

CECCONI'S

CICCHETTI

Fried olives, mortadella, provolone	5
Baked gnocchi romana, gorgonzola (v)	6
Avocado & chickpea dip, crudité (vg)	7
Grilled Tomino cheese, pancetta, wild mushrooms	8
Meatballs, tomato sauce, basil	8
Aubergine Parmigiana (v)	8

APPETIZERS

Butternut squash soup, seeds, thyme (vg)	8
Vitello tonnato, caper berries	12
Burrata, tomato, avocado, pistachio (v)	12
Calamari fritti & padrons, smoked tomato aioli	14
Octopus, potato, celery, olives, tomato	15

CARPACCIO & TARTARE

Carpaccio, venetian dressing, parmigiano	14
Yellowtail crudo, zucchini escabeche, taggiasca olives	15
Blue fin tuna tartare, avocado, chilli & mint	16
Beef tartare, black truffle, quail egg	16

SALADS

Beans, riso Venere, pickled onions, pistachio (vg)	12
Endive, beetroots, figs, stracciatella, balsamic (v)	13
Chicken, kale, fennel, almond, ricotta salata	13
Tuna, little gem, cherry tomato, avocado	15

PIZZETTA Y PIZZA

Buffalo mozzarella, tomato, basil (v)	7 / 14
Anchovy, tomato, peppers, red onion	8 / 15
Prosciutto San Daniele, rocket, burrata	10 / 18
Black truffle, wild mushrooms, Castelmagno (v)	14 / 26

PASTA Y RISOTTO

Garganelli bolognese	14
Cavatelli, wild boar ragout, ricotta, chestnuts	16
Risotto, wild mushrooms & Taleggio (v)	18
Paccheri, prawns, zucchini, lemon zest	21
Agnolotti del plin, black truffle	25
Spaghetti lobster, tomato, chilli, basil	28

WOOD & CHARCOAL

Chicken paillard, caponata, aged balsamic	16
Monkfish, spicy tomato, peppers, crispy polenta	23
Sea bass, clams, tomato 'guazzetto'	25
Veal milanese, lemon, salt	27
Sole, swisschard, lemon butter & capers	28
Beef fillet, spinach, wild mushrooms	28

SIDES

all at 5

Sauteed spinach (vg)
Caponata, aged balsamic (vg)
Roast potatoes (vg)
Swisschard, garlic, chili (vg)
Broccolini, almond aioli (vg)
Mix salad (vg)

v-vegetariano vg-vegano

MONDAY TO
THURSDAY:
12PM-1AM

FRIDAY & SATURDAY:
12PM-2AM

SUNDAY:
12PM-MIDNIGHT

SUNDAY FEAST BRUNCH
NOON-5PM
40€

BARCELONA | LONDON | ISTANBUL | BERLIN | WEST HOLLYWOOD | MIAMI BEACH | NEW YORK