

## cicchetti

Focaccia, garlic, rosemary (pb)	4
Marinated olives (pb)	5
Truffle arancini, fontina	10
Calamari fritti, lemon, aioli	14
Burrata, bell peppers, olives (v)	14
Meatballs, tomato, basil	11
Cecconi's cured meats	15
Zucchini fritti, lemon aioli (pb)	9
Tuna tartare, avocado, rocket	16

## 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	15/28
Tagliolini, truffle, parmesan	20/38
Linguine, prawns, datterini	20/38
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

**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% 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

## classics

all 13

**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	7.5	20	27
<i>Chardonnay, Alpha Zeta, Veneto</i> 22	8	22	31
<i>Soave Classico, Monteforte, Veneto</i> 20	9	26	36
<i>Pinot Grigio 'Dolomiti', Terre del Noce</i> 21			38
<i>Sauvignon Blanc, Ca' Di Alte, Veneto</i> 21	11	29	42
<i>Gavi di Gavi, Contessa, Broglia, Piedmont</i> 21			47
<i>Trebbiano, Villa Rossi, Emilia Romagna</i> 21			29
<i>Verdicchio, Castelli Classico, Vignamato</i> 22			33
<i>Fiano, Masserie, Codici, Puglia</i> 21			30

## sparkling

	125ml	btl
<i>Prosecco Treviso, Luna Argenta, Brut NV</i>	9	39
<i>Franciacorta Cuvee Royale, Montenisa, Brut NV</i>		58

## rose

	gls	cfe	btl
<i>Negroamaro, Pieno Sud, Puglia</i> 21	7.5	20	27
<i>Pinot Grigio, Ponte Pietra, Veneto</i> 21			34
<i>Lady A, Provence IGP</i> 21	12	34	48

## red

	gls	cfe	btl
<i>Corvina, Torre del Falasco, Veneto</i> 21	7.5	20	27
<i>Merlot 'Dolomiti', Terre del Noce</i> 21			38
<i>Barbera, Ricossa Vistamonti, Piedmont</i> 21			34
<i>Sangiovese, Villa Rossi, Emilia Romagna</i> 20			29
<i>Chianti, Mediceo, Toscana</i> 20	9	26	36
<i>Montepulciano d'Abruzzo, Itinera</i> 20	9.5	27	39
<i>Primitivo, Visconti della Rocca, Puglia</i> 21	8	22	31
<i>Shiraz, Casa Mia, Sicily</i> 21			30
<i>Cannonau, I Fiori, Pala, Sardinia</i> 21			47

## non-alcoholic

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

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

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