

CICCHETTI

- Avocado & chickpea dip, crudite **pb, gf**
- Meatballs, tomato sauce, basil
- Focaccia, extra virgin olive oil **v**
- Whipped ricotta, truffle honey, crostini **v**
- Chicken liver pate, red onion jam
- Marinated olives

STARTERS

- Burrata, puntarelle, sun-dried tomato, olives **v, gf** 17
- Veal tonnato, caper berries **gf** 20
- Minestrone, seasonal vegetables **pb, gf**
- Italian charcuterie, carasau **p**
- Aubergine parmigiana **v, gf**
- Panzerotto, pecorino, truffle mortadella **p**

CARPACCIO & TARTARE

- Beef carpaccio, Venetian dressing **gf** 21
- Beef tartare, black truffle, quail egg 25
- Tuna tartare, avocado, chilli, mint **gf** 26
- Yellowtail crudo, lemon, Calabrian chilli **gf** 25

SALADS & SIDES * Add to any salad: avocado **pb, gf** 6 | burrata **v, gf** 10

- Roasted artichokes, cannellini, pecorino toscano **v, gf** 17
- Endive, pear, grapes, gorgonzola 17
- Rocket, parmesan, balsamic **gf** 9
- Hispi cabbage, chilli, anchovies 9
- Little gem, avocado **pb, gf** 10
- Roasted half broccoli, salmoriglio **pb, gf** 9
- Sautéed spinach **pb, gf** 9
- Roasted potatoes, rosemary **pb, gf** 9
Add truffle & parmesan **v, gf** 7

PASTA

- 13 Fusilli arrabbiata, chilli, capers & olives **pb** 22
- 14 Agnolotti del plin, truffle 33
- 5 Risotto mushroom **v, gf** 27
- 13 Spaghetti, lobster, tomato, chilli, basil 44
- 12 Tagliatelle bolognese, parmesan 26
- 7 Tonnarelli cacio & pepe **v** 23
- Rigatoni amatriciana **p** 25

SHAVED BLACK TRUFFLE 30

5 GRAMS

WOOD & CHARCOAL

- Branzino, spinach, tomatoes, peppers, olives **gf** 32
- 13 Veal chop milanese, lemon salt (450g) 49
- 22 Brick chicken, caper & Amalfi lemon jus **gf** 34
- 16 Entrecote, friarelli, red wine jus **gf** 44
- 18 Capocollo, heritage carrots, apple **p** 31
- Roasted tiger prawns, citrus butter 38

WOOD OVEN PIZZA

Pizzas are made a la minute and served as soon as they are ready

- 21 Margherita, tomato, basil **v** 19
- 25 Four cheeses & truffle **v** 33
- 26 Marinara, anchovies, capers, garlic 18
- 25 Prosciutto San Daniele, rocket, burrata **p** 28
- Spicy salame, 'nduja, ricotta **p** 23



STAY
WITH US



OUR SUNDAY
FEAST

v vegetarian | **pb** plant based | **gf** gluten-free | **p** contains pork

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
Gluten-free bread and pasta are available on request.

BARCELONA | LONDON | ISTANBUL | BERLIN | WEST HOLLYWOOD | MIAMI BEACH | NEW YORK | AMSTERDAM

CECCONI'S

GLASS

CHAMPAGNE & SPARKLING

Prosecco DOC, Luna Argenta, Treviso NV
 Prosecco DOC Rose, Ca' Rosa, Veneto NV
 Brut, Thienot, Champagne, France NV

125ml
 9
 10
 16

ROSE

Maison Vincent, Languedoc, France 23 7,5
 Lady A, Cotes de Provence, France 23 10
 Lady K, Cotes de Provence, France 21 12,5
 Rock Angel, Chateau d'Esclans, Provence, France 23 15

WHITE

Maison Vincent, Languedoc, France 23
 Pinot Grigio, Sacchetto, Veneto 23
 Gavi DOCG Terrarossa bio, La Zerba, Piedmont 22
 Chardonnay, Le Busche, Umani Ronchi, Marche 21
 Grillo, Feudo Maccari, Sicily 22

