

# 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*

### 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*

### 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*

### BRUSCHETTA FOR LILIBET / 9

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

### EMPANADA PICCANTE / 9

*Sardinian empanadas filled with spicy nduja and  
fresh 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  
looooots 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*

### POLPO PICASSO . . . . . / 16

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

### TRECCE AL VITELLO . . . . . / 15

*Home-made trecce pasta with tender braised  
English rose veal, pecorino sauce and fried sage*

### LIFE OF PEA . . . . . / 14

*Home-made conchiglie pasta, minty pea cream,  
pecorino, peppery guanciale*

### 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

### 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*

### 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*

### COCONUTS FOR THE STRAWBERRY

#### (VEG, GF) / 9

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

### 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.*

### CHURROS PER 4 - 8 - 16 (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 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 OPT OUT. CHEF: FRANCESCO PENNISI / DIRETTORE: DANIELE FIGUS