

CIRCOLO POPOLARE

40-41 RATHBONE PL, LONDON W1T 1HX, UNITED KINGDOM

EVERYTHING IS HOMEMADE. ALL OUR ITALIAN PRODUCTS ARE IMPORTED DIRECTLY FROM OUR PRODUCERS IN ITALY. WITHOUT INTERMEDIARIES.
FOR THE OTHERS, WE BUY ONLY FRENCH PRODUCTS.
Winter 2021 - Ristorante del gruppo Big Mamma®



OUR MENU IS UGLY, BUT IT’S B-CORP



Basically this means we would rather offer you a digital version of our menu via the QR on your table rather than print thousands of menus, which although very cool and beautiful, are bad for the planet. Like everything we do on a daily basis, whether that be offering a menu full of seasonal products, encouraging greener diets as we strive to offer delicious vegetarian options, to supplying our restaurants with renewable energy, we get up every day challenging ourselves to improve the running of our restaurants whilst minimising their impact.

So yes, this menu may hurt the eyes, but frankly, we think it’s the way forward.

I NOSTRI PRODOTTI ITALIANI

PROSCIUTTO DI PARMA 24 MESI (GL)	9
prosciutto di parma stagionato 24 mesi, dell'Azienda Ghirardi Prosciutti	
DUO DI SALAMI (GL)	7
truffle and fennel salami fatto con amore dai fratelli Gombitelli	
MOZZARELLA DI BUFALA (V*, GL)	7
artisanal 125g mozzarella di bufala, Sicilian olive oil	
MORTADELLA DA GIOVANNI BERTARINI (GL)	6
Bologna’s naughtiest mortadella	
BURRATA CON RADICCHIO (V, GL)	12
250gr burrata straight from Puglia with seasonal radicchio and a punchy mustard vinaigrette	
NAKED ATTRACTION (V, GL)	11
250g Burrata served simply with olive oil, cracked black pepper and fresh basil	
PIATTO DI CICCHETTI	9
mortadella da Giovanni Bertarini, mozzarella di bufala and grissini breadsticks. Aperitivo starter kit	

ANTIPASTI

CHEESE N’ ONION BRUSCHETTA (V*)	9
bruschetta topped with casera valtellina cheese, red onion marmalade and salsa verde. Here to take on the crisp shortage	
TRUFFLE CHURROS (V*)	8
chunky truffle churros with a parmigiano dipping sauce. We did it Joe	
GOT BEEF?!	10
Cornish beef tartare with rocket, capers, anchovies and spring onions, crispy Sardinian carasau bread	
CIRCOLO’S LOVE MUSSEL	9
a crusty bread bowl filled with steamed mussels with a tomato and oregano sauce.	

PASTA FRESCA

SIMPLY THE PESTO (V*)	13
home-made spaghetti with tomato sauce, fresh basil pesto and a lot of parmigiano reggiano.	
MAFALDINE AL TARTUFO (V)	18
house special fresh mafalda, black Molise truffle, indulgent truffle and mascarpone cream	
LA GRAN CARBONARA (PER 2)	16PER PERSON
home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper. AVAILABLE FOR DINNER ONLY	
LA GRAN CARBONARA (PER 1)	14
AVAILABLE FOR LUNCH ONLY	
HOUSE OF GNOCCHI (V*)	14
home-made gnocchi in a cheesy walnut and valtellina casera chesse sauce. Amen	
RUPAUL RAGÙ	15
very very slow-cooked oxtail and San Marzano tomato ragù with raisins and pine nuts, served with fresh pappardelle. Shantay, you stay	
THYME FOR RAVIOLI	17
black ravioli filled with flakey tub gurnard and lemon, tossed in thyme butter and datterini tomato sauce, served with trout caviar	

