

## cicchetti

Focaccia, garlic, rosemary pb	3
Marinated olives pb	4
Meatballs, tomato, basil	6
Zucchini fritti, lemon aioli v	6
Truffle arancini, fontina	8
Burrata Pugliese, wild mushroom, thyme v	8
Avocado + basil dip, crudités pb	9
Calamari fritti, aioli	10
Cecconi's cured meat, cheese, giardiniera	14

## lunch combo

Sunday to Friday, 12 - 3pm

Cicchetti or Soup + Pasta or Pizza + Espresso 12  
+2 for parma ham

## salads

add wood oven roast chicken or salmon 4

Rocket, fennel, parmesan	5/9
Butter lettuce, avocado, sherry vinegar pb	6/10

## pasta

Gnocchi, pomodoro, basil	9/20
Spaghetti carbonara, guanciale	9/20
Ravioli, pumpkin, sage butter v	10/21
Bucatini, amatriciana	10/21
Pappardelle, Bolognese	11/22
Tonnarelli, cacio + pepe v	11/22

## mains

Salmon, cavolo nero, cannellini	17
Rib eye steak, broccolini	18
Veal chop Milanese, truffle mash potato	21

## wood oven pizette + pizza

Buffalo mozzarella, tomato, basil v	7/11
Napoli, tomato, capers, olives, anchovies	7/11
Spicy salami, mozzarella, chilli	9/13
Nduja, fior di latte, smoked ricotta	13
Aubergine, sundried tomatoes, basil pesto pb	13
Mortadella, truffle taleggio, oregano	14
Quattro Stagioni, ham, mushrooms, olives	14
Fennel sausage, artichokes, pecorino	14
Parma ham, rocket, parmesan	15

## extra toppings

mushroom, olives, chilli	1
salami, parma ham, rocket, artichoke	2

# CECCONI'S

PIZZA BAR

@cecconispizzabar

## cocktails on tap

all gls 8/all jugs 37.5

### Aperol Spritz

Aperol aperitif, white wine, soda  
Negroni

Bombay Sapphire gin, Campari,  
Martini Rosso

### Hugo Spritz

St-Germain elderflower liqueur,  
mint, white wine, soda

## beer

half pint/jug

### on tap

Birra Moretti 4.6% 3/10.5

Soho Lager 4.0% 3.25/11.5

Camden Pale Ale 4.0% 3.25/11.5

### bottled

Peroni 5.1% 4.8

Menabrea Bionda 4.8% 4.8

Bitburger Drive 0% 3.5

## classics

all 9

### Tommy's Margarita

Centenario Plata tequila, agave, lime

### Mojito

Bacardí Carta Blanca rum,  
mint, lime, demerara

### Margarita

Centenario Plata tequila,  
Cointreau, lime

### Dark and Stormy

Goslings dark rum, lime, ginger beer

### Cedrata Americano

Campari, Italicus, Cedrata

Tassoni, soda

## dessert

Gelato/ Sorbet 2

Affogato 4

Tiramisu 6

Chocolate cheesecake, gelato 6

v = vegetarian / pb = plant based / Please let us know if you have any allergies or dietary requirements. Our dishes and cocktails are made here and may contain trace ingredients. There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT.

# CECCONI'S

PIZZA BAR

## white

	gls	cfe	btl
<i>Garganega, Torre del Falasco, Veneto</i> 18	6	16	25
<i>Trebbiano, Villa Rossi, Emilia Romagna</i> 18		26	
<i>Fiano, Masserie, Codici, Puglia</i> 17		27	
<i>Chardonnay, Alpha Zeta, Veneto</i> 17	6.5	18	27
<i>Verdicchio Castelli Classico, Vignamato, Marche</i>		28	
<i>Soave Classico, Monteforte, Veneto</i> 18	7.5	20	30
<i>Pinot Grigio 'Dolomiti', Terre del Noce</i> 18		31	
<i>Vermentino 'Primo', Mesa, Sardinia</i> 18		33	
<i>Sauvignon Blanc, Ca' Di Alte, Veneto</i> 17	8.5	22	35
<i>Gavi di Gavi Contessa, Broglia, Piedmont</i> 17	9.5	24	38

## sparkling

	125ml	btl
<i>Prosecco Treviso, Luna Argenta, Brut NV</i>	8	39
<i>Franciacorta Cuvee Royale, Montenisa, Brut NV</i>		55

## rose

	gls	cfe	btl
<i>Negroamaro, Pieno Sud, Puglia</i> 17	6	16	25
<i>Pinot Grigio, Ponte Pietra, Veneto</i> 18	6.5	18	28
<i>Lady A, Provence IGP</i> 18	9.5	26	39

## red

	gls	cfe	btl
<i>Corvina, Torre del Falasco, Veneto</i> 18	6	16	25
<i>Sangiovese, Villa Rossi, Emilia Romagna</i> 17		26	
<i>Syrah, Passo del Tempio, Sicily</i> 17		27	
<i>Primitivo, Visconti della Rocca, Puglia</i> 18	6.5	18	28
<i>Barbera, Ricossa Vistamonti, Piedmont</i> 16		29	
<i>Chianti, Mediceo, Toscana</i> 17	7.5	20	30
<i>Merlot 'Dolomiti', Terre del Noce</i> 17		31	
<i>Montepulciano d'Abruzzo, Barrique, Itinera</i> 16	8.5	22	35
<i>Cannonau, I Fiori, Pala, Sardinia</i> 17	9.5	24	38
<i>Amarone della Valpolicella, A. Zeta, Veneto</i> 15		65	

## sweet wine

	75ml	btl
<i>Moscato 'Dindarello', Maculan, Veneto (37.5cl)</i> 17	6.5	29

## non-alcoholic

<i>Venetian Spritz</i>	6
<i>3/4 Spritz, bitters, passion fruit, grapefruit, soda</i>	
<i>Bitter and Twisted</i>	6
<i>Seedlip Spice, Æcorn bitter, Æcorn Aromatic</i>	
<i>Chinotto</i>	3
<i>Cedrata</i>	3

Vintages may vary - glass 175ml, carafe 500ml, bottle 750ml

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