

## 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
Asparagus, beetroot, cannellini, pepper, datterini, olives (pb)	8/12

## pasta

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 tomato	19/37

## wood oven pizette + pizza

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

## extra toppings

Mushroom, olives, chilli	1
Salami, parma ham, rocket, artichoke	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**

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

## bottled

<b>Lucky Saint</b> unfiltered 0.5%	5
<b>Peroni</b> 5.1%	5.5
<b>Menabrea Bionda</b> 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

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

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

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