

# CICCHETTI

6 CICCHETTI FOR £10

## • BRUSCHETTA •

### CLASSIC TOMATO

BASIL & TOASTED CIABATTA

*A tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes. So that's exactly what we do!*

### KING PRAWN

CHILLI MAYONNAISE & TOASTED CIABATTA

*A light, simple snack – it's delicious, especially if accompanied by a cheeky glass of Prosecco...*

### PARMA HAM

SPICY 'NDUJA, HONEY, PISTACHIO & TOASTED CIABATTA (n)

*Parma ham is probably one of the most used ingredients in my family's meals and generally in my recipes too. I absolutely love it especially when it's combined with spicy 'nduja sausage.*

## • PIZZETTE •

### CLASSIC MARGHERITA

BUFFALO MOZZARELLA, TOMATO & FRESH BASIL

*This classic tomato and mozzarella pizza was created for Margherita, the Queen of Italy.*

### SUPER-SPICY

SPICY SALAMI, 'NDUJA, PEPPER, BUFFALO MOZZARELLA, PARSLEY & CHILLI

*This is the pizza for when the boys come round to watch football. I like to use a spicy salami that has a real kick (no pun intended), but you can go as hot as you can handle!*

### MARINARA

ANCHOVY, TOMATO, OLIVE & OREGANO

*The Marinara is one of the oldest pizza recipes in existence, being the traditional food prepared by "la marinara", the fisherman's wife.*

## • ARANCINE •

### CRISPY MUSHROOM

PORCINI MUSHROOM & PARMESAN

*While I was filming in Sicily, I learned the real secrets of how to make the perfect arancine. Try them - you'll want to learn those secrets too!*

### SPICY CALABRIAN SAUSAGE

PECORINO & BUFFALO MOZZARELLA

*This delicious sausage is complemented perfectly by the creamy flavour of the buffalo mozzarella.*

### CHEESY TOMATO

BUFFALO MOZZARELLA & BASIL

*Everybody loves the classic combination of tomato and buffalo mozzarella. Melting it in a warm arancine makes it even more special.*

## • SALUMI •

### PARMA HAM & BUFFALO RICOTTA

HONEY, WALNUTS & TOASTED CIABATTA (n)

*Salty prosciutto together with the sweetness of the honey and the creamy buffalo ricotta is always a winner for me. My whole family love this dish and is a must in our picnic basket.*

### BRESAOLA

ROCKET & PECORINO

*Bresaola originated in Valtellina, a valley in the Alps of northern Italy's Lombardy region. The tender sweet flavour of the bresaola coupled with the salty pecorino and peppery rocket is fantastic!*

### GRISSINI & PARMA HAM

BASIL PESTO (n)

*The sweetness of Parma Ham – from the Emilia Romagna region, aged for 18 months – rolled around a crispy Grissini is a combination made in heaven.*