

CECCONI'S

PIZZA BAR

@cecconisrestaurants

cicchetti

<i>Focaccia, garlic, rosemary (pb)</i>	3	<i>Burrata, tomatoes, basil (v)</i>	9
<i>Marinated olives (pb)</i>	3	<i>Meatballs, tomato, basil</i>	9
<i>Truffle arancini, fontina (v)</i>	6	<i>Cecconi's cured meats</i>	12
<i>Calamari, smoked aioli</i>	9	<i>Zucchini fritti, lemon aioli (pb)</i>	7

wood oven pizette + pizza

<i>Marinara, tomato, oregano, garlic (pb)</i>	8
<i>Parma ham, tomato, rocket, parmesan</i>	15
<i>Quattro stagioni, ham, mushroom, artichokes, olives</i>	14
<i>Fennel sausage, friarielli, fior di latte</i>	14
<i>Buffalo mozzarella, tomato, basil (v)</i>	6/10
<i>Spicy salami, tomato, mozzarella, chilli</i>	9/13
<i>Napoli, tomato, capers, olives, anchovies</i>	8/13

extra toppings

<i>Mushrooms / olives</i>	1
<i>Salami / parma ham / rocket / artichokes</i>	3
<i>Burrata</i>	6

pasta

Please ask your server about sharing portions

<i>Rigatoni, bolognese</i>	14
<i>Tonnarelli, cacio & pepe (v)</i>	14
<i>Spaghetti, carbonara, guanciale</i>	14
<i>Fusilli, wild mushroom ragu (pb)</i>	12
<i>Bucatini, amatriciana</i>	14
<i>Ziti, beef Genovese</i>	14
<i>Ravioli, sage, parmesan</i>	12

salads

add roasted chicken or salmon +5

<i>Avocado, butter lettuce, sherry vinegar (pb)</i>	5/12
<i>Rocket, fennel, parmesan</i>	6/11
<i>Chopped, tomatoes, avocado, olives, chickpeas (pb)</i>	8/12

desserts

<i>Lemon meringue pie</i>	6	<i>Cheesecake, berry compote</i>	6
<i>Tiramisu</i>	6	<i>Gelato</i>	3
<i>Affogato</i>	5	<i>Sorbet (pb)</i>	3



Scan to view
a menu with
calories

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. Adults need around 2000 kcal a day. v: vegetarian / pb: plant based
Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

white

<i>Gavi di Gavi, Contessa, Piemonte</i>	22
<i>Pinot Grigio 'Dolomiti', Veneto</i>	22
<i>Chardonnay, Alpha Zeta, Veneto</i>	22
<i>Sauvignon Blanc, Di Alte, Veneto</i>	22
<i>Trebbiano, Rossi, Emilia Romagna</i>	22
<i>Verdicchio, Castelli Classico, Marche</i>	22
<i>Fiano, Masserie, Codici, Puglia</i>	22
<i>Grecanico, Vialetto, Sicilia</i>	22
<i>Grillo, Feudo Arancio, Sicilia</i>	22

sparkling

<i>Prosecco Treviso, Luna Argenta, Brut NV</i>	NV
<i>Franciacorta Cuvee Royale, Montenisa, NV</i>	NV

rose

<i>Negroamaro, Pieno Sud, Puglia</i>	22
<i>Pinot Grigio, Ponte Pietra, Veneto</i>	22
<i>Lady A, Provence IGP</i>	22

red

<i>Barbera, Ricossa Vistamonti, Piemonte</i>	21
<i>Merlot 'Dolomiti', Terre del Noce</i>	22
<i>Sangiovese, Rossi, Emilia Romagna</i>	22
<i>Chianti, Santa Cristina, Toscana</i>	20
<i>Montepulciano, Abruzzo 'Barrique'</i>	20
<i>Primitivo, Visconti, Puglia</i>	21
<i>Salice Salentino, Riserva, Ducale, Puglia</i>	19
<i>Shiraz, Casa Mia, Sicily</i>	21
<i>Nero d'Avola, Angelo, Sicilia</i>	21

non-alcoholic

<i>Vibrante Spritz</i>	9
<i>Martini Vibrante non-alcoholic aperitif, tonic water, orange</i>	
<i>Pentire & Tonic</i>	9
<i>Pentire Adrift, light tonic water, rosemary</i>	
<i>Eastern Fizz</i>	9
<i>Pentire Seaward, cucumber, mint, lime, soda</i>	

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175 500 750ml

12	34	47
8	27	34
		36
11	29	42
7	20	29
		33
		30
		32
8	26	32

125ml btl

9	42
	62

gls cfe btl

7	20	27
		35
13	34	51

175 500 750ml

		34
9	25	35
7	20	27
12	34	47
10	27	39
8	24	31
		36
		30
		32

cocktails on tap 10 / jug 35

Negroni Sbagliato
Campari, Martini Rosso, Prosecco

Aperol Spritz
Aperol aperitif, Prosecco, San Pellegrino

Limoncello Spritz
White wine, limoncello, nectarine, double dutch pomegranate & basil

beer half pint/jug

on tap

Peroni 5%	4/12.5
Posh Lager 4.0%	4.5/12.5
Ride, Session IPA 4%	5/13.5

bottled

Menabrea Bionda 4.8%	5.5
Peroni 5%	6
Peroni 0%	6
Cornish Orchards Gold	
Cider 5%	7
Lucky Saint unfiltered 0.5%	7

cocktails

Rum Negroni 13
Bacardi Ocho, Bacardi Coco, Campari, Martini Rosso

Casa Verde 12.5
Cachaca Leblon, sake, passion fruit, coconut, green chilli

Raspberry Campari 13
Campari, Prosecco, raspberry syrup, Double Dutch pomegranate & basil

Instead of a Margarita 13
Mezcal Verde, Aperol, fresh lime juice, Branca Menta

Negroni 10
Gin, Martini rosso, Campari

Eastern Standard vodka or gin 13.5
Mint, cucumber, simple syrup, fresh lime juice

Picante de la Casa 13.5
Patron Reposado tequila, agave, fresh lime juice, fresh chilli pepper, coriander

Amaro Manhattan 13
Woodford Reserve, Amaro Montenegro, Angostura bitters