SECONDI PIATTI

CIRCOLO’S BIG BRISKET PANINO (PER 2)	19PER PERSON
18-hour slow-cooked beef brisket, served in a brioche bun with sauteed green peppers and camembert di bufala fondue, for two. Wowza	
MONKFISH ALLA LIVORNESE (GL)	17
Monkfish baked in a rich and tangy livornese sauce made with fresh capers, anchovies, datterini tomato and olives, served with fried polenta	
CIRCOLO’S CRUNCHY CHOPPED SALAD (VEG, GL)	11
chopped iceberg lettuce, tossed with red cabbage, pumpkin, broccoli, carrots, pomegranate, thyme, citronette. + ADD MOZZARELLA DI BUFALA (V*) + 3	
THE BIG MAMMA CLASSIC CARPACCIO (GL)	16
classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months	

PIZZE

VERA PIZZA NAPOLETANA AL FORNO	
MAMMARGHERITA DI BUFALA (V*)	12
smoked provola cheese, roasted potatoes, stracciatella, fresh marjory	
HAKUNA PATATA (V*)	14
provola base, sauteed baby spinach, hazelnut “granella”, sun-dried tomatoes, smoky stracciatella, pecorino crust	
WHAT A PEAR (V*)	13
cheesy gorgonzola base, pears poached with elderflower and turmeric, walnuts. Phwoar	
DROP IT LIKE IT’S HOT	14
crème de ricotta au nduja, salame piccante, mozza fior di latte, herbes fraîches	
FENNEL NO.5	14
fennel pork sausage, smoked provola, seasonal friarielli broccoli and a naughty nduja sauce	
PUMPKIN TO TALK ABOUT	15
fior di latte, ricotta, Mantovana pumpkin, fresh thyme, prosciutto, walnuts	
YOUR 5 A DAY (VEG)	12
Saucy tomato base, vegan pesto, broccoli, mushrooms, taggiasche olives	
NOTHING BUT THE TRUFFLE (V*)	18
fresh black truffle, fior di latte mozarella, smoky provola, black truffle cream, 22 month parmigiano, chives	

DOLCI

IL TIGRAMISÙ (V)	6.5
Big Mamma’s classic	
THE INCOMPARABLE LEMON PIE	6
zingy tart and humongous 5’9-inch meringue layer, THE must	
BAYWATCH CARPACCIO (VEG, GL)	8
thinly sliced pineapple, coconut chantilly and crispy coconut crumble, served with passionfruit coulis, fresh lime and basil leaf	
PIZZA ALLA NOCCIOLATA (V)	8
dessert pizza filled with our very own chocolatey hazelnut spread. YOLO	
CREMA BRUSCIATA (V, GL)	9
generous, creamy, crispy crème brûlée, lightly flavoured with lemon. Grab a spoon and get involved	
PROFITEROLE NAPOLETANA CON NOCCIOLE (V)	9
huge choux pastry, vaniglia gelato, caramelized pecan nuts, warm dark chocolate	
AMARETTI FOR SUNDAE (V)	8
big ol’ sundae of chocolate ice cream, coffee sauce, crushed amaretti biscuits and amaretti-flavoured whipped cream. I don’t think you’re ready for this...	
GELATO PISTACHIO DI BRONTE (V, GL)	6.5
with home-made whipped cream	
SORBETTO DEL GIORNO (VEG, GL)	6

CHEF: FRANCESCO PENNISI / IL CAPO: MATTEO CIANCIO

BEEF FROM FRANCE AND ITALY (PORK). TAXES AND SERVICES INCLUDED. PRICES IN EUROS INCLUDING VAT. CHECKS NOT ACCEPTED.

THE REGISTER OF ALLERGENS CONTAINED IN OUR DISHES IS AVAILABLE ON REQUEST FROM THE TEAM. TO REDUCE OUR ENVIRONMENTAL IMPACT, THIS MENU HAS BEEN DEVELOPED TO OFFER A MAJORITY OF VEGETARIAN DISHES.
(GL) DISHES ARE GLUTEN-LOW, BUT MAY CONTAIN TRACES. (V) DISHES ARE VEGETARIAN. (V') DISHES ARE VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD.
(VEG) DISHES ARE VEGAN. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS. PASTA AVAILABLE FOR YOUR KIDS. PLEASE ASK OUR TEAM FOR MORE DETAILS.
TRANSPARENCY, SELECTION AND ORIGIN OF OUR PRODUCTS IS OUR MOTTO.
FIND THE LIST OF OUR PRODUCERS ON BIGMAMMAGROUP.COM/EN/PRODUCTS

