

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,
Azienda Ghirardi Prosciutti*

BRUSCHETTOP OF THE POP (V).. / 8

*Naughty sourdough bruschetta with fresh organic
robiola goat cheese, grilled pumpkin, beetroot,
crispy leeks*

DUO DI SALAMI (GF).. / 7

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

FILETTO BRESAOLATO (GF).. / 9

*Exquisite delicacy, strong yet gentle, pork fillet
refined with the method of beef bresaola ageing*

LESS DRAMA MORE CROCCHETTA (V) / 7

*Deep-fried crocchetta filled with rice,
aromatic tomato sauce and a melty mozzarella
heart, creamy dip on the side*

PANZEROTTO AL POMODORO (V).. / 7

*Deep-fried baby calzone filled with ricotta
and burnt San Marzano tomato sauce*

BURRATA AL TARTUFO (V).. / 13

*Chubby burrata filled with some decadent
truffle cream*

MOZZARELLA DI BUFALA (V, GF).. / 7

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

EMPANADA PICCANTE.. / 8

*Sardinian sa panaddeda empanadas filled with
spicy nduja sausage and fresh ricotta cheese,
side of basil and honey mayonnaise*

CRUDO DI BRANZINO (GF).. / 9

*Lettuce cups with Cornish seabass ceviche, confit
tomatoes, dehydrated olives, oranges, baby
herbs, A MUST.*

INSALATE E CARPACCIO

CHOP-CHOPPED SALAD (V,GF) / 11

*Huge chopped salad with crispy lettuce,
red cabbage, carrots, pomegranate seeds,
thyme, citrusy dressing, almonds*

THE BIG MAMMA CLASSIC

CARPACCIO (GF) / 16

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

PIZZA NAPOLETANA

MAMMARGHERITA

DI BUFALA (V) / 12

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

THAT'S HOT / 14

*Provola base, ricotta, salame piccante,
sun-dried tomatoes, black peper, fresh basil*

KILLER QUEEN / 15

*San Marzano tomato, fior di latte mozzarella,
pesto di rucola, prosciutto crudo,
yellow datterini tomato confit*

CHEESY LOVER (V) / 13

*Mozzarella fior di latte, gorgonzola, 22 mesi
parmigiano reggiano, herb ricotta, black pepper*

NOTHING BUT THE TRUFFLE (V) / 18

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

NDUJA NOT EAT MEAT? (V) / 15

*San Marzano tomatoes, confit yellow datterini
tomato, smoky stracciatella, veggie nduja,
taggiasche olives, basil*

VEGANGSTA'S PARADISE (V,VEG) / 11

*San Marzano tomatoes, tenderstem broccoli,
peperoni al forno confit, vitelotte potatoes*

PIMP MY CARPACCIO

PIZZA / 14

*Light crunchy crust,
beef carpaccio, home-made
rosemary mayo, flakes of aged
parmigiano, rocket salad*

PRIMI PIATTI

ALL OF OUR PASTAS ARE MADE IN HOUSE, EVERY DAY

POMODORO ADDICTION* (V) / 13

*Home-made trecce al Pomodoro, creamy
stracciatella and fresh basil*

GNOCCHI BALBOA. / 14

*Pillow soft gnocchi with home-made sausage
and a creamy cheesy sauce*

XO XO / 15

*Silk handkerchief pasta with braised ox cheek
and big shavings of caciocavallo cheese*

MAFALDINE AL TARTUFO (V) / 18

*House special fresh mafalda, black Molise truffle,
mascarpone, button mushrooms*

CACIO E PEPE WHEEL (V) . . / 16^{PER PERSON}

*Spaghetti XXL with pecorino sauce served straight
from the pecorino wheel (make it "gricia", add
guanciaie + £3) - Available for dinner only*

CACIO E PEPE PER 1 (V) / 12

Available for lunch only

PASTA E FAGIOLI / 14

*Maltagliati pasta with fresh mussels, soft white
cannellini beans, pecorino romano*

SECONDI

PIATTI DELLO CHEF

CIRCOLO'S TAGLIATA PER 2

/ 19 PER PERSON

*600g beautiful grilled beef rump steak straight
from Cornwall, celeriac puree,
roasted potatoes, aromatic beef gravy
and italian herbs*

SEPPIE E LIMONI / 16

*Cuttlefish marinated with garlic and orange zest,
grilled with confit lemon, served with patatine al forno
and radicchio salad*

