

cicchetti

Focaccia, garlic, rosemary (pb)	4
Marinated olives (pb)	5
Truffle arancini, fontina	10
Calamari fritti, lemon, aioli	11
Burrata, bell peppers, olives (v)	13
Meatballs, tomato, basil	11
Cecconi's cured meats	15
Zucchini fritti, lemon aioli (pb)	9
Tuna tartare, avocado, rocket	15

salads

add roasted chicken or salmon +5

Avocado, butter lettuce, sherry vinegar (pb)	8/12
Rocket, fennel, parmesan	7/11
Beetroot, cannellini, peppers, datterini, olives (pb)	9/13

pasta

	plate/bowl
Rigatoni, bolognese	16/30
Tonnarelli, cacio & pepe (v)	16/30
Penne arrabbiata, chilli, garlic (pb)	13/24
Spaghetti, carbonara, guanciale	14/28
Tagliolini, truffle, parmesan	19/38
Linguine, prawns, datterini	18/38
Mafaldine, broccoli & spinach pesto (pb)	13/24

wood oven pizette + pizza

Parma ham, tomato, rocket, parmesan	19
Quattro stagioni, ham, mushrooms, artichokes, olives	17
Fennel sausage, friarielli, scamorza	18
Marinara, tomato, oregano, garlic (pb)	15
Buffalo mozzarella, tomato, basil	10/15
Spicy salami, tomato, mozzarella, chilli	12/18
Napoli, tomato, capers, olives, anchovies	10/15
Truffle, four cheese, basil	23

extra toppings

Mushrooms, olives, chilli	2
Salami, parma ham, rocket, artichokes	3
Truffle, burrata	6

dessert

Lemon posset, raspberries	8
Tiramisu	8
Affogato	5
Chocolate brownie, salted caramel (pb)	9
Gelato/ Sorbet	4

CECCONI'S

PIZZA BAR

@cecconisrestaurants

cocktails on tap

12/all jugs 40

Paloma Sbagliato

Patron Reposado, Verde Momento mezcal, Campari, Cocchi Rosa, Two Keys grapefruit soda

Aperol Spritz

Aperol aperitif, Prosecco, San Pellegrino

White sangria

White wine, limoncello, netcarine, double touch pomgranade & basil

Aperitivo

served daily 4-7pm

beer

half pint/jug

on tap

Birra Moretti 4.6%	4/12.5
Posh Lager 4.0%	4.5/12.5
Ride, Session IPA 4%	5/13.5

bottled

Lucky Saint unfiltered 0.5%	5
Peroni 5.1%	5.5
Menabrea Bionda 4.8%	5.5

cocktails

all 13

Bellini

Prosecco, peach puree

Raspberry Campari

Campari, Prosecco, nectarine, raspberry syrup, Double Dutch pomegranate & basil

Negroni classic

Gin, Martini rosso, Campari

Eastern standard vodka or gin

Mint, cucumber, simple syrup, fresh lime juice

Picante de la casa

Patron Reposado tequila, agave, fresh lime juice, fresh chilli pepper, coriander

Zen americano

Punt e Mes, Campari, ginger beer



Scan to view
a menu with
calories

Please let us know if you have any allergies or dietary requirements, our dishes 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. Adults need around 2000 kcal a day. v: vegetarian / pb: plant based

CECCONI'S

PIZZA BAR

white

175 500 750ml

<i>Gavi di Gavi, Contessa, Piedimonte</i> 21	12	34	47
<i>Pinot Grigio 'Dolomiti', Veneto</i> 21	9.5	27	38
<i>Chardonnay, Alpha Zeta, Veneto</i> 22			36
<i>Sauvignon Blanc, Ca' Di Alte, Veneto</i> 21	11	29	42
<i>Trebbiano, Villa Rossi, Emilia Romagna</i> 21	7.5	20	29
<i>Verdicchio, Castelli Classico, Marche</i> 22			33
<i>Fiano, Masserie, Codici, Puglia</i> 21			30
<i>Grecanico, Vialetto, Sicilia</i> 21			32
<i>Grillo, Feudo Arancio, Sicilia</i> 21	9	26	36

sparkling

125ml btl

<i>Prosecco Treviso, Luna Argenta, Brut NV</i>	8	39
<i>Franciacorta Cuvee Royale, Montenisa, NV</i>		62

rose

gls cfe btl

<i>Negroamaro, Pieno Sud, Puglia</i> 21	7.5	20	29
<i>Pinot Grigio, Ponte Pietra, Veneto</i> 21			35
<i>Lady A, Provence IGP</i> 21	12	34	48

red

175 500 750ml

<i>Barbera, Ricossa Vistamonti, Piedimonte</i> 21			34
<i>Merlot 'Dolomiti', Terre del Noce</i> 21	9.5	27	38
<i>Sangiovese, Rossi, Emilia Romagna</i> 20	7.5	20	29
<i>Chianti, Santa Cristina, Toscana</i> 21	12	34	47
<i>Montepulciano, d'Abruzzo 'Barrique'</i> 21	9.5	27	39
<i>Primitivo, Visconti della Rocca, Puglia</i> 21	8	22	31
<i>Salice Salentino, Riserva, Ducale, Puglia</i> 21			36
<i>Syrah, Passo del Tempio, Sicilia</i> 21			32
<i>Nero d'Avola, Angelo, Sicilia</i> 21			32

non-alcoholic

<i>Vibrante Spritz</i>			8
<i>Martini Vibrante non-alcoholic aperitif, tonic water, orange</i>			
<i>Pentire & Tonic</i>			8
<i>Pentire Adrift, light tonic water, rosemary</i>			
<i>Eastern Fizz</i>			8
<i>Pentire Seaward, cucumber, mint, lime, soda</i>			

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

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