

## cicchetti

<i>Focaccia, garlic, rosemary (pb)</i>	3
<i>Marinated olives (pb)</i>	4
<i>Zucchini fritti, lemon aioli (pb)</i>	7
<i>Meatballs, tomato, basil</i>	8
<i>Truffle arancini, fontina</i>	9
<i>Burrata, tomato, basil (v)</i>	10
<i>Calamari fritti, lemon, aioli</i>	11

## salads add wood oven roast chicken or salmon 4

<i>Butter lettuce, avocado, sherry vinegar (pb)</i>	7/11
<i>Artichoke, grilled asparagus, chickpeas, olives (pb)</i>	8/12

## pasta

	plate/bowl
<i>Cavatelli, broccoli pesto (pb)</i>	10/22
<i>Spaghetti carbonara, guanciale</i>	10/22
<i>Rigatoni, bolognese</i>	12/24
<i>Tonnarelli, cacio + pepe (v)</i>	12/24

## wood oven pizette + pizza

<i>Buffalo mozzarella, tomato, basil</i>	8/12
<i>Napoli, tomato, capers, olives, anchovies</i>	8/12
<i>Spicy salami, tomato, mozzarella, mushroom</i>	10/14
<i>Asparagus &amp; zucchini, tomatoes, basil pesto (pb)</i>	14
<i>Fennel sausage, artichokes, pecorino</i>	15
<i>Quattro Stagioni, ham, mushrooms, artichokes, olives</i>	15
<i>Parma ham, rocket, parmesan</i>	17

## extra toppings

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

## dessert

<i>Gelato/ Sorbet</i>	2
<i>Affogato</i>	4
<i>Tiramisu</i>	7
<i>Chocolate cheesecake</i>	7

# CECCONI'S

PIZZA BAR

@cecconispizzabar

## cocktails on tap

*Negroni* all gls 8/all jugs 37.5

*Bombay Sapphire gin, Campari, Martini Rosso*

*Aperol Spritz*

*Aperol aperitif, white wine, soda*

*Pimm's*

*Pimm's N1, lemonade, fruit, mint*

## beer

half pint/jug

on tap

*Birra Moretti* 4.6% 3/10.5

*Posh Lager* 4.0% 3.25/11.5

*Easy Pale Ale* 3.8% 3.25/11.5

bottled

*Peroni* 5.1% 5

*Menabrea Bionda* 4.8% 5

*Nanny State* 0.5% 4

## classics

all 9

*Bellini*

*Prosecco, peach puree*

*Tommy's Margarita*

*Centenario Plata tequila, agave, lime*

*Mojito*

*Bacardí Carta Blanca rum, mint, lime, demerara*

*Long Island Ice Tea*

*42 Below, Bombay, Bacardi, Centenario Plata, Cointreau*

*Boulevardier*

*Woodford Reserve, Campari, Martini Rosso*

*Negroni Sbagliato*

*Martini Rosso, Campari, Prosecco*

A donation of £1 will be added to your bills in support of 'Save Soho Alfresco' dining.

We're only accepting cards payments at the moment.

v = 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. Our food prices have been reduced to reflect the change in VAT from 20% to 5%. All above are inclusive of VAT.

# 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>Pinot Grigio 'Dolomiti', Terre del Noce</i> <sup>18</sup>			31
<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>			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>			38

## sweet wine

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

## non-alcoholic

<i>Vibrante Spritz</i>	5.25
<i>Martini Vibrante non-alcoholic aperitif, tonic water,</i>	
<i>orange</i>	
<i>Chinotto</i>	2.75

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

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