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Cicchetti Bar
Menu

VEGETARIANI

Cerignola olives (ve)	6.75
Marinated giant Apulian olives	
Freshly baked Italian breads (v)	7.75
Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino, pane carasau, served with a creamy pesto dip	
Burrata (v)	14.5
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau	
Garlic & rosemary potatoes (v)	8.75
Roast red pepper & tomato sauce, garlic mayonnaise	
Heritage tomato bruschetta (ve)	10.75
Fresh basil & extra virgin olive oil	

CARNE

Fantastico	35
Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino Romano, buffalo ricotta, marinated giant Apulian Cerignola olives, chargrilled baby artichokes, semi-dried tomatoes & freshly baked Italian breads	
Polpette	15.5
Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	
Parma ham bruschetta	13.5
Spicy 'nduja with honey & pistachio on toasted ciabatta	
Arancine al ragù	14.5
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce	
Grilled chicken Caesar	14.5
Gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing	

PESCE

Loch Duart salmon	17.75
Potato puree & Martini Bianco creamy butter sauce	
Cocktail di gamberetti	15.5
Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread	
King prawn bruschetta	14.5
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta	
Prawn ravioli	16.5
Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil	

DOLCI

Piatto di dolci (Serves 2)	20
Sharing dessert plate. Chocolate & hazelnut cheesecake with Ferrero Rocher, Tiramisu & Panna cotta with Baileys Irish cream	
Panna cotta	11
Panna cotta with Baileys Irish cream, espresso caramel & crushed amaretti	
Tiramisú 	10.5
The ultimate Italian dessert	
Chocolate & hazelnut cheesecake with Ferrero Rocher 	11
Sour cherry compote	
Gelato 	9.5
Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet	

Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Due to our cooking processes and kitchen set-up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for any items which are deep fried. Therefore, these may not be suitable for those with severe allergies or strict dietary requirements. Detailed allergen & calorific information is available on request. A discretionary service charge will be added to your bill.





Cicchetti are medium size dishes
typically served in traditional
"bàcari" (cicchetti bars) in Venice.

You can make a meal of cicchetti
by ordering several plates to share,
we recommend 2 to 3 plates
per person.

All of our dishes are freshly prepared
at the Cicchetti bar and are served
as and when they are ready.

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