

CECCONI'S

CICCHETTI & STARTERS

Fried olives, mortadella, provolone	6
Meatballs, tomato sauce, basil	8
Cauliflower soup, black truffle <i>pb</i>	9
Burrata, tomato, basil <i>v</i>	13
Veal tonnato, caper berries	14
Calamari fritti, lemon, chilli, aioli	15
Tuna tartare, avocado, chilli, mint	18

SALADS

Butter lettuce, sprouts, avocado, tomato <i>pb</i>	12
Puntarelle, garlic, anchovy, lemon, pecorino	13
Kale, fennel, radish, grapefruit, pomegranate <i>pb</i>	14
ADD chicken / burrata / avocado	5

PASTA

Rigatoni Bolognese	19
Tonnarelli, cacio e pepe <i>v</i>	19
Risotto wild mushrooms, taleggio <i>v</i>	22
Cavatelli, artichokes, clams, sea urchin	26
Agnolotti del plin, black truffle	28
Spaghetti lobster, tomato, chilli, basil	34

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil <i>v</i>	9 / 16
Escarole, provola, olives, anchovies	10 / 18
Spicy Salami, "cipollini agrodolce"	11 / 20
Prosciutto San Daniele, rocket, burrata	13 / 24
Black truffle, ricotta, wild mushrooms <i>v</i>	15 / 28

OPENING HOURS

Monday - Thursday: Noon - 17:00 / 19:00 - Midnight
Friday & Saturday: Noon - 17:00 / 19:00 - 1:00
Sunday dinner: 19:00 - Midnight

MENU DEL GIORNO

2 COURSES, 18 | 3 COURSES, 22

INCLUDES WATER & ESPRESSO

STARTER

Carrots & ginger soup, marinated beetroots <i>pb</i>
Pizzetta finocchiona, artichokes, pecorino
Frisee, grilled fennel, avocado, radish <i>pb</i>
Sea bream tartare, dry tomatoes, olives, watercress +2

MAIN

Tagliolini, asparagus, crispy breadcrumb <i>v</i>
Veal "saltimbocca", prosciutto, mash potatoes
Grilled sea bream, bimi, salmoriglio +4

DOLCI

Tiramisù
Mascarpone gelato, "affogato"
Orange tart, creme anglaise

WOOD & CHARCOAL

Chicken paillard, cherry tomatoes, rocket	20
Branzino, clams, tomato, basil, "guazzetto"	28
Beef fillet, roasted potatoes, mushrooms sauce	30
Dover sole, lemon, capers	32
Veal chop Milanese	34

SIDES

all at 6

Sautéed spinach <i>pb</i>
Roast potatoes, rosemary <i>pb</i>
Mixed salad <i>pb</i>
Rocket, cherry tomatoes, parmigiano <i>v</i>

SUNDAY FEAST BRUNCH

12:00 - 17:00

Members - 50€ / Guests - 55€

Includes welcome drink

BARCELONA | LONDON | ISTANBUL | BERLIN | WEST HOLLYWOOD | MIAMI BEACH | NEW YORK | AMSTERDAM | MUMBAI | ROME

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients
v- vegetarian *pb*- plant based