BIRRE

HALF/PINT

DRAUGHT PIG & PORTER : LAGER / Easy italian style lager (4%) 3/5.5
DRAUGHT PIG & PORTER : PALE ALE / A hint of Amalfi lemon zest (4.2%) 3/5.5
DRAUGHT PIG & PORTER : I.P.A / A touch of blood orange (5.3%) 3.5/6

BOTTLES

ICHNUSA LAGER (0.33L) / Get refreshed, Sardinian-style (4.7%) 3.5
BREWDOG VAGABOND GLUTEN-FREE PALE ALE (0.33L) / Lots of great hop-forward flavour, 0 gluten (4.5%) 5

VINI BIANCHI

GRILLO | 2020 | CORTE CA MARI | SICILY..... 24
the best of Sicilian citrus, delivered to you in a glass of this magical white wine.

PINOT BIANCO, GARGANEGA | 2020 | LA CAVEA | VENETO5.5/27
refreshing and crisp with a bit of fruit, a bit of weight, and a good amount of zing. *Jazz hands*

CHARDONNAY D.O.C. | 2020* | TERRE DI VITA | SICILIA 29
notes of yellow fruit, green apple and kiwi. One of your five a day.

CUSTOZA D.O.C. | 2018 | CANTINA CASTELNUOVO | VENETO.....6.5
a citrus explosion, sour and tangy, pairs perfectly with seafood pasta

PINOT GRIGIO DELLE VENEZIE D.O.C. | 2020* | CORVEZZO | VENETO 32
fruity flavour, with jussst the right amount of freshness. The finest of Pinots

PECORINO I.G.T VILLA REGIS | 2020* | CASCINA DEL COLLE | ABRUZZO 35
fresh and sapid mineral beaut with exotic fruit aromas. That’s what’s up, that’s what’s up.

FALANGHINA DEL SANNIO D.O.C. | 2019* | LA FORTEZZA | CAMPANIA.....7.5/38
crisp minerality and a whiff of citrussy freshness, hint of green apple.

VERMENTINO DI SARDEGNA D.O.C. | 2020 | OLIANAS | SARDEGNA8.5/45
fruity, citrus and full of Sardinian love. Just close your eyes and pretend you’re next to the Mediterranean

VERDICCHIO, CASTELLI DI JESI | 2019 | ACCADIA | MARCHE..... 59
an authentic verdicchio from Angelo Accadia, a creative yet minimalist wine maker with a low intervention approach. Aromas of fresh grass and flowers, lively and dry in the mouth with a slightly bitter finish

SAUVIGNON ALTO ADIGE D.O.C. , LA FÒA 2019 | COLTERENZIO | ALTO ADIGE 72
a noble Sauvignon with a powerful nose

SAN PAOLO, VERDICCHIO RISERVA, CASTELLI DI JESI, D.O.C.G. | 2018* | PIEVALTA | MARCHE 78
a honeyed straw-coloured verdicchio, reminscient of almonds, white fruit and a roll around in the hay.

ETNA BIANCO, AEDES | 2020 | I CUSTODI DELL’ETNA | SICILIA 85
grown on the slopes of the Etna vulcano, this wine is characteristically minerally and crisp, with intriguing notes of citrus and aniseed. Wild, flinty, endlessly elegant, to the moon and back.

VINTAGE TUNINA ALTO ADIGE D.O.C. 2017 | JERMAN | FRIULI VENEZIA GIULIA..... 94
rediscovery of a historical grape variety, the perfect match with a nice fish

CERVARO DELLA SALA I.G.T. 2017 | CASTELLO DELLA SALA, ANTINORI | UMBRIA 119
an exceptional moment calls for an exceptional wine. Good thing we have this one to offer

VINI ROSSI

CORVINA | 2020* | MONTRESOR | VENETO 24
a fruity red that has a touch of spice, with a colour that would inspire UB40.

