

CICCHETTI

Avocado & chickpea dip, crudité pb, gf	12
Meatballs, tomato sauce, basil	13
Aubergine parmigiana v, gf	14
Frittata, goat cheese, onion & black truffle	16

STARTERS

Minestrone, seasonal vegetables pb, gf	12
Pumpkin soup, roasted onion	12
Burrata, tomato, basil v, gf	16
Veal tonnato, caper berries gf	19
Calamari fritti, aioli	20
Scamorza alla pizzaiola, tomato & oregano	19

CARPACCIO & TARTARE

Beef carpaccio, Venetian dressing gf	20
Tuna tartare, avocado, chilli, mint gf	23
Seabass tartare, mint, avocado	22
Beef tartare, black truffle, quail egg	25

SALADS

Cannellini, black cabbage & pancetta	17
Endive, pear, gorgonzola, seeds gf	17
Artichokes, barley, rocket & parmesan v	17
Add avocado pb, gf 6 burrata v, gf 10	

PASTA

Fusilli arrabbiata, capers & olives pb	19
Tonnarelli cacio & pepe v	20
Tagliatelle bolognese, parmesan	25
Risotto mushroom, fontina v, gf	25
Spaghetti, lobster, chilli	39
Pacherri, cherry tomato, stracciatella	21
Tagliatelle Alfredo, black truffle	36

WOOD & CHARCOAL

Branzino, spinach, tomatoes, peppers, olives gf	30
Cod, braised lentils, parsley	32
Brick chicken, Marsala sauce gf	34
Entrecote, balsamic & salmoriglio gf	44
Veal chop milanese, lemon salt (450g)	49
Veal scaloppine, Vermentino, mash potato	32

SIDES

Butter lettuce, avocado pb, gf	10
Roasted half broccoli, salmoriglio pb, gf	8
Sautéed spinach pb, gf	8
Roasted potatoes, rosemary pb, gf Add truffle & parmesan v, gf 7	8

DESSERTS - ALL AT 10 -

Crème caramel
Tiramisu, Marsala
Baked cheesecake, blood orange
Cannoli, ricotta & dark chocolate



APPLY TO BE A
SOHO FRIENDS
MEMBER

CHEF MENU
75 PER GUEST

Applied from 15 pax and above for the entire table

v vegetarian | **pb** plant based | **gf** gluten-free

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	8
Rose Brut, Cuvage, Nebbiolo d'Alba, Piedmont NV	9
Brut, Thiénot, Champagne, France NV	14

WHITE

Maison Vincent, Languedoc, France 21	7
Pinot Grigio, Sacchetto, Veneto 21	7.5
Sauvignon Blanc, Fornas, Friuli 21	8.5
Gavi di Gavi 'Bric Sassi', Sarotto, Piedmont 21	11.5

ROSE

Maison Vincent, Languedoc, France 21	7.5
Lady A, Château la Coste, Provence, France 20	9.5

RED

Maison Vincent, Languedoc, France 20	7
Montepulciano, Itinera, Abruzzo 18	8.5
Sangiovese Foresco, Barberani, Umbria 19	9.5
Chianti Colli Senesi, Felsina, Tuscany 20	10.5
Pinot Noir, Kellerei Bozen, Alto Adige 21	12.5

BOTTLE

WHITE

Maison Vincent, Languedoc, France 21	26
Verdicchio dei Castelli di Jesi, Vignamato, Marche 21	28
Ciró Bianco, Librandi, Calabria 21	33
Pinot Grigio, Sacchetto, Veneto 21	34
Sauvignon Blanc, Fornas, Friuli 21	36
Pinot Bianco, Tiefenbrunner, Alto Adige 21	39
Soave Classico, Fratelli Tedeschi, Veneto 20	41
Gavi di Gavi 'Bric Sassi', Sarotto, Piedmont 21	47
Lugana Doc Catulliano, Pratello, Lombardy 20	52
Arneis, Bricco delle Ciliege, Almondo, Piedmont 21	56
Nasco di Cagliari, Argiolas, Sardinia 20	60
Chardonnay Bramito della Sala, Antinori, Umbria 21	67
Sauvignon Conte della Vipera, Antinori, Umbria 21	78
Viognier Ca'Marcanda Vistamare, Gaja, Tuscany 19	94
Cervaro, Castello della Sala, Antinori, Umbria 19	120

RED

Maison Vincent, Languedoc, France 20	26
Rosso Piceno, Vignamato, Marche 20	28
Primitivo del Salento, Mocavero, Puglia 20	31
Montepulciano, Itinera, Abruzzo 18	35
Barbera 'Amonte', Cantina Volpi, Marche 20	37
Sangiovese Foresco, Barberani, Umbria 19	39
Valpolicella Nanfre, Tenuta Sant'Antonio, Veneto 20	41
Biferno Rosso Ramitello, Di Majo Norante, Molise 16	45
Chianti Colli Senesi, Felsina, Tuscany 20	47
Pinot Noir, Kellerei Bozen, Alto Adige 21	54
Barbera d'Alba, Pio Cesare, Piedmont 20	57
Vino Nobile Montepulciano, La Braccasca, Tuscany 18	68
Nebbiolo d'Alba Occhetti, Prunotto, Piedmont 18	78
Brunello di Montalcino, Gaja, Tuscany 17	120
Tignanello, Antinori, Tuscany 18	195

CHAMPAGNE & SPARKLING

Prosecco DOC, Luna Argenta, Treviso NV	40
Rose Brut, Cuvage, Nebbiolo d'Alba, Piedmont NV	50
Franciacorta Gran Cuvee, Bellavista, Lombardy NV	65
Brut, Thiénot, Champagne, France NV	75
Rose Brut, Thiénot, Champagne, France NV	85
Brut, Laurent Perrier, Champagne, France NV	125
Blanc de Blanc, Ruinart, Champagne, France NV	180

ROSE

Maison Vincent, Languedoc, France 21	27
Lady A, Château la Coste, Provence, France 20	41
Lady K, Château la Coste, Provence, France 20	68

DESSERT WINES

Dindarello, Maculan, Veneto 20	8 / 32
Sauternes, Chateau Violet, France 16	8 / 35

NATURAL WINE

SPARKLING

Camilo Donati,
Trebiano 20 45

SPARKLING

Camilo Donati,
Lambrusco 19 45

WHITE

Daniele Portinari,
Pietrobianco 18 55

RED

Valli Unite,
Alessandrino 21 55

ORANGE

Valli Unite,
Terragno 20 70

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Vintage may vary depending on availability