

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
Selection of Stuffed Peppers with Cream cheese, Pickles and Marinated Olives	12
San Daniele Prosciutto	18
Quattro Stelle Mortadella w/ pepper	12
Quattro Stelle Sopressa Piccante	12
Quattro Stelle Coppa	12
Vanella Burrata 100g	13
Piatto Cicci – Selection of 4 x small Venetian snacks known as 'cicchetti' featuring:	29
Chiadini Mushrooms & Cavolo Nero Pesto	
Coppa & Marinated Artichokes	
Marinated Roasted Peppers & White Anchovies	
Eggplant Caponata & Mozzarella	
Yurrita - Cantabrico Anchovies - 50g served w/ focaccia & butter	24
Sydney Rock Oysters – natural / mignonette (gf)	7 ea
Heirloom Tomatoes – eschalot - basil insalata (gf,df,vg)	15
Add: Vanella Burrata	13
Pickled Fuji Persimons - Vanella Burrata – Radicchio, Fennel Salad – w/ Olsson red gum smoked sea salt (Df,gf,v without Burrata)	22
Lake Entrance Salt & Pepper Fried South Australian White Bait – House made Tartare & Lemon	18
Crudo Of the Day (gf,df)	26
Grilled Prawns – U/8 Maloolaba - Peeled - Salsa Verde (gf,df)	13 ea

PASTA

Fusilloni – Red wine Braised Beef Cheek ragu - Gremolata	33
Fregola – Ulladulla Calamari – Tomato, Chilli, Garlic & dandelion Leaves	35

SOMETHING MORE

Pork Cotoletta alla Milanese – Lemon – Rocket	35
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SIDES

Leaves – fennel - eschalot - cucumber	10
Seasonal Greens- white Balsamic Dressing	10
Fries	8

SPECIALS

Vitello Tonnato	22
Poached Pear, Gorgonzola Dolce & Walnut	19
Hokkaido Half Shell Scallops w/Nduja Butter	10ea

ALL DAY DINING MENU

Pane Misto (Selection of Bread) W/EVO from Puglia	7
Oysters of the Day – natural / mignonette	7 ea
Piatto Cicci – Selection of 4 x small Venetian snacks known as ' cicchetti ' (see <i>Antipasto menu</i>)	29
Crudo Of the Day	26
Heirloom Tomatoes – eschalot – basil insalata	15
Vannella Burrata	13

SALUMI – served with *grissini*

San Daniele Prosciutto	18
Quattro Stelle Mortadella	12
Quattro Stelle Coppa	12
Quattro Stelle Cacciatore Piccante	12

FORMAGGI - served with *Pane Carasau & Quince Paste*

Grana Padano 15 months –	12
Truffle Brie Adelaide Hills	15
Mafra Cloth Aged Cheddar	14
Comte 18mths Charles Arnaud France	16
Caseificio Manciano Pecorino Toscano Aged PDO	14
El Duque Manchego Cheese 3 months	14
Oen Washed Rind Cheese with Vine Leaf	12
Little Kid Goat's Camembert Barossa Valley 50grm	15
Juncu – Aged Pecorino & Goats Cheese Sardo	15
Nashua Washed Rind Nimbin Valley Dairy	12
Gorgonzola Dolce DOP	14
Cheese Plate – 3 of Above	36