SANGIOVESE RUBICONE I.G.T. | 2019* | SIMONIA | EMILIA ROMAGNA 5.5/27
soft and round, with a touch of spice, like the perfectly kissable lips

CORVINA VERONA I.G.T. 2019 | CANTINA DI NEGRAR | VENETO..... 29
ruby ruby ruby ruby... red. Dry with notes of vanilla and cherry. A queen from Verona

PRIMITIVO I.G.P. | 2019* | ZULLO | PUGLIA 6.5/32
the kind of wine that makes love to you. Smooth, full, velvety, with notes of ripe red fruit.

CHIANTI SUPERIORE D.OC.G. POGGIO AI GRILLI 2019* | TENUTA SAN JACOPO | TOSCANA 35
a no-bullsh*t, beautiful, ruby-coloured Chianti with a great texture and aromas of ripe red fruit and just a hint of rose

MONTEPULCIANO D.O.C. VILLA REGIS | 2020* | CASCINA DEL COLLE | ABRUZZO.. 7.5/38
for those moments when you want red meat, and a red wine with good tannins, and for all your problems to get lost in the herbaceous and floral aromas of this gallant Montepulciano.

AGLIANICO DEL TABURNO D.O.C.G. 2019* | LA FORTEZZA | CAMPANIA 42
soft, pleasant mouthfeel, black cherry jam vibes and spicy finish. We’re just describing this fabulous wine, you’re the one with the dirty mind

VALPOLICELLA RIPASSO CLASSICO SUPERIORE | 2018* | CANTINA DI NEGRAR | VENETO8.5/45
this one will make you raise an eyebrow. Complex, harmonious, perfect balance of tannins and acidity

GRECO NERO | 2018* | NASCIRI | CALABRIA 48
organic and biodynamic, this natural wine has good tannins that are balanced out with a nice fruity freshness. For those in the know

PALLAGRELLO NERO TERRE DEL VOLTURNO DOC 2018* | IL VERR0 | CAMPANIA 52
fresh fruit and almonds on the nose, soft tannins. Great drinking buddy for the parmigiana, or the lasagna

PINOT NERO ALTO ADIGE D.O.C | 2018* | ALTO ADIGE | MASO CANTANGHEL 61
from Trentino, this sublime medium-bodied pinot nero is full to the brim of red fruits, chocolate and peppery notes. Our kind of party.

AMARONE DELLA VALPOLICELLA D.O.C.G. 2017* | CANTINA DI NEGRAR | VENETO.... 69
majorly intense, with fruity aromas and sweet spices. A wine to make you sit back and say... ‘I couldn’t help but wonder...’

BRUNELLO DI MONTALCINO | 2016 | SAN POLO | TOSCANA 79
High-altitude estate Brunello, with aromas of red berries, vanilla and coffee, a voluptous full body and persistent finish to last aaaaalll niight loong.

BAROLO D.O.C.G., ALBE | 2016 | G.D. VAJRA | PIEMONTE..... 91
the splendour of Piedmont, an exceptional Barolo, modern, large and daring. The vibrant, almost ethereal palate delivers juicy Marasca cherry, star anise and an almost salty note

VINO NOBILE DI MONTEPULCIANO, RISERVA SANTA PIA | 2015 | LA BRACCESCA | TOSCANA 113
Tuscany’s finest single vineyard flagship. Full, rounded, balanced with a touch of sweetness – you won’t stop thinking about it

VINI SPUMANTE

LAMBRUSCO REGGIANO I.G.P., MEMORIA D’ORO NM* | MEDICI ERMETE | EMILIA ROMAGNA 6.5/32
the ultimate Italian red sparkling wine, fruity and wild, a great wingman

PROSECCO CONEGLIANO VALDOBBIADENE D.O.C.G. | NM* | CORVEZZO | VENETO 7.5/38
the ultimate conversation starter, first date nerves killer and let’s have a goood time creator.

PROSECCO ROSE D.O.C. | NM* | CORVEZZO | VENETO 33
pink bubbles galore. Wild strawberries and acacia flower bouquet. #vibing

MOSCATO D’ASTI D.O.C.G., ANDAR PER VIGNE | 2021* | VALLEBELBO | PIEMONTE 7.5/38
sweet and fun sparkling wine, Elton John in a bottle. I hope you don’t mind...

