

PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA.

CIRCOLO POPOLARE

— WIFI: BIG MAMMA —

ANTIPASTI

GET A FEW AND SHARE THEM AT BIG TABLE

PROSCIUTTO DI PARMA 24 MESI (GF): Prosciutto di parma stagionato 24 mesi, dell'Azienda Ghirardi Prosciutti | 8

FILETTO BRESAOLATO (GF):
Exquisite delicacy, strong yet gentle, pork fillet refined with the method of beef bresaola ageing | 9

MOZZARELLA DI BUFALA (V, GF):
Artisanal 125g mozzarella di bufala, Sicilian olive oil | 7

BURRATA AL TARTUFO (V, GF):
Chubby burrata filled with some decadent truffle cream | 13

***FREEBRITNEY SPEARAGUS (V):** Garlicky crisp sourdough with lightly battered asparagus and robiola cheese | 8

EVERYDAY I'M TRUFFLIN' (V):
Deep-fried croquette stuffed full of bechamel, caciocavallo cheese and parmigiano, with a melting truffle cream centre and provola dip | 7

FRITTO MY MISTO:
Cuttlefish and Sicilian chickpea pannelle fritto misto with fresh tartare sauce | 10

SECONDI

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

SALAD

THE BIG MAMMA CLASSIC CARPACCIO (GF) / 16
Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months

PRIMI PIATTI

MAFALDINE AL TARTUFO (V) / 18
House special fresh mafalda, black Molise truffle, mascarpone, button mushrooms

PASTA BOMBA ROSSA (V) / 12
Home-made tonnarelli al San Marzano pomodoro, a LOT of parmigiano and fresh basil

CACIO E PEPE WHEEL (PER 2) (V)
/ 16 PER PERSON
Spaghetti XXL with pecorino sauce served straight from the pecorino wheel (make it "gricia", add guanciale + £3)



TRECCE AL VITELLO / 14
Homemade trecce pasta, tender braised veal, pecorino sauce, fragrant crispy sage

POLPO PICASSO / 15
Deep, rich red octopus ragu tossed in trecce pasta with fresh lemony ricotta di bufala, crispy fennel breadcrumbs

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) / 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

YASS QUEENI / 15
San Marzano tomatoes, fior di latte mozzarella, pesto di rucola, prosciutto crudo, confit yellow tomatoes

O CARBO MIO / 14
The ultimate classic, re-imagined. Pecorino and egg base, crispy guanciale and loooots of Parmigiano-Reggiano.

VEGANGSTA'S PARADISE (VEG) / 11
San Marzano tomatoes, tenderstem broccoli, peperoni al forno confit, vitelotte potatoes

DOLCI

IL TIGRAMISÙ (V) / 6
Big Mamma's classic

THE INCOMPARABLE LEMON PIE (V) / 6
Zingy tart and humongous 5'9-inch meringue layer, THE must

GELATO PISTACHIO DI BRONTE (V, GF) / 6.5
With home-made whipped cream

PROFITEROLE NAPOLETANA (V) / 9
Huge choux pastry, vaniglia gelato, caramelized pecan nuts, warm dark chocolate

VITAMIN C(ARPACCIO) (VEG, GF) / 8
Fresh orange carpaccio with vegan whipped cream and coconut crumble

DRINKS

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. **CHEF. FRANCESCO PENNISI**

CIRCOLO IS A PROUD PARTNER TO THINKFORWARD – A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE FROM DISADVANTAGED BACKGROUNDS. AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED. CHEQUES ARE NOT ACCEPTED.