

CECCONI'S

PIZZA BAR

@cecconisrestaurants

cicchetti

<i>Meatballs, tomato sauce, basil</i>	13
<i>Octopus carpaccio, salmoriglio</i>	16
<i>Calamari fritti, lemon aioli</i>	14
<i>Prawn, lemon, chilli</i>	14
<i>Burrata, winter tomatoes (v)</i>	13
<i>Beef carpaccio, venetian dressing</i>	17

pizzette + pizza

Add burrata | salami | chicken | parma ham +5

<i>Queen margherita, tomato, parmesan, mozzarella</i>	17
<i>Spicy salami, tomato, mozzarella</i>	11/18
<i>Nduja, burrata, basil</i>	19
<i>Buffalo mozzarella, tomato, basil</i>	9/15
<i>Truffle, smoked scamorza</i>	22
<i>Napoli, tomato, capers, olives, anchovies</i>	9/15
<i>Parma ham, tomato, rocket, parmesan</i>	21
<i>Marinara, garlic, oregano (pb)</i>	15
<i>Quattro formaggi, taleggio, gorgonzola, bufala, scamorza</i>	20

dips garlic & herbs or truffle mayo +3 | shaved truffle +15

salads

add avocado +3 | chicken or burrata +5

<i>Avocado, butter lettuce, sherry vinegar (pb)</i>	14
<i>Caesar, pancetta, anchovies, Parmesan</i>	15
<i>Winter tomatoes, red onion, olives</i>	15

desserts

<i>Half baked cookie, vanilla ice cream</i>	9
<i>Tiramisu</i>	9
<i>Cheesecake, figs</i>	9
<i>Profiteroles, salted caramel ice cream, chocolate sauce</i>	9
<i>Affogato</i>	6



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

white wine

	gls	cfe	btl
Trebbiano , Villa Rossi, Emilia-Romagna	8	20	29
Pinot Grigio , Trovati, Dolomiti	10	26	38
Chardonnay , Mezzacorona, Trentino	9.5	24	36
Sauvignon Blanc , Firmian, Trentino	11	30	44
Fiano , Masserie, Codisi, Puglia	9	22	34
Gavi di Gavi , La Contessa, Piemonte	11.5	32	46
Lugana , Catulliano, Pratello, Lombardia	12	35	48

red wine

	gls	cfe	btl
Sangiovese , Villa Rossi, Emilia Romagna	8	20	29
Merlot , Castel Firmian, Trentino	11	30	44
Nero d'Avola , Feudo Arancio, Sicily	10	26	38
Primitivo , Visconti della Rocca, Salento	9	22	32
Barbera , Ricossa, Vistamonte, Piemonte	9.5	24	36
Montepulciano d'Abruzzo , Itinera	10	26	40
Chianti Superiore , Santa Cristina, Toscana	12	35	48

sparkling & champagne

	125ml	btl
Prosecco Treviso , Luna Argenta Brut NV	9	42
Champagne Testulat , Blanc de Noirs Brut NV	12	69

rose wine

	gls	cfe	btl
Maison Vincent , Languedoc	9	23	31
Lady A , Provence IGP	13	36	51

press juice all at 6

Citrus, orange, apple, pineapple, ginger, turmeric, cayenne pepper
Berry, strawberry, blueberry, raspberry, apple
Ginger, apple, lemon, ginger
Green, cucumber, spinach, rocket, pear, avocado, apple
Carrot, apple, carrot, ginger, lemon, turmeric

trip cbd all at 6.5

Lemon & Basil | **Elderflower & Mint** | **Peach & Ginger**

kombucha, by jar all at 4.5

Ginger | **Passionfruit**

fresh juice all at 4

Orange | **Grapefruit** | **Apple**

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

cocktails

Bellini	14
Prosecco, peach puree	
Negroni Sbagliato	13
Martini Rosso, Campari, Prosecco	
Negroni Classic	14
Bombay Sapphire gin, Campari, Martini Rosso	
Aperol Spritz	14
Aperol aperitif, Prosecco, San Pellegrino	
Picante de La Casa	13.5
Patrón Reposado tequila, chilli, coriander, lime, agave	
Paloma	14
Patron Reposado, Two Keys grapefruit soda, lime	
Casa Verde	13.5
Cachaca leblon, sake, passion fruit, coconut, green chilli	

NO + LOW

Eastern Fizz	9
Pentire Seaward, cucumber, lime, mint soda	
Virgin Soho Mule	9
Pentire Adrift, lime, ginger, soda	
Vibrante Spritz	9
Martini Vibrante non alcoholic aperitif, tonic, orange	
Pentire & Tonic	9
Pentire Adrift, tonic, rosemary	
Virgin Picante	9
Pentire Adrift, chilli, coriander, lime, agave	

bottled beer

Birra Moretti 4.6%	5.5
Peroni 5.1%	6
Ride IPA 4%	6.5
Posh Lager 4.1%	7
Peroni 0%	6
Lucky Saint 0.5%	7
Cornish Orchards Gold Cider 5%	7