

# CIRCOLO POPOLARE

PRODOTTI DIRETTAMENTE DALL'ITALIA  
DUE VOLTE ALLA SETTIMANA.

– WIFI: ITALODISCO –

## BUONI PRODOTTI

**PROSCIUTTO DI PARMA 24 MESI (GL) / 9**

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

**DUO DI SALAMI (GL) / 7**

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

**MOZZARELLA DI BUFALA (V\*, GL) / 7**

*artisanal 125g mozzarella di bufala, Sicilian olive oil*

**MORTADELLA DA GIOVANNI  
BERTARINI (GL) / 6**

*Bologna's naughtiest mortadella*

**BURRATA CON RADICCHIO (V, GL) / 12**

*250gr burrata straight from Puglia with seasonal  
radicchio and a punchy mustard vinaigrette*

**NAKED ATTRACTION (V, GL) / 11**

*250gr burrata served simply with olive oil,  
cracked black pepper and fresh basil*

**PIATTO DI CICHETTI / 12**

*Mortadella da Giovanni Bertarini,  
mozzarella di bufala and grissini breadsticks.*

*Aperitivo starter kit*

## ANTIPASTI

GET A FEW AND SHARE THEM AT BIG TABLE

**CHEESE N' ONION BRUSCHETTA (V\*) / 9**

*bruschetta topped with casera valtellina cheese,  
red onion marmalade and salsa verde.*

*Here to take on the crisp shortage*

**TRUFFLE CHURROS (V\*) / 8**

*chunky truffle churros with a parmigiano  
dipping sauce. We did it Joe*

**GOT BEEF?! / 10**

*cornish beef tartare with rocket, capers,  
anchovies and spring onions, crispy Sardinian  
carasau bread*

**CIRCOLO'S LOVE MUSSEL / 9**

*a crusty bread bowl filled with steamed mussels with  
a tomato and oregano sauce*

**THE RAV-AIOLI (VEG) / 8**

*fried ravioli filled with sweet potato cream,  
vegan aioli sauce and mint*

## PIZZA NAPOLETANA

**MAMMARGHERITA  
DI BUFALA (V\*) / 12**

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

**HAKUNA PATATA (V\*) / 14**

*smoked provola cheese, roasted potatoes,  
stracciatella, fresh marjory*

**WHAT A PEAR (V\*) / 13**

*cheesy gorgonzola base, pears poached  
with elderflower and turmeric, walnuts. Phwoar*

**FENNEL NO.5 / 14**

*fennel pork sausage, smoked provola,  
seasonal friarielli broccoli and a naughty  
nduja sauce.*

**PUMPKIN TO TALK ABOUT / 15**

*fior di latte, ricotta, Mantovana pumpkin,  
fresh thyme, prosciutto, walnuts*

**YOUR 5 A DAY (VEG) / 12**

*saucy tomato base, vegan pesto, broccoli,  
mushrooms, taggiasche olives*

**NOTHING BUT THE  
TRUFFLE (V\*)**

*fresh black truffle, fior di latte  
mozzarella, smoky provola,  
black truffle cream, 22 month  
parmigiano, chives / 18*

## PRIMI PIATTI

ALL OF OUR PASTAS ARE MADE IN HOUSE, EVERY DAY

**SIMPLY THE PESTO (V\*)..... / 13**

*home-made spaghetti with tomato sauce, f  
resh basil pesto and a lot of parmigiano reggiano*

**MAFALDINE AL TARTUFO (V) ..... / 18**

*house special fresh mafalda, black Molise truffle,  
indulgent truffle and mascarpone cream*

**LA GRAN CARBONARA**

**(PER 2)..... / 16 PER PERSON**

*home-made spaghetti chitarra served in the whole  
round of pecorino, crispy guanciale, egg yolk,  
a lot of pepper. – Available for dinner only –*

**LA GRAN CARBONARA (PER 1)..... / 14**

*available for lunch only*

**HOUSE OF GNOCCHI (V\*)..... / 14**

*home-made gnocchi in a cheesy walnut  
and valtellina casera cheese sauce. Amen*

**RUPAUL RAGÙ..... / 15**

*very very slow-cooked oxtail and San Marzano  
tomato ragù with raisins and pine nuts,  
served with fresh pappardelle. Shantay, you stay*

**THYME FOR RAVIOLI ..... / 17**

*black ravioli filled with flakey tub gurnard  
and lemon, tossed in thyme butter and datterini  
tomato sauce, served with trout caviar*

## SECONDI

PIATTI DELLO CHEF

**CIRCOLO'S BIG BRISKET PANINO**

**PER 2 / 19 PER PERSON**

*18-hour slow-cooked beef brisket,  
served in a brioche bun with sauteed green  
peppers and camembert di bufala fondue,  
for two. Wowza*

**MONKFISH**

**ALLA LIVORNESE (GL) / 17**

*monkfish baked in a rich and tangy livornese  
sauce made with fresh capers,  
anchovies, datterini tomato and olives,  
served with fried polenta.*

**CIRCOLO'S CRUNCHY**

**CHOPPED SALAD (VEG, GL) / 11**

*chopped iceberg lettuce, tossed with red cabbage,  
pumpkin, broccoli, carrots, pomegranate, thyme,  
citronette +Add mozzarella di bufala (v\*) + 3*

**THE BIG MAMMA CLASSIC**

**CARPACCIO (GL) / 16**

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

## DOLCI

**IL TIGRAMISÙ (V) / 6.5**

*Big Mamma Classic*

**THE INCOMPARABLE LEMON PIE / 7**

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

**BAYWATCH CARPACCIO (VEG, GL) / 8**

*thinly sliced pineapple, coconut chantilly  
and crispy coconut crumble,  
served with passionfruit coulis,  
fresh lime and basil leaf*

**PIZZA ALLA NOCCIOLATA (V) / 8**

*dessert pizza filled with our very own chocolatey  
hazelnut spread. YOLO*

**CREMA BRUSCIATA (V, GL) / 9**

*generous, creamy, crispy crème brûlée,  
lightly flavoured with lemon.*

*Grab a spoon and get involved.*

**PROFITEROLE NAPOLETANA**

**CON NOCCIOLE (V) / 9**

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

**AMARETTI FOR SUNDAE (V) / 8**

*big ol' sundae of chocolate ice cream,  
coffee sauce, crushed amaretti biscuits  
and amaretti-flavoured whipped cream.*

*I don't think you're ready for this...*

**GELATO PISTACHIO DI BRONTE**

**(V, GL) / 6.5**

*with home-made whipped cream*

**SORBETTO DEL GIORNO**

**(VEG, GL) / 6**

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

(V) DISHES ARE VEGETARIAN. (V\*) DISHES ARE VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.

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