

cicchetti

<i>Focaccia, garlic, rosemary (pb)</i>	4
<i>Marinated olives (pb)</i>	4
<i>Zucchini fritti, lemon aioli (pb)</i>	8
<i>Truffle arancini, fontina</i>	9
<i>Meatballs, tomato, basil</i>	10
<i>Burrata, datterini, basil (v)</i>	13
<i>Calamari fritti, lemon, aioli</i>	13
<i>Tuna tartare, avocado, chilli, mint</i>	13
<i>Cecconi's cured meats</i>	14

salads add wood oven roast chicken or salmon 4

<i>Rocket, fennel, parmesan</i>	6/10
<i>Avocado, butter lettuce, sherry vinegar (pb)</i>	7/11
<i>Beetroot, cannellini, peppers, datterini, olives (pb)</i>	8/12

pasta

	plate/bowl
<i>Ravioli, peas, shallots, mint (pb)</i>	12/23
<i>Spaghetti, carbonara, guanciale</i>	14/27
<i>Tonnarelli, cacio & pepe (v)</i>	15/29
<i>Rigatoni, bolognese</i>	15/29
<i>Linguine, clams, cherry tomatoes</i>	19/37

wood oven pizette + pizza

<i>Buffalo mozzarella, tomato, basil</i>	9/14
<i>Napoli, tomato, capers, olives, anchovies</i>	9/14
<i>Courgettes, red onions, heritage tomatoes (pb)</i>	15
<i>Quattro stagioni, ham, mushrooms, artichokes, olives</i>	16
<i>Fennel sausage, mozzarella, mushrooms</i>	17
<i>Spicy salami, tomato, mozzarella, chilli</i>	11/17
<i>Parma ham, tomato, rocket, parmesan</i>	18
<i>Truffle, four cheese, basil</i>	22

extra toppings

<i>Mushrooms, olives, chilli</i>	1
<i>Salami, parma ham, rocket, artichokes</i>	2
<i>Truffle, burrata</i>	5

dessert

<i>Gelato/ Sorbet</i>	3
<i>Affogato</i>	4
<i>Tiramisu</i>	7
<i>Lemon meringue</i>	7
<i>Chocolate tart, raspberries (pb)</i>	8

CECCONI'S

PIZZA BAR

@cecconisrestaurants

cocktails on tap

11/all jugs 37.5

Negroni Sbagliato
Martini Rosso, Campari, Prosecco

Aperol Spritz
Aperol aperitif, Prosecco,
San Pellegrino

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

beer

half pint/jug

on tap

Birra Moretti 4.6% 3.5/12
Posh Lager 4.0% 4/12
Ride, Session IPA 4% 4.5/13

bottled

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

classics

all 12

Bellini

Prosecco, peach puree

Tommy's Margarita

Centenario Plata tequila, agave,
lime

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

Dark & Stormy

Gosling's rum, ginger beer, lime



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Scan to view a
menu with calories

We're only accepting cards payments at the moment.
Please let us know if you have any allergies or dietary requirements. 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

	gls	cfe	btl
<i>Garganega, Torre del Falasco, Veneto</i> 21	6.5	18	26
<i>Trebbiano, Villa Rossi, Emilia Romagna</i> 20			27
<i>Fiano, Masserie, Codici, Puglia</i> 20			28
<i>Chardonnay, Alpha Zeta, Veneto</i> 21	7.5	19	30
<i>Verdicchio, Castelli Classico, Vignamato</i> 20			32
<i>Soave Classico, Monteforte, Veneto</i> 19	9	26	36
<i>Pinot Grigio 'Dolomiti', Terre del Noce</i> 20			37
<i>Sauvignon Blanc, Ca' Di Alte, Veneto</i> 21	10	28	41
<i>Gavi di Gavi, Contessa, Broglia, Piedmont</i> 20			45

sparkling

	125ml	btl
<i>Prosecco Treviso, Luna Argenta, Brut NV</i>	8.5	39
<i>Franciacorta Cuvee Royale, Montenisa, Brut NV</i>		55

rose

	gls	cfe	btl
<i>Negroamaro, Pieno Sud, Puglia</i> 20	6.5	18	26
<i>Pinot Grigio, Ponte Pietra, Veneto</i> 20			32
<i>Lady A, Provence IGP</i> 21	11.5	32	46
<i>Lady K, Coteaux d'Aix en Provence</i> 20 (ORG)			70

red

	gls	cfe	btl
<i>Corvina, Torre del Falasco, Veneto</i> 21	6.5	18	26
<i>Sangiovese, Villa Rossi, Emilia Romagna</i> 20			27
<i>Shiraz, Casa Mia, Sicily</i> 19			28
<i>Primitivo, Visconti della Rocca, Puglia</i> 21	7.5	19	30
<i>Barbera, Ricossa Vistamonti, Piedmont</i> 20			32
<i>Chianti, Mediceo, Toscana</i> 19	9	26	36
<i>Merlot 'Dolomiti', Terre del Noce</i> 20			38
<i>Montepulciano d'Abruzzo, Itinera</i> 18	9.5	27	39
<i>Cannonau, I Fiori, Pala, Sardinia</i> 20			45

non-alcoholic

Vibrante Spritz	7
<i>Martini Vibrante non-alcoholic aperitif, tonic water, orange</i>	
Pentire & Tonic	7
<i>Pentire Adrift, light tonic water, rosemary</i>	
Eastern Fizz	7
<i>Pentire Seaward, cucumber, mint, lime, soda</i>	

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

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