

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

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
Spaghetti, carbonara, guanciale	15/28
Tagliolini, truffle, parmesan	20/38
Linguine, mussels, clams, tomatoes	20/38
Orecchiette, 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

Truffles	4
Gelato/ Sorbet	4
Tiramisu	8
Affogato	5
Chocolate tart, raspberries (pb)	9

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



Apply to be a Soho
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	19	27
<i>Chardonnay, Alpha Zeta, Veneto</i> 21	8.5	20	31
<i>Soave Classico, Monteforte, Veneto</i> 19	10	27	37
<i>Pinot Grigio 'Dolomiti', Terre del Noce</i> 20			38
<i>Sauvignon Blanc, Ca' Di Alte, Veneto</i> 21	11	29	42
<i>Gavi di Gavi, Contessa, Broglia, Piedmont</i> 20			46
<i>Trebbiano, Villa Rossi, Emilia Romagna</i> 20			28
<i>Verdicchio, Castelli Classico, Vignamato</i> 20			33
<i>Fiano, Masserie, Codici, Puglia</i> 20			29

sparkling

	125ml	btl
<i>Prosecco Treviso, Luna Argenta, Brut NV</i>	9.5	40
<i>Franciacorta Cuvee Royale, Montenisa, Brut NV</i>		56

rose

	gls	cfe	btl
<i>Negroamaro, Pieno Sud, Puglia</i> 20	7.5	19	27
<i>Pinot Grigio, Ponte Pietra, Veneto</i> 20			33
<i>Lady A, Provence IGP</i> 21	12.5	33	47
<i>Lady K, Coteaux d'Aix en Provence</i> 20 (ORG)			71

red

	gls	cfe	btl
<i>Corvina, Torre del Falasco, Veneto</i> 21	7.5	19	27
<i>Merlot 'Dolomiti', Terre del Noce</i> 20			39
<i>Barbera, Ricossa Vistamonti, Piedmont</i> 20			33
<i>Sangiovese, Villa Rossi, Emilia Romagna</i> 20			28
<i>Chianti, Mediceo, Toscana</i> 19	10	27	37
<i>Montepulciano d'Abruzzo, Itinera</i> 18	10.5	28	40
<i>Primitivo, Visconti della Rocca, Puglia</i> 21	8.5	20	31
<i>Shiraz, Casa Mia, Sicily</i> 19			29
<i>Cannonau, I Fiori, Pala, Sardinia</i> 20			46

non-alcoholic

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

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

Please let us know if you have any allergies or dietary requirements. Our cocktails are made here and may contain trace ingredients.

There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT.