

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) / 9

*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*

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

Bologna's naughtiest mortadella

BURRATA CON RADICCHIO (V, GF) / 12

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

NAKED ATTRACTION (V, GF) / 11

*250g Burrata served simply with olive oil, cracked
black pepper and fresh basil*

PIATTO DI CICCHETTI / 12

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

FOCACCIA DELLA CASA (VEG) / 4

Home-made fluffy focaccia

**KALE-FORNICATION BRUSCHETTA
(VEG) / 9**

*Sourdough bruschetta topped with sauteed kale
and girolle mushrooms, aioli and fresh chillies*

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*

ZUPPA DI FAGIOLI (VEG) / 8

*A cosy helping of bean and black chickpea soup
infused with rosemary smoke, served with slices of
crusty bread. Winter is coming.*

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*

CHOP-CHOPPED SALAD (V) / 11

*Chopped iceberg lettuce, tossed with red cabbage,
carrots, pomegranate, thyme, citronette*

+Add mozzarella di bufala + 3

PRIMI PIATTI

ALL OF OUR PASTAS ARE MADE IN HOUSE, EVERY DAY

PUTTANESCA (VEG) / 12

*The classic from Napoli with a kick. Home-made
spaghetti with a puttanesca sauce made with
Taggiasche olives and our special spicy oil.*

+ Add stracciatella (V) + 2

MAFALDINE AL TARTUFO (V) / 18

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

LA GRAN CARBONARA / 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 / 13

– available for lunch only –

HAPPY GO GNOCCHI (V*) / 14

*Fresh gnocchi in a creamy and cheesy mushroom
sauce topped with sauteed girolles*

RUPAUL RAGÙ / 15

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

LIVIN' THE BREAM RAVIOLI / 16

*Delicate ravioli filled with fresh sea bream and
potato, served with datterino tomato sauce,
brown butter and trout caviar*

SECONDI

PIATTI DELLO CHEF

**CIRCOLO'S BIG BRISKET PANINO (PER 2)
/ 16 PER PERSON**

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

POLPO CON CREMA DI CECI (GF) / 19

*Grilled octopus with crema di ceci, crispy roasted
potatoes and dressed radicchio salad*

PIZZA NAPOLETANA

MAMMARGHERITA DI BUFALA (V*) / 12

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

NOTHING BUT THE TRUFFLE (V*) / 18

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

SKY'S THE SPINACH (V*) / 14

*Provola base, sauteed baby spinach, hazelnut
"granella", sun-dried tomatoes, smoky stracciatella,
pecorino crust*

WHAT A PEAR (V*) / 13

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

DROP IT LIKE IT'S / 14

*Provola, fennel sausage meat, 'nduja hot sauce,
broccoli, chilli flakes.*

Better than Cooking with Paris.

QUEEN PESTO / 15

*San Marzano tomato base, prosciutto crudo,
pesto di rucola, mozzarella fior di latte,
shaved button mushrooms*

MIA CARA MARINARA (VEG) / 12

*San Marzano tomato base, taggiasche olives,
yellow tomatoes, confit garlic, vegan pesto*

DOLCI

IL TIGRAMISÙ (V) / 6

Big Mamma's classic

PROFITEROLE NAPOLETANA (V) / 9

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

VITAMIN C(CARPACCIO) (VEG, GF) / 8

*Fresh orange carpaccio with vegan whipped cream
and coconut crumble*

PANNAAUTUMN (GF) / 7

*Dreamy creamy vanilla panna cotta, pears poached
with Moscato wine and spices, chestnut cream,
little meringues*

THE INCOMPARABLE LEMON PIE / 6

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

PIZZA ALLA NOCCIOLATA (V) / 8

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

**GELATO PISTACCHIO DI BRONTE
(V, GF) / 6.5**

With home-made whipped cream

SORBETTO DEL GIORNO (VEG, GF) / 6

DOLCE BANANA (V) / 9

*Speculoos and fior di latte gelato, with a halved
banana and banana cream, topped with even more
whipped cream, naughty caramel sauce, ground
speculoos and dainty maraschino cherries. Fin.*

PLEASE ASK OUR STAFF FOR ANY ALLERGY INFORMATION.

(GF) DISHES ARE GLUTEN-FREE, BUT MAY CONTAIN TRACES.
(V) DISHES ARE VEGETARIAN. (V*) DISHES ARE VEGETARIAN
EXCEPT FOR THE USE OF ANIMAL RENNIN 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