CHAMPAGNE EXTRA BRUT CLAREVALLIS NM* | DRAPPIER | CHAMPAGNE 86
this organic champagne from a carbon-neutral producer is so damn fine we decided to make an exception and invite it to the Italian-only party. Delightful and carefully crafted bubbles, great structure, guaranteed to enchanté

ANNAMARIA CLEMENTI FRANCIACORTA 2010 | CA’ DEL BOSCO | LOMBARDIA 189
the Cuvée Annamaria Clementi is a sparkling wine with an extraordinary elegance and body. Inviting golden colour, the nose reveals a dominance of peach and citrus, and notes of dry fruit and honey. On the palate, it has a fullness of flavour with exceptional persistence, with a fine and abundant effervescence

VINI ROSATI

TERRE SICILIANE I.G.T. ROSE | 2020 | COLLINA DELLE ROSE | SICILIA 27
Pow chicka pow pow! Aka: pomegranate and pink grapefruit, nice fruitiness and acidity.

BARDOLINO CHIARETTO D.O.C. 2020* | MONTRESOR | VENETO 6.5/32
light and fresh, a pale pink rosé to make you weak at the knees

GRANDI VINI

VINO NOBILE DI MONTEPULCIANO D.O.C.G., ASINONE 2016 | POLIZIANO | TOSCANA 129
multi-faceted Tuscan bouquet with shades of raspberry and plum. A wine that no longer needs to show its letters of nobility

TERRE BRUNE CARIGNANO DEL SULCIS SUPERIORE D.O.C. 2016 | SANTADI | SARDEGNA 135
Santa di Terre Brune is a red wine of great character, robust, fruity and spicy with toasted notes of herbs and minerals. A sturdy and intense gem, that’s all we can say

PINOT NERO ALTO ADIGE D.O.C., BARTHENAU VIGNA SANT’URBANO 2015 | HOFSTATTER | ALTO ADIGE 139
a well-balanced wine, notes of violets, blueberries, just go for it

BRANCAIA TOSCANA I.G.T., IL BLU 2015 | BRANCAIA | TOSCANA..... 144
dense purple colour, complex aromas of red berries, plum, cherry, coffee and dark chocolate. The wine of great family dinners, the ones where we love each other by speaking loudly

GUADO AL TASSO BOLGHERI D.O.C. 2014 | ANTINORI | TOSCANA..... 189
an immensely soft and smooth red blend from the Bolgheri area on the Tuscan Coast

AMARONE DELLA VALPOLICELLA D.O.C., MAZZANO 2011 | MASI | VENETO..... 209
outrageously good. But that’s no excuse for trying to call your ex in a pathetic attempt to repair the irreparable

AMARONE DELLA VALPOLICELLA D.O.C. 2011 | BERTANI | VENETO..... 227
a great classic, almost the symbol of the name, Amarone Bertani expresses a garnet colour and a very articulated nose. If you hesitate to take a trip to the Veneto, this wine will definitely convince you

BARBARESCO D.O.C.G. 2015 | GAJA | PIEMONTE 284
the wine of the very very very very very very good news. Angelo Gaja is recognised worldwide as one of the best producer of Italian wines, working according to the principles of sustainable viticulture

ORNELLAIA 2016 | TENUTA DELL ORNELLAIA | TOSCANA..... 308
great power, body with complex aromas of fruit, coffee and spices. Aged 18 months in barrique. Bow down b*tches

SOLAIA TOSCANA I.G.T. 2014 | ANTINORI | TOSCANA376
a magnificent wine. Rewarded, recognised, plebiscited, a classic of the Italian wine aristocracy

SASSICAIA BOLGHERI D.O.C. 2016 | TENUTA SAN GUIDO | TOSCANA..... 399
THE legendary Bordeaux blend, soft and robust at the same time. So perfect it’ll make you weep

* STARS INDICATE WINES WHICH ARE ORGANIC, INTEGRATED, BIODYNAMIC OR NATURAL.