

CICCHETTI

Zucchini fritti, lemon aioli pb	9
Avocado & chickpea dip, crudité pb, gf	10
Meatballs, tomato sauce, basil	11
Panzerotto, pecorino, truffle mortadella	14

STARTERS

Minestrone, seasonal vegetables pb, gf	11
Burrata, tomato, basil v, gf	15
Ferrara melon, Parma ham, chili gf	16
Veal tonnato, caper berries gf	17
Calamari fritti, chilli, aioli	18

CARPACCIO & TARTARE

Beef carpaccio, Venetian dressing gf	18
Tuna tartare, avocado, chilli, mint gf	20
Beef tartare, black truffle, quail egg	22

SALADS

Butter lettuce, sprouts, avocado, tomato pb, gf	14
Tomato panzanella, celery & Tropea onion pb	16
Artichokes, barley, sun dried tomato & parmesan v, gf	16

Add avocado **pb, gf** 6 | chicken **gf** 8 | burrata **v, gf** 10

PASTA

Fusilli arrabbiata, capers & olives pb	18
Tonnarelli cacio & pepe v	19
Rigatoni Bolognese	21
Risotto mushroom, fontina v, gf	22
Spaghetti, lobster, chilli	38

WOOD & CHARCOAL

Aubergine parmigiana v, gf	19
Chicken paillard, cherry tomatoes, rocket gf	23
Branzino, spinach, tomatoes, peppers, olives gf	29
Veal chop milanese	37
Dover sole, lemon, capers gf	40

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	10/16
Marinara, anchovies, capers, garlic	11/17
Spicy salami	12/19
Prosciutto San Daniele, rocket, burrata	14/24
Squash blossom, goat cheese, truffle v	16/28

SIDES

all 7

Mixed or Green salad pb, gf
Roasted half broccoli, salmoriglio pb, gf
Sautéed spinach pb, gf
Roasted potatoes, rosemary pb, gf
Add truffle & parmesan v, gf 7



APPLY TO BE A
SOHO FRIENDS
MEMBER

SUNDAY FEAST BRUNCH
(every last sunday of the month)

12:00 - 16:00
50 FOR MEMBERS
55 FOR GUESTS

bottomless prosecco 15 or champagne 35

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
'Meri' Vermentino, Argiolas, Vermentino 21	10.5
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
Lady K, Château la Coste, Provence, France 20	13

RED

Maison Vincent, Languedoc, France 20	7
Vino nobile 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
Chardonnay, Tormaresca, Puglia 20	40
Soave Classico, Fratelli Tedeschi, Veneto 20	41
'Meri' Vermentino, Argiolas, Vermentino 21	43
Gavi di Gavi 'Bric Sassi', Sarotto, Piedmont 21	47
Ribolla Gialla, Vigne di Zamo, Friuli 19	49
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

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, Collet, Champagne, France NV	85
Blanc de Blanc, Ruinart, Champagne, France NV	142

RED

Maison Vincent, Languedoc, France 20	26
Negroamaro, Paiara, Puglia 19	27
Rosso Piceno, Vignamato, Marche 20	28
Primitivo del Salento, Mocavero, Puglia 20	31
Vino nobile di 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 17	68
C. Sauvignon, Merlot, Le Volte, Ornellaia, Tuscany 19	72
Nebbiolo d'Alba Occhetti, Prunotto, Piedmont 18	78
Langhe Nebbiolo, Cavalotto, Piedmont 16	97
Brunello di Montalcino, Gaja, Tuscany 17	120

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

SPARKLING

Camilo Donati, Trebbiano 20	45
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SPARKLING

Camilo Donati, Lambrusco 19	45
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WHITE

Daniele Portinari, Pietrobianco 18	55
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RED

Valli Unite, Alessandrino 21	55
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ORANGE

Valli Unite, Terragno 20	70
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Vintage may vary depending on availability