

CIRCOLO POPOLARE

PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA.

— WIFI: BIG MAMMA —

ANTIPASTI

GET A FEW AND SHARE THEM AT BIG TABLE

PROSCIUTTO DI PARMA 24 MESI (GF) / 8

*Prosciutto di parma stagionato 24 mesi,
dell'Azienda Ghirardi Prosciutti*

DUO DI SALAMI (GF) / 7

*Truffle and fennel salami fatto con amore
dai fratelli Gombitelli*

FILETTO BRESAOLATO (GF) / 9

*Exquisite delicacy, strong yet gentle, pork fillet
refined with the method of beef bresaola ageing*

MOZZARELLA DI BUFALA (V, GF) / 7

Artisanal 125g mozzarella di bufala, Sicilian olive oil

BURRATA AL TARTUFO (V, GF) / 13

*Chubby burrata filled with some decadent
truffle cream*

BURRATA CON PAPP AL POMODORO (V) / 12

*250gr burrata straight from Puglia, bread soaked
in San Marzano tomatoes, garlic and Tuscan olive oil*

#FREEBRITNEY SPEARAGUS / 8

*Garlicky crisp sourdough with grilled asparagus,
crunchy prosciutto and fresh robiola with chives*

EVERYDAY I'M TRUFFLIN' (V) / 8

*Deep-fried crocchette stuffed full of bechamel,
caciocavallo cheese and parmigiano, with a melting
truffle cream centre and provola dip*

EMPANADA PICCANTE / 8

*Sardinian empanadas filled with spicy nduja sausage
and fresh ricotta cheese, side of basil and honey
mayonnaise*

FRITTO MY MISTO / 9

*Fried local cuttlefish in light batter and breadcrumbs,
home-made tartare sauce*

INSALATE E CARPACCIO

THE BIG MAMMA CLASSIC CARPACCIO (GF) / 16

*Classic beef carpaccio with rocket salad, balsamic
reduction and big flakes of parmigiano 22 months*

THE BIG PRIMAVERA CHOPPED SALAD (VEG, GF) / 11

*Chopped iceberg lettuce, tossed with cucumber,
mangetout, celery, olives, spring onion,
datterino tomatoes. Add mozzarella di bufala + £4*

PIZZA NAPOLETANA

MAMMARGHERITA DI BUFALA (V) / 12

*San Marzano tomato, mozzarella di bufala,
fresh basil*

SKY'S THE SPINACH (V) / 13

*Provola base, sauteed baby spinach, hazelnut
"granella", sundried tomatoes, smoky
stracciatella, pecorino crust*

2 HOT 4 YOU / 14

*Mozzarella fior di latte, ricotta, nduja, spianata
piccante, grilled spring onion*

NOTHING BUT THE TRUFFLE (V) / 18

*Fresh black truffle, fior di latte mozzarella,
smoky provola, black truffle cream,
22 month parmigiano, chives*

YASS QUEENI / 15

*San Marzano tomatoes, mozzarella fior
di latte, pesto di rucola, prosciutto crudo,
confit yellow tomatoes*

THE VEGANESE (VEG) / 11

*San Marzano tomatoes, tenderstem broccoli,
peperoni al forno confit, olive taggiasche*

O CARBO MIO / 14

*The best of carbonara,
reimagined. Pecorino and egg
base, crispy guanciale and
loosots of Parmigiano-Reggiano.*

PRIMI PIATTI

ALL OF OUR PASTAS ARE MADE IN HOUSE, EVERY DAY

BOMBA ROSSA (V)..... / 13

*Home-made tonnarelli al San Marzano pomodoro,
a LOT of parmigiano and fresh basil*

MAFALDINE AL TARTUFO (V) / 18

*House special fresh mafalda, black Molise truffle,
mascarpone, button mushrooms*

