevino.com.au

All card payments will incur a 1.2% surcharge / Public Holiday Surcharge 15%

ANTIPASTO

Pane Misto (Selection of Bread) w/EVO from Puglia	7
Pickled Vegetables, Stuffed Peppers & Marinated Olives	12
Piatto di salumi Misti – 18mth San Daniele Prosciutto, Pepper Mortadella, Salame Finocchina, Capocollo	34
W/ Grissini and House Pickles	
San Daniele Prosciutto	18
Mortadella w/Pepper	12
Capocollo	14
Salame Finocchina	12
Vanella Burrata 100gm	13
Piatto Cicci – Selection of 4 x small Venetian snacks known as ‘cicchetti’ featuring:	30
Cotechino, Horseradich	
Smoked Eggplant - Parsley	
Egg, Herb Mayo & green olive	
Smoked salmon – Creme fraiche	
Yurrita - Cantabrico Anchovies Spain - 50gm served w/ focaccia & butter	25
Merimbula Sydney Rock Oysters –natural / mignonette (<i>gf</i>)	7 ea
Heirloom Tomatoes – eschalot - basil insalata (<i>gf,df,vg</i>)	16
Add: <i>Vannella Burrata</i>	13
Poached Pear - Gorgonzola Dolce – Radicchio, Rocket & Candied Walnuts Salad – (<i>Df,gf,v without Gorgonzola</i>)	23
Pork & Veal Polpetta – Tomato sugo	18
South Coast Yellowfin Tuna -Mandarin Shrub & Radish & Mint (<i>gf,df</i>)	26
Grilled Prawns – U/8 Mooloolaba - Peeled - Salsa Verde (<i>gf,df</i>)	13 ea

PASTA

Orecchiette – Broccoli & Anchovy	32
Lumache – Walnut Pesto, Cimi di rapa	31

SOMETHING MORE

Pork Cotoletta alla Milanese – Lemon – Rocket	36
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SIDES

Leaves – fennel - eschalot - cucumber	11
Seasonal Greens–White Balsamic Vinaigrette Sea salt	10
Fries	9

SPECIALS

Brussels Sprouts, Pecorino & Bresaola della Valtellina	23
Grilled Port Lincoln Sardines Tomato salsa	24
Polenta Chips – Salsa Quattro Formaggi	21
Prosciutto & Fontina Custard w/ Grilled Bread	22

ALL DAY DINING MENU

Pane Misto (Selection of Bread) - EVO from Puglia	7
Oysters of the Day – natural w/ mignonette	7 ea
Piatto Cicci – Selection of 4 x small Venetian snacks known as ‘cicchetti’ (see Antipasto menu)	30
Crudo Of the Day	26
Heirloom Tomatoes – eschalot – basil insalata	16
Vanella Burrata	13
Spiced Mixed Nuts - Chilli Flakes Cayenne Pepper Nigella seeds & Mustard Seeds	8
SALUMI – served with grissini	
San Daniele Prosciutto	18
Lp’s Smoked Mortadella	12
FORMAGGI - served with poppy & sesame Seed Lavosh & Quince Paste	
Grana Padano 15 months –	12
Truffle Brie Adelaide Hills	15
Mafra Cloth Aged Cheddar	14
George Raw Milk (Semi Hard) Bruny Island Cheese (Unpasteurized)	15
Comte 18mths - Charles Arnaud France	16
El Duque Manchego Cheese aged 12 months	14
Little Kid Goat’s Camembert Barossa Valley 50grm	15
Testun Barolo - Cow’s, Goat’s & Sheep’s Milk aged in wooden barrels with Barolo grape skins	16
Nashua Washed Rind Nimbin Valley Dairy	14
Gorgonzola Dolce DOP	14