150ml
 7,5
 8,5
 13
 13,5
 11

RED

Maison Vincent, Languedoc, France 22 7,5
 Pinot Noir, Prendo W Walch, Alto Adige 22 13
 Montepulciano, Origini, Abruzzo 22 10
 Chianti Colli Sinesi, Poliziano, Tuscany 22 11
 Primitivo 'Mocavero', Salento, Puglia 22 8,5

BOTTLE

WHITE

Maison Vincent, Languedoc, France 23
 Dolomiti 'Cuvee 448', Cantine Gira, Alto Adige 21
 Pinot Grigio, Sacchetto, Veneto 23
 Soave Classico, San Vincenzo, Veneto 22
 Gavi DOCG Terrarossa bio, La Zerba, Piedmont 22
 Arneis, Bricco delle Ciliege, Almondo, Piedmont 22
 Chardonnay Rossj-Bass, Gaja, Piedmont 22
 Pinot Bianco Rubicone, Dogheria, Emilia Romagna 22
 Viognier Ca'Marcanda Vistamare, Gaja, Tuscany 22
 Chardonnay Fabrizio Bianchi, Tuscany 21
 Sauvignon Conte della Vipera, Antinori, Umbria 22
 Chardonnay, Le Busche, Umani Ronchi, Marche 21
 Verdicchio dei Castelli di Jesi, Vignamato, Marche 23
 Vermentino di Sardegna, Costamolino, Sardinia 22
 Grillo, Olli, Feudo Maccari, Sicily 22
 Catarratto, Kelbi, Cantine Pelligrino, Sicily 22
 Etna Bianco, Tascante Buonora, Sicily 23

31
 55
 37
 45
 67
 58
 165
 41
 130
 89
 95
 64
 35
 48
 50
 55
 70

RED

Maison Vincent, Languedoc, France 22 31
 Pinot Noir, Prendo W Walch, Alto Adige 22 57
 Valpolicella Nanfre, Tenuta Sant'Antonio, Veneto 21 45
 Alessandrino, Valli Unite, Piedmont 21 Natural 57
 Barbera d'Alba, Pio Cesare, Piedmont 22 65
 Nebbiolo Langhe Occhetti, Prunotto, Piedmont 21 82
 Barolo, Terlo Vigna Costa Grimaldi, Piedmont 19 195
 Toscana Rosso, La Combarbia, Tuscany 22 51
 Chianti Colli Senesi, Poliziano, Tuscany 22 55
 Vino Nobile di Montepulciano, La Braccasca, Tuscany 20 75
 Gaja Promis, Ca Marcanda, Tuscany 21 135
 Brunello di Montalcino, Gaja, Tuscany 18 165
 Tignanello, Antinori, Tuscany 20 370
 Montepulciano, Origini, Abruzzo 22 42
 Biferno Rosso Ramitello, Di Majo Norante, Molise 17 50
 Primitivo 'Mocavero', Salento, Puglia 22 37
 Nero d'Avola, Passimora, Cantine Pellegrino, Sicily 21 39
 Barolo, Terlo Vigna Costa Grimaldi, Piedmont 18 195

CHAMPAGNE & SPARKLING

Prosecco DOC, Luna Argenta, Treviso NV
 Prosecco DOC Rose, Ca' Rosa, Veneto NV
 Brut, Thienot, Champagne, France NV
 Brut Rose, Thiénot, Champagne, France NV
 Brut, Laurent-Perrier, Champagne, France NV
 Brut Ruinart, Champagne, France NV
 Blanc de Blanc, Ruinart, Champagne, France NV
 Brut Rose Ruinart, Champagne, France NV
 Dom Perignon, Brut Vintage, Champagne, France 13

45
 55
 85
 100
 135
 180
 230
 285
 420

ROSE

Maison Vincent, Languedoc, France 23 31
 Lady A, Provence, France 23 45
 Lady K, Provence, France 21 65
 Rock Angel, Chateau d'Esclans, Provence, France 23 85

DESSERT WINES

Dindarello, Maculan, Veneto 20 8
 Passito di Pantelleria, Cantine Pellegrino, Sicily 20 10

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