DOLCI

CHURROS PER 4 / 8 / 16 (V)

6 / 10 / 20

*Filled with Big Mamma's own hazelnut spread.
Watch out for the choco squirt!*

PROFITEROLE NAPOLETANA (V) / 9

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

X-RATED CHEESECAKE (V) / 7

*The dirtiest, naughtiest, creamiest cheesecake
of your entire life. Careful, it's addictive*

THE INCOMPARABLE LEMON PIE / 6

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

IL TIGRAMISÙ (V) / 6

Big Mamma Classic

VITAMIN C(HRISTMAS) (VEG, GF) / 6

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

GELATO (V, GF) / 6

Pistachio di Bronte // Nocciole del Piemonte

SORBETTO DEL GIORNO (VEG, GF) / 6

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

CIRCOLO POPOLARE

PRODOTTI DIRETTAMENTE DALL'ITALIA
DUE VOLTE ALLA SETTIMANA.

— WIFI: BIG MAMMA —

BRUNCH

SAVOURY

EGGS ALLA FIORENTINA (V) | 10
warm fluffy brioche, two organic poached eggs,
spinach and warm hollandaise salsa
+ add 18 month tuscan ham +2

SCRAMBLED EGGS TOAST (V) | 6
ask for a mountain of parmigiano on top

DIRTY VEGGIE PLATE (V) | 12
fried eggs, chargrilled portobello mushrooms, roasted
tomato, beans from Pigna (1m), crispy layered potatoes

FULL ENGLISH THE ITALIAN WAY | 12
fried eggs, home-made sausage with cinta senese
Tuscan pork, beans from Pigna (1m), roasted tomato,
crispy layered potatoes

SWEET

BIG BANANA PANCAKES (V) | 8
extra fluffy pancakes topped with caramelised
bananas and a massive drizzle of maple syrup

CHOCO FRENCH TOAST (V) | 9
super soft brioche, Big Mamma's own hazelnut sauce,
home-made chantilly, grilled hazelnuts

GRANOLA DI MAMMA (VEG. GF) | 8
gluten-free oats, mix of seeds, pecan nuts,
almonds, maple syrup, coconut, coconut yoghurt,
seasonal fruit



— ORDERABLE FROM 11:45 —

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dai fratelli Gombitelli

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Chubby burrata filled with some decadent
truffle cream

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Artisanal 125g mozzarella di bufala,
Sicilian olive oil

CRUDO DI BRANZINO. . . | 8
Lettuce cups with Cornish sea bass, confit
tomatoes, dehydrated olives, oranges,
baby herbs, A MUST.

INSALATE E CARPACCIO

CHOP-CHOPPED SALAD (V,GF) | 11
Huge chopped salad with crispy lettuce,
red cabbage, carrots, pomegranate seeds,
thyme, citrusy dressing, almonds

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

**MAMMARGHERITA
DI BUFALA (V) | 12**
San Marzano tomato, mozzarella di bufala,
fresh basil

THAT'S HOT | 14
Smoky provola base, ricotta di bufala, salame
piccante, sun-dried tomatoes, black peper,
fresh basil

KILLER QUEEN | 15
San Marzano tomato, fior di latte mozzarella,
pesto di rucola, prosciutto crudo,
yellow datterini tomato confit

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Mozzarella fior di latte, gorgonzola, 22 mesi
parmigiano reggiano, herb ricotta, black pepper

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22 month parmigiano

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peperoni al forno confit, vitelotte potatoes

PIZZA NAPOLETANA

**PIMP MY CARPACCIO
PIZZA | 14**
Light crunchy crust,
beef carpaccio, home-made
rosemary mayo, flakes of aged
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Pillowy soft gnocchi with home-made sausage
and a creamy cheesy sauce

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Silk handkerchief pasta with braised ox cheek
and big shavings of caciocavallo cheese

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House special fresh mafalda, black Molise truffle,
mascarpone, button mushrooms

**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)

PASTA E FAGIOLI. | 14
Maltagliati pasta with fresh mussels, soft white
cannellini beans, pecorino romano

DOLCI

**CHURROS PER 4 | 8 | 16 (V)
6 | 10 | 20**
Filled with Big Mamma's own hazelnut spread.
Watch out for the choco squirt!

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

IL TIGRAMISÙ (V) | 6
Big Mamma Classic

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Fresh orange carpaccio with vegan whipped cream
and coconut crumble

GELATO (V, GF) | 6
Pistachio di Bronte // Nocciole del Piemonte

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