LIFE OF PEA / 14

*Soft pillowly gnocchi, peas, pecorino, crispy
guanciale and fresh mint*

POLPO PICASSO..... / 16

*Deep, rich red octopus ragù tossed in trecce pasta
with fresh lemony ricotta di bufala, crispy fennel
breadcrumbs*

DR VEALGOOD..... / 15

*Silky sfoglia pasta sheets with tender braised
English rose veal, pecorino sauce and fried sage*

CACIO E PEPE WHEEL (V) (PER 2)..... / 16 PER PERSON

*Spaghetti XXL with pecorino sauce served
straight from the pecorino wheel (make it "gricia",
add guanciale + £3) - Available for dinner only -*

CACIO E PEPE (V)..... / 12

Available for lunch only

SECONDI

PIATTI DELLO CHEF

WANNA CUTTLE? (GF) / 16

*Skewer of tender grilled cuttlefish and seasonal
mix of vegetables, roast potatoes, chicory and
green pepper sauce*

CIRCOLO'S TAGLIATA PER 2 (GF) / 19 PER PERSON

*600g beautiful grilled beef rump steak
straight from Cornwall, roasted potatoes,
aromatic beef gravy and rocket tomato salad*

DOLCI

IL TIGRAMISÙ (V) / 6

Big Mamma Classic

PROFITEROLE NAPOLETANA (V) / 9

*Huge choux pastry, vaniglia gelato, caramelized
pecan nuts, warm dark chocolate*

THE INCOMPARABLE LEMON PIE / 6

*Zingy tart and humongous 5'9-inch
meringue layer, THE must*

DREW BERRYMORE SUNDAE (V, GF) / 7.5

*Homemade vanilla gelato, strawberry mint
compote, coulis, whipped cream, lime meringue
and a twist of timur pepper. A tower of intensity.*

YOU NAWTY CHEESECAKE (V) / 7

*The dirtiest, naughtiest, creamiest cheesecake
of your entire life, topped with a citrus mousse*

COCONUTS FOR THE STRAWBERRY (VEG, GF) / 8

*Vegan whipped cream, fresh strawberries,
yellow tomatoes, a drizzle of olive oil,
coconut crumble, basil and red sorrel cress*

CHURROS PER 4 - 6 - 10 (V) / 6 / 10 / 20

*Filled with Big Mamma's own hazelnut spread.
Watch out for the choco squirt!*

SORBETTO DEL GIORNO (VEG, GF) / 6

*Gelato di frutta secca, cioccolato e vaniglia
con un tocco di mentolo*

GELATO PISTACCHIO DI BRONTE (V, GF) / 6.5

With home-made whipped cream

PLEASE ASK OUR STAFF FOR ANY ALLERGY INFORMATION.
(GF) DISHES ARE GLUTEN-FREE, BUT MAY CONTAIN TRACES.

A * MEANS THIS DISH CAN BE ORDERED IN ITS DELICIOUS
VEGAN VERSION. (V) DISHES ARE VEGETARIAN.
(VEG) DISHES ARE VEGAN. ALL DISHES MAY CONTAIN
TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.
OUR ITALIAN CHEESES ARE MADE WITH TRADITIONAL
METHODS, WHICH MEANS THEY ARE PRODUCED USING
ANIMAL RENNET. IF YOU WISH TO AVOID THESE
PRODUCTS, PLEASE LOOK OUT FOR OUR VEGAN DISHES,
LABELLED (VEG). PASTA AVAILABLE FOR YOUR KIDS.
PLEASE ASK OUR TEAM FOR MORE DETAILS.

CIRCOLO IS PROUD OF ITS PARTNERSHIP WITH
THINKFORWARD. A DISCRETIONARY £1 WILL BE ADDED
TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE FROM
DISADVANTAGED BACKGROUNDS TO DEVELOP THE RIGHT
SKILLS TO FIND A JOB. PLEASE FEEL FREE TO ASK YOUR
WAITER IF YOU WOULD LIKE TO TO OPT OUT.
CHEF: FRANCESCO PENNISI / DIRETTORE: DANIELE FIGUS