

CIRCOLO POPOLARE

**PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA.**

– WIFI: BIG MAMMA –

BRUNCH

SWEET

BIG BANANA PANCAKES (V) | 9

Extra fluffy pancakes topped with caramelised bananas and a massive drizzle of maple syrup

RASPBERRY FRENCH TOAST (V) | 9

Super soft brioche, home-made chantilly, Big Mamma's own raspberry jam, fresh raspberries

GRANOLA DI MAMMA (VEG, GF) | 8

Gluten-free oats, mix of seeds, pecan nuts, almonds, maple syrup, coconut, coconut yoghurt, seasonal fruit

SAVOURY

SCRAMBLED EGGS TOAST (V) | 7

Sourdough bruschetta, organic eggs, a mountain of parmigiano on top

FULL ENGLISH THE ITALIAN WAY | 12

Fried eggs, home-made sausage with Cornish pork and fennel seeds, beans from Pigna (Im), roasted tomato

DIRTY VEGGIE PLATE (V) | 12

Fried eggs, chargrilled portobello mushrooms, roasted tomato, beans from Pigna (Im), crispy layered potatoes

FROM 11:45:

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

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 PAPPA AL POMODORO (V) | 12

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

BRUSCHETTA FOR LILIBET | 9

Garlicky sourdough, fresh ricotta di bufala, cuore di bue tomatoes, home-made pesto, crispy prosciutto

EMPANADA PICCANTE | 9

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

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

MIA CARA MARINARA (VEG) | 11

San Marzano tomato base, taggiasche olives, yellow tomatoes, confit garlic, vegan pesto + add anchovies +2

O CARBO MIO | 14

The best of carbonara, reimagined. Pecorino and egg base, crispy guanciale and loooots 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

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)

POLPO PICASSO | 16

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

SECONDI

PIATTI DELLO CHEF

CIRCOLO'S TAGLIATA PER 2 | 19^{PER PERSON}

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

WANNA CUTTLE? (GF) | 16

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

DOLCI

IL TIGRAMISÙ (V) | 6

Big Mamma Classic

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.

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