

## CICCHETTI

Zucchini fritti, lemon aioli <b>pb</b>	9
Avocado & chickpea dip, crudité <b>pb, gf</b>	10
Meatballs, tomato sauce, basil	11
Panzerotto, pecorino, truffle mortadella	15

## STARTERS

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

## CARPACCIO & TARTARE

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

## SALADS

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

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

## PASTA

Fusilli arrabbiata, capers & olives <b>pb</b>	18
Tonnarelli cacio & pepe <b>v</b>	19
Rigatoni Bolognese	22
Risotto mushroom, fontina <b>v, gf</b>	24
Spaghetti, lobster, chilli	39

## WOOD & CHARCOAL

Aubergine parmigiana <b>v, gf</b>	20
Chicken paillard, cherry tomatoes, rocket <b>gf</b>	23
Branzino, spinach, tomatoes, peppers, olives <b>gf</b>	29
Veal chop milanese	37
Dover sole, lemon, capers <b>gf</b>	40

## WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil <b>v</b>	11/16
Marinara, anchovies, capers, garlic	12/17
Spicy salami	13/19
Prosciutto San Daniele, rocket, burrata	15/24
Squash blossom, goat cheese, truffle <b>v</b>	17/28

## SIDES

all 7

Mixed or Green salad <b>pb, gf</b>
Roasted half broccoli, salmoriglio <b>pb, gf</b>
Sautéed spinach <b>pb, gf</b>
Roasted potatoes, rosemary <b>pb, gf</b>
Add truffle & parmesan <b>v, gf</b> 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	
Rose Brut, Cuvage, Nebbiolo d'Alba, Piedmont NV	
Brut, Thiénot, Champagne, France NV	

### WHITE

Maison Vincent, Languedoc, France 21	
Pinot Grigio, Sacchetto, Veneto 21	
Sauvignon Blanc, Fornas, Friuli 21	
'Meri' Vermentino, Argiolas, Vermentino 21	
Gavi di Gavi 'Bric Sassi', Sarotto, Piedmont 21	

### ROSE

8	Maison Vincent, Languedoc, France 21	7.5
9	Lady A, Château la Coste, Provence, France 20	9.5
14	Lady K, Château la Coste, Provence, France 20	13

### RED

7	Maison Vincent, Languedoc, France 20	7
7.5	Montepulciano, Itinera, Abruzzo 18	8.5
8.5	Sangiovese Foresco, Barberani, Umbria 19	9.5
10.5	Chianti Colli Senesi, Felsina, Tuscany 20	10.5
11.5	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, Thiénot, Champagne, France NV	75
Blanc de Blanc, Ruinart, Champagne, France NV	142

### RED

26	Maison Vincent, Languedoc, France 20	26
28	Negroamaro, Paiara, Puglia 19	27
33	Rosso Piceno, Vignamato, Marche 20	28
34	Primitivo del Salento, Mocavero, Puglia 20	31
36	Montepulciano, Itinera, Abruzzo 18	35
39	Barbera 'Amonte', Cantina Volpi, Marche 20	37
40	Sangiovese Foresco, Barberani, Umbria 19	39
41	Valpolicella Nanfre, Tenuta Sant'Antonio, Veneto 20	41
43	Biferno Rosso Ramitello, Di Majo Norante, Molise 16	45
47	Chianti Colli Senesi, Felsina, Tuscany 20	47
49	Pinot Noir, Kellerei Bozen, Alto Adige 21	54
52	Barbera d'Alba, Pio Cesare, Piedmont 20	57
56	Vino Nobile Montepulciano, La Braccasca, Tuscany 18	68
60	Le Volte Dell'ornellaia, Ornellaia, Tuscany 20	72
67	Nebbiolo d'Alba Occhetti, Prunotto, Piedmont 18	78
78	Langhe Nebbiolo, Cavalotto, Piedmont 16	97
94	Brunello di Montalcino, Gaja, Tuscany 17	120
120	Tignanello, Antinori, Tuscany 18	195

### ROSE

40	Maison Vincent, Languedoc, France 21	27
50	Lady A, Château la Coste, Provence, France 20	41
65	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,  
Petrobianco 18 55

### RED

Valli Unite,  
Alessandrino 21 55

### ORANGE

Valli Unite,  
Terragno 20 70

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Vintage may vary depending on availability