

CECCONI'S

APERITIVO

all at 12

CECCONI'S BELLINI

Martini Fiero, Martini Ambrato, peach, prosecco

TROPICAL SPRITZ

Aperol, Santa Teresa 1796 rum, pineapple, prosecco

ROSITA

Campari, St. Germain, aranciata, prosecco, grapefruit

COCKTAILS

all at 15

EMILY

Grey Goose vodka, rose, lychee, raspberry, lime, egg

CECCONI'S PALOMA

Patrón Silver tequila, Casamigos mezcal, grapefruit, hibiscus, lime

ALBA

Bombay Sapphire gin, Noilly Prat extra dry, Italicus, basil, grapefruit

HOUSE TONICS

all at 14

CASA VERDE

Bacardi Ocho rum, cachaça, sake, passion fruit, coconut, lime, green chili

MEZCAL NEGRONI

Ojo de Dios mezcal, Campari, vermouth

SOHO MULE

42 Below vodka, lime, ginger, soda

PICANTE DE LA CASA

Patrón Silver tequila, chili, coriander, lime, agave

EASTERN STANDARD

42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint

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CECCONI'S

CICCHETTI

Focaccia, tomato, rosemary <i>pb</i>	5
Smoked cod croquettes "puttanesca sauce"	8
Meatballs, tomato sauce, basil	9
Avocado & chickpea dip, crudité <i>pb</i>	8
Zucchini fritti, lemon aioli <i>pb</i>	7
Whipped ricotta, truffle honey, crostini <i>v</i>	9

STARTERS

Wild mushroom soup, croutons <i>pb</i>	10
Burrata, tomato, basil <i>v</i>	14
Calamari fritti, lemon, chili, alioli	16
Beef bresaola, rocket, onion, parmigiano	13
Veal tonnato, caperberries	14

CARPACCIO & TARTARE

Scallops carpaccio, chili, onions	21
Tuna tartare, avocado, chili, mint	18
Beef carpaccio, classic or venetian dressing	18
Beef tartare, black truffle, quail egg	19

SALADS

Endive, beetroots, gorgonzola <i>v</i>	14
Little gem, sprouts, tomato, avocado <i>pb</i>	14
Quinoa, pumpkin, pomegranate, cauliflower, raisins <i>pb</i>	13
ADD chicken / burrata / avocado / tuna	8

WOOD OVEN PIZZA

Prosciutto San Daniele, rocket, burrata	13 24
Spicy Salami, "cipollini agrodolce"	11 20
Buffalo mozzarella, tomato, basil <i>v</i>	9 16
Chantarelle, pancetta, provolone	11 20
Black truffle, ricotta, wild mushrooms <i>v</i>	17 28

PASTA

Agnolotti del plin, black truffle	28
Pumpkin ravioli, brown butter, sage, goat cheese <i>v</i>	24
Rigatoni bolognese	20
Tonnarelli, cacio e pepe <i>v</i>	19
Linguine, prawns, clams, tomato	26
Risotto, wild mushrooms, taleggio <i>v</i>	24
Spaghetti lobster, tomato, chilli, basil	38

WOOD & CHARCOAL

Beef fillet, grilled vegetables	32
Sole, lemon butter, capers, spinach	44
Branzino, clams, tomato, basil, "guazzetto"	28
Chicken paillard, cherry tomatoes, rocket	21
Veal chop Milanese	34

SIDES

all at 6

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

OPENING HOURS

Sunday to Thursday
Noon to 17:00 / 19:00 to midnight
Friday & Saturday
Noon to 17:00 / 19:00 to 1:00

SUNDAY FEAST BRUNCH

Noon - 17:00
Members 50€ / Guests 55€
Includes welcome drink

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

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v - vegetarian *pb* - plant based

CECCONI'S

GLASS & CARAFE

WHITE

150ml 500ml

Gavi di Gavi, Minaia Nicola Bergaglio, Piemonte, Italy ²³	11	36
Pinot Grigio, Andrea di Pec, Friulli Venezia Giulia, Italy ²³	8	25
Vermentino, Toscana, Italy ²³	7.5	22
Grillo Trovati, Terre Siciliane, Sicilia, Italy ²³	6	18
Miranda d'Espiells, Chardonnay, Penedès, Spain Eco ²³	7.5	23

SPARKLING

125ml

Valdo, Prosecco Extra Dry, Veneto, Italy ^{NV}	6	
Juve & Camps Essential Xarel-lo, Brut Reserva - Eco, Spain ¹⁹	8	

RED

150ml 500ml

Valpolicella Classico, Tommasi, Veneto, Italy ²³	8.5	26
Sirio, Montepulciano d'Abruzzo, Abruzzo, Italy ²¹	7.5	24
Primitivo, Neprica, Puglia, Italy ²³	8	25
Nero d'Avola, Trovati, Terre Siciliane, Sicilia, Italy ²³	6	18
Austum, Tempranillo, Ribera del Duero, Spain ²¹	12	38

