

## cicchetti

<i>Focaccia, garlic, rosemary</i> (pb)	3
<i>Marinated olives</i> (pb)	4
<i>Zucchini fritti, lemon aioli</i> (pb)	6
<i>Meatballs, tomato, basil</i>	7
<i>Truffle arancini, fontina</i>	8
<i>Burrata, tomato, basil</i> (v)	9
<i>Calamari fritti, lemon, aioli</i>	10
<i>Cecconi's cured meat, cheese, giardiniera</i>	12

## lunch combo

Monday to Friday, 12 - 3pm

**Cicchetti or Soup or Salad + Pasta  
or Pizza + Espresso 12**  
+2 for parma ham

## soup + salads add wood oven roast chicken or salmon 4

<i>Cannellini beans soup, vegetables</i>	6
<i>Rocket, fennel, parmesan</i>	5/9
<i>Butter lettuce, avocado, sherry vinegar</i> (pb)	6/10

## pasta

<i>Cavatelli, broccoli pesto</i> (pb)	8/17
<i>Spaghetti carbonara, guanciale</i>	9/19
<i>Ravioli, ricotta, spinach, tomato sauce, parmesan</i>	9/19
<i>Rigatoni, Bolognese</i>	10/21
<i>Tonnarelli, cacio + pepe</i> (v)	10/21

## wood oven pizette + pizza

<i>Buffalo mozzarella, tomato, basil</i> (v)	7/10
<i>Napoli, tomato, capers, olives, anchovies</i>	7/10
<i>Spicy salami, tomato, mozzarella, mushroom</i>	9/13
<i>Aubergine, sundried tomatoes, basil pesto</i> (pb)	12
<i>Fennel sausage, artichokes, pecorino</i>	13
<i>Quattro Stagioni, ham, mushrooms, artichokes, olives</i>	13
<i>Parma ham, rocket, parmesan</i>	14

## extra toppings

<i>mushroom, olives, chilli</i>	1
<i>salami, parma ham, rocket, artichoke</i>	2

'In December and January a voluntary £1 will be added to bills over £30 for StreetSmart, to help the homeless and support The Felix Project distribute surplus food to those in need.'

We're only accepting cards payments at the moment.

= vegetarian / pb = plant based / Please let us know if you have any allergies or dietary requirements.

Our dishes and cocktails 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.

# CECCONI'S

PIZZA BAR

@cecconis pizzabar

## cocktails on tap

<i>Negroni</i>	all gls 8/all jugs 37.5
<i>Bombay Sapphire gin, Campari, Martini Rosso</i>	
<i>Hugo Spritz</i>	
<i>St-Germain elderflower liqueur, mint, white wine, soda</i>	

## beer

half pint/jug

### on tap

<i>Birra Moretti</i> 4.6%	3/10.5
<i>Posh Lager</i> 4.0%	3.25/11.5
<i>Easy Pale Ale</i> 3.8%	3.25/11.5

### bottled

<i>Peroni</i> 5.1%	4.8
<i>Menabrea Bionda</i> 4.8%	4.8
<i>Nanny State</i> 0%	3.5

## classics

all 9

### Aperol Spritz

*Aperol aperitif, prosecco, soda*

### Tommy's Margarita

*Centenario Plata tequila, agave, lime*

### Mojito

*Bacardí Carta Blanca rum,*

*mint, lime, demerara*

### Margarita

*Centenario Plata tequila,*

*Cointreau, lime*

### Dark and Stormy

*Goslings dark rum, lime, ginger beer*

### Cedrata Americano

*Campari, Italicus, Cedrata*

## dessert

*Gelato/ Sorbet*

2

*Affogato*

4

*Tiramisu*

6

*Chocolate cheesecake*

6

# CECCONI'S

PIZZA BAR

## white

	gls	cfe	btl
<i>Garganega, Torre del Falasco, Veneto</i> <sup>18</sup>	6	16	25
<i>Trebbiano, Villa Rossi, Emilia Romagna</i> <sup>18</sup>			26
<i>Fiano, Masserie, Codici, Puglia</i> <sup>17</sup>			27
<i>Chardonnay, Alpha Zeta, Veneto</i> <sup>17</sup>	6.5	18	27
<i>Verdicchio Castelli Classico, Vignamato, Marche</i>			28
<i>Soave Classico, Monteforte, Veneto</i> <sup>18</sup>	7.5	20	30
<i>Vermentino 'Primo', Mesa, Sardinia</i> <sup>18</sup>			33
<i>Pinot Grigio 'Dolomiti', Terre del Noce</i> <sup>18</sup>			35
<i>Sauvignon Blanc, Ca' Di Alte, Veneto</i> <sup>17</sup>	8.5	22	35
<i>Gavi di Gavi Contessa, Broglia, Piedmont</i> <sup>17</sup>	9.5	24	38

## sparkling

	125ml	btl
<i>Prosecco Treviso, Luna Argenta, Brut NV</i>	8	39
<i>Franciacorta Cuvee Royale, Montenisa, Brut NV</i>		55

## rose

	gls	cfe	btl
<i>Negroamaro, Pieno Sud, Puglia</i> <sup>17</sup>	6	16	25
<i>Pinot Grigio, Ponte Pietra, Veneto</i> <sup>18</sup>			28
<i>Lady A, Provence IGP</i> <sup>18</sup>	9.5	26	39

## red

	gls	cfe	btl
<i>Corvina, Torre del Falasco, Veneto</i> <sup>18</sup>	6	16	25
<i>Sangiovese, Villa Rossi, Emilia Romagna</i> <sup>17</sup>			26
<i>Syrah, Passo del Tempio, Sicily</i> <sup>17</sup>			27
<i>Primitivo, Visconti della Rocca, Puglia</i> <sup>18</sup>	6.5	18	28
<i>Barbera, Ricossa Vistamonti, Piedmont</i> <sup>16</sup>			29
<i>Chianti, Mediceo, Toscana</i> <sup>17</sup>	7.5	20	30
<i>Merlot 'Dolomiti', Terre del Noce</i> <sup>17</sup>			31
<i>Montepulciano d'Abruzzo, Barrique, Itinera</i> <sup>16</sup>	8.5	22	35
<i>Cannonau, I Fiori, Pala, Sardinia</i> <sup>17</sup>	9.5	24	38
<i>Amarone della Valpolicella, A. Zeta, Veneto</i> <sup>15</sup>			65

## sweet wine

	75ml	btl
<i>Moscato 'Dindarello', Maculan, Veneto (37.5cl)</i> <sup>17</sup>	6.5	29

## non-alcoholic

<i>Vibrante Spritz</i>		6
<i>Martini Vibrante non-alcoholic aperitif, tonic water,</i> <i>orange</i>		
<i>Chinotto</i>		2.75
<i>Cedrata</i>		2.75

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

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