

cicchetti

<i>Focaccia</i> , garlic, rosemary (pb)	4
<i>Marinated olives</i> (pb)	4
<i>Zucchini fritti</i> , lemon aioli (pb)	7
<i>Meatballs</i> , tomato, basil	8
<i>Truffle arancini</i> , fontina	9
<i>Burrata</i> , courgette, lemon (v)	10
<i>Calamari fritti</i> , lemon, aioli	11
<i>Tuna tartare</i> , avocado, chilli, mint	12
<i>Cecconi's cured meats</i>	14

salads add wood oven roast chicken or salmon 4

<i>Avocado</i> , butter lettuce, sherry vinegar (pb)	7/11
<i>Artichoke</i> , green beans, chickpeas, olives (pb)	8/12

pasta

<i>Ravioli</i> , peas, mint (pb)	10/22
<i>Spaghetti</i> , carbonara, guanciale	12/24
<i>Rigatoni</i> , bolognese	12/24
<i>Tonnarelli</i> , cacio + pepe (v)	12/24
<i>Linguine allo scoglio</i> , clams, mussels	17/34

wood oven pizette + pizza

<i>Buffalo mozzarella</i> , tomato, basil	8/12
<i>Napoli</i> , tomato, capers, olives, anchovies	8/12
<i>Spicy salami</i> , tomato, mozzarella, mushroom	10/14
<i>Summer squash</i> , red onion, tomato, basil pesto (pb)	14
<i>Fennel sausage</i> , aubergine, ricotta salata	15
<i>Quattro stagioni</i> , ham, mushrooms, artichokes, olives	15
<i>Parma ham</i> , rocket, parmesan	17
<i>Truffle</i> , smoked mozzarella, coppa	21

extra toppings

<i>Mushroom</i> , olives, chilli	1
<i>Salami</i> , parma ham, rocket, artichoke	2
<i>Truffle</i> , smoked mozzarella, burrata	5

dessert

<i>Gelato/ Sorbet</i>	3
<i>Affogato</i>	4
<i>Tiramisu</i>	7
<i>Torta della nonna</i>	7

CECCONI'S

PIZZA BAR

@cecconis pizzabar

cocktails on tap

8/all jugs 37.5

Negroni Sbagliato
Martini Rosso, Campari, Prosecco

Aperol Spritz
Aperol aperifit, Prosecco,
San Pellegrino

Pimm's
Pimm's N1, ginger ale, fruit, mint

beer

half pint/jug

on tap

Birra Moretti 4.6%	3.25/11
Posh Lager 4.0%	3.5/12
The Rascal Session IPA 4%	3.75/12.5

bottled

Peroni 5.1%	5.25
Menabrea Bionda 4.8%	5.25
Bitburger 0%	5.5

classics

all 9

Bellini

Prosecco, peach puree

Tommy's Margarita

Centenario Plata tequila, agave, lime

Mojito

Bacardí Carta Blanca rum,
mint, lime, demerara

Long Island Ice Tea

42 Below, Bombay, Bacardi,
Centenario Plata, Cointreau

Boulevardier

Woodford Reserve, Campari, Martini
Rosso

Negroni Classic

Bombay Sapphire gin, Campari,
Martini Rosso



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We're only accepting cards payments at the moment.
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 are inclusive of VAT.

CECCONI'S

PIZZA BAR

white

	gls	cfe	btl
<i>Garganega, Torre del Falasco, Veneto</i> ¹⁸	6.5	17	26
<i>Trebbiano, Villa Rossi, Emilia Romagna</i> ¹⁸			27
<i>Fiano, Masserie, Codici, Puglia</i> ¹⁷			28
<i>Chardonnay, Alpha Zeta, Veneto</i> ¹⁷	7.5	19	28
<i>Verdicchio Castelli Classico, Vignamato, Marche</i>			29
<i>Soave Classico, Monteforte, Veneto</i> ¹⁸	8	24	33
<i>Pinot Grigio 'Dolomiti', Terre del Noce</i> ¹⁸			35
<i>Sauvignon Blanc, Ca' Di Alte, Veneto</i> ¹⁷	9.5	27	39
<i>Gavi di Gavi Contessa, Broglia, Piedmont</i> ¹⁷			42

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	6.5	17	26
<i>Pinot Grigio, Ponte Pietra, Veneto</i> ¹⁸			31
<i>Lady A, Provence IGP</i> ¹⁸	10.5	29	42
<i>Lady K, Coteaux d'Aix en Provence</i> ^{20(ORG)}			68

red

	gls	cfe	btl
<i>Corvina, Torre del Falasco, Veneto</i> ¹⁸	6.5	17	26
<i>Sangiovese, Villa Rossi, Emilia Romagna</i> ¹⁷			27
<i>Syrah, Passo del Tempio, Sicily</i> ¹⁷			28
<i>Primitivo, Visconti della Rocca, Puglia</i> ¹⁸	7.5	19	28
<i>Barbera, Ricossa Vistamonti, Piedmont</i> ¹⁶			29
<i>Chianti, Mediceo, Toscana</i> ¹⁷	8	24	33
<i>Merlot 'Dolomiti', Terre del Noce</i> ¹⁷			35
<i>Montepulciano d'Abruzzo, Barrique, Itinera</i> ¹⁶	9.5	27	38
<i>Cannonau, I Fiori, Pala, Sardinia</i> ¹⁷			42

sweet wine

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

non-alcoholic

<i>Vibrante Spritz</i>		7
<i>Martini Vibrante non-alcoholic aperitif, tonic water, orange</i>		
<i>Pentire & Tonic</i>		7
<i>Pentire Adrift, light tonic water, rosemary</i>		
<i>Chinotto</i>		2.75

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

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