CECCONI'S

PIZZA BAR

cicchetti

Focaccia, *rosemary (pb)*	*5*
Truffle arancini, *fontina*	*9*
Burrata, *zucchini*	*11*
Zucchini fritti, *lemon mayo (pb)*	*8*
Marinated olives	*4*
Calamari, *spicy mayo*	*11*
Meatballs, *tomato, basil*	*12*
Aubergine polpette, *parmesan*	*9*

wood oven pizza

Marinara, *tomato, oregano, garlic (pb)*	*10*
Parma ham, *tomato, rocket, parmesan*	*17*
Nduja & salted ricotta, *tomato, mozzarella*	*16*
Fennel sausage, *cavolo nero, chilli, fior di latte*	*15*
Buffalo mozzarella, *tomato, basil (v)*	*14*
Spicy salami, *tomato, mozzarella, chilli*	*16*
Napoli, *tomato, capers, olives, anchovies*	*13*
Verdura, *aubergine, peppers, zucchini*	*12*

extra toppings

Mozzarella / ricotta / mushroom / rocket	*3*
Salami / parma ham / nduja	*5*
Burrata	*6*

pastas

Rigatoni, *bolognese*	*17*
Paccheri, *nduja, guanciale*	*16*
Tagliatelle, *cavolo nero,pinoli (v)*	*14*
Spaghetti, *carbonara, guanciale*	*15*
Tortelloni, *ricotta & spinach*	*16*
Farfalle, *arrabbiata (v)*	*14*
Tonnarelli, *cacio & pepe*	*14*
Spaghetti, *tomato, meatballs*	*17*

salads

Quinoa, *cucumber, cherry tomato, mozzarella*	*14*
Rocket, *fennel, parmesan*	11
Chopped, *tomatoes, avocado, olives, cucumber*	13

Aperitivo Hour

Enjoy our selection of Spritz for 8

Available Monday to Friday from 3 to 6PM

Lunch Combo

20 for 2-course / 23 for 3-course

Monday to Friday 12 to 4PM

(Please ask a waiter to see the menu)

Please note that we only accept card payments.

There is a discretionary 13.5% service charge added to your bill. All above are inclusive of VAT. v: vegetarian / pb: plant based. Adults need around 2000kcal per day.

Please let us know if you have any allergies or dietary requirements, our dishes and drinks are made here and may contain trace ingredients.

vino & birretta

Wine of the week

Please ask us about our

wine of the week

bianco

	175	500	750
Chardonnay, *Castel Firmian, Trentino 24*			36
Gavi di Gavi, *Contessa, Piemonte 24*		12.5	36 49
Pinot Grigio delle Dolomiti*, Veneto 25*		10	28 39
Sauvignon Blanc*, Ca' Di Alte, Veneto 24*		11.5	32 44
Trebbiano*, Rossi, Emilia Romagna 25*		9	24 31
Verdicchio dei Castelli*, Classico, Marche 24*			34
Chardonnay*, Bramito del Cervo, Umbria 24*			65
Pecorino*, La Valentina, Abruzzo 25*			56
Viognier, *Mandrarosso, Sicilia 24*			45
Vermentino Soprasole*, Pala, Sardegna 24*			46

rosato

Pinot Grigio*, Nina, Veneto 25*			38
Negroamaro*, Pieno Sud, Puglia 24*		9	24 31
Lady A*, Provence IGP 25*		13	38 52

rosso

Pinot Nero*, Meczan, Alto Adige 23*			59
Teroldego*, Castel Firmian, Trentino 23*			45
Lagrein Riserva*, Mezzacorona, Trentino 22*			48
Barbera*, Ricossa Vistamonti, Piemonte 23*			37
Valpolicella Classico*, Alighieri, Veneto 21*			68
Merlot 'Dolomiti'*, Terre del Noce 24*		10	28 39
Sangiovese*, Rossi, Emilia Romagna 24*		9	24 31
Chianti Superiore*, Santa Cristina, Toscana 23*		12.5	36 52
Montepulciano d'Abruzzo*, 'Barrique', Itinera 24*		11	30 42
Primitivo*, Visconti della Rocca, Puglia 24*		10	28 38
Salice Salentino Riserva*, Ducale, Puglia 21*			39
Nero d'Avola*, Angelo, Sicilia 23*			35

frizzante

	125	750
Prosecco Treviso*, Luna Argenta, Brut NV*	10	44
Franciacorta Cuvee Royale*, Montenisa, Brut, NV*		72

birra

bottled

Menabrea Bionda *4.8%*	5.5
Peroni *5%*	6
Cornish Orchards Gold Cider *5%*	7

on tap

Peroni *5%*	7.5
Stone & Wood, *Pacific Ale 4.4%*	7

non-alcoholic

Picante 0% *Pentire Seaward, agave, lime, chilli, coriander*	9
Vibrante Spritz *Martini Vibrante, tonic water, orange*	9
House Lemonade *fresh lemon juice, mint, sugar, still or sparkling water*	6
Peach Ice Tea *green tea, citrus, peach syrup*	6
Crodino 0.0% Spritz *Crodino non alcoholic aperitif, orange*	10

bottled

Peroni*, 0%*	6
Lucky Saint, *unfiltered, 0.5%*	7

We also serve 1/2 pints, 125ml wine and 25ml serve of spirits