



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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GINO D'ACAMPO

Cicchetti Bar
Menu

VEGETARIANI

- Cerignola olives** (ve) 6
Marinated giant Apulian olives
- Freshly baked Italian breads** (v) 7
Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino, pane carasau, served with a creamy pesto dip
- Burrata** (v) 13.5
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau
- Garlic & rosemary potatoes** (v) 8
Roast red pepper & tomato sauce, garlic mayonnaise
- Heritage tomato bruschetta** (ve) 10
Fresh basil & extra virgin olive oil
- Goat's cheese salad** (v) 12.5
Candied beetroot, tomato, watercress, pistachio

CARNE

- Fantastico** 32.5
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
- Slow cooked crispy pork belly** 16
Candied beetroot, roast red onion & watercress salad with toasted hazelnuts
- Polpette** 14
Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta
- Parma ham bruschetta** 12.5
Spicy 'nduja with honey & pistachio on toasted ciabatta
- Arancine al ragù** 13.5
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce
- Grilled chicken Caesar** 13.5
Gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing

PESCE

Ostriche 20

Half dozen Colchester rock oysters served with shallots in red wine vinegar & Tabasco

Loch Duart salmon 16.5

Potato puree & Martini Bianco creamy butter sauce

Cocktail di gamberetti 14.5

Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

King prawn bruschetta 13.5

Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

Tuna tartare 16

Spicy line caught yellowfin tuna with a slow cooked egg yolk & crisp Sardinian flatbread

Prawn ravioli 15

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 strawberries

Panna cotta 10.5

Italian cream with amaretto liqueur, fresh strawberries & basil

Profiterole Siciliani 10.5

Giant profiterole with panna gelato, freshly grated dark chocolate & pistachio cream

Tiramisú 10

The ultimate Italian dessert

Chocolate & hazelnut cheesecake 10.5

with Ferrero Rocher

Sour cherry compote

Gelato 9

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 and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request. A discretionary service charge will be added to your bill.