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set menu 35 per person

starters to share

Zucchini fritti, lemon aioli (pb)

Burrata, delica squash, basil (v)

Calamari, smoked aioli

Cecconi's cured meats

mains choose one

Fusilli, wild mushroom ragu (pb)

Ziti, Genovese

Tonnarelli, cacio & pepe

Fennel sausage pizza, friarielli, scamorza

Buffalo mozzarella pizza, tomato, basil

Marinara, tomato, oregano, garlic (pb)

desserts to share

Lemon meringue pie Tiramisu

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.