

cicchetti

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

salads add wood oven roast chicken or salmon 4

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

pasta

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

wood oven pizette + pizza

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

extra toppings

Mushrooms, olives, chilli	1
Salami, parma ham, rocket, artichokes	2
Truffle, burrata	5

dessert

Gelato/ Sorbet	3
Affogato	4
Tiramisu	7
Lemon meringue	7
Chocolate tart, raspberries (pb)	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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Friends Member



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

	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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