ROSE

150ml 500ml

Aurora d'Espiells, Penedès - Eco, Spain ²³	7	22
Lady A, Provence, France ²³	9	29
Rock Angel, Côtes de Provence, AOC, France ²³	16	52

BOTTLE

WHITE

750ml

Manna, Riesling Chardonnay Sauvignon, Trentino, Italy ²⁰	110	
Rgjialla, Ribolla Gialla, Tunella, Friuli Venezia Giulia, Italy ²³	50	
Pinot Grigio, Andrea di Pec, Friulli Venezia Giulia, Italy ²³	34	
Collevento, Sauvignon Blanc, Friuli Venezia Giulia, Italy ²³	33	
Gaia & Rey, Chardonnay, Langhe, Piemonte, Italy ²¹	495	
Gavi di Gavi, Minaia Nicola Bergaglio, Piemonte, Italy ²³	54	
Soave Classico, Tommasi, Veneto, Italy ²³	48	
Orvieto Classico, Antinori, Toscana, Italy ²³	36	
Vermentino, Toscana, Italy ²³	32	
Verdicchio Castelli di Jesi, Fattoria San Lorenzo, Italy ²²	48	
Cervaro della Sala, Chardonnay, Umbria, Italy ²¹	135	
Greco di Tufo, Colli di Castelfranci, Campania, Italy ²²	52	
Tormaresca, Chardonnay, Puglia, Italy ²³	36	
Il Pumo, Malvasia Sauvignon, Puglia, Italy ²³	28	
Grillo, Trovati, Terre Siciliane, Sicilia, Italy ²³	24	
Nozze d'Oro, Tasca d'Almerita, Sicilia, Italy ²⁰	80	
Passobianco, Chardonnay, Passopisciaro, Sicilia, Italy ²²	120	
Miranda d'Espiells, Chardonnay, Penedès - Eco, Spain ²³	33	
Basa, Verdejo, Rueda, Spain ²³	34	
Oda Blanc, Macabeu Chardonnay, Costers del Segre, Spain ²²	46	
Château Pape Clement, Sauvignon Blanc, France ¹⁸	450	

CHAMPAGNE & SPARKLING

750ml

Berlucchi Brut'61, Franciacorta, Lombardia, Italy ²³	75	
Valdo, Prosecco, Extra Dry, Veneto, Italy ^{NV}	31	
Juve & Camps Essential Xarel-lo, Brut Reserva - Eco, Spain ¹⁹	41	
Ruinart Blanc de Blancs, Brut France ^{NV}	215	
Charles Heidsieck Rosé Millésimé, France ¹⁹	250	
Dom Perignon, France ¹²	395	
Louis Roederer Cristal Brut, France ¹⁵	590	
Krug 170ème edicion, Brut, France ^{NV}	645	

RED

750ml

Barolo Bussia, Prunotto, Piemonte, Italy ²⁰	165	
Maculan, Pinot Nero, Veneto, Italy ²²	85	
Amarone Classico della Valpolicella, Veneto, Italy ¹⁹	125	
Valpolicella Classico, Tommasi, Veneto, Italy ²³	40	
Roca de Piro, Nebbiolo, ArPePe, Lombardia, Italy ¹⁹	125	
Brunello di Montalcino, Pian delle Vigne, Toscana, Italy ¹⁹	135	
Tignanello, Antinori, Toscana, Italy ²⁰	265	
Sassicaia, Bolgheri, Toscana, Italy ¹⁹	495	
Chianti Riserva, Villa Antinori, Toscana, Italy ²¹	70	
Vino Nobile di Montepulciano, Braccasca, Toscana, Italy ²¹	65	
Solaia, Sangiovese Cab Franc, Toscana, Italy ¹⁹	590	
Sirio, Montepulciano d'Abruzzo, Abruzzo, Italy ²²	36	
Oinos, Montepulciano d'Abruzzo, Abruzzo, Italy ¹⁹	95	
Primitivo, Neprica, Puglia, Italy ²³	38	
Nero d'Avola, Trovati, Terre Siciliane, Sicilia, Italy ²³	24	
Ghiaia Nera, Etna Rosso, Tasca, Sicilia, Italy ¹⁸	70	
Laya, Garnacha Monastrell, Almansa, Spain ²²	32	
Austum, Tempranillo, Ribera del Duero, Spain ²¹	56	
Pago de Anguix, Costalara, Ribera del Duero, Spain ²⁰	80	
Vega Sicilia Unico, Tinto Fino, Ribera del Duero, Spain ¹⁴	695	

ROSE

750ml

Giardino, Sangiovese, Toscana, Italy ²³	36	
Aurora d'Espiells, Penedès - Eco, Spain ²³	32	
Lady A, Provence, France ²³	45	
Rock Angel, Côtes de Provence, AOC, France ²³	95	
Château d' Esclans, Côtes de Provence, France ²¹	115	

CECCONI'S

VERMOUTH

Martini Ambrato	7	Padró	7
Martini Rubino	7	Punt e Mes	7,5
Cinzano 1757 Rosso	7	Lillet Blanc	8
Professore Classico	12	Cocchi Vermouth De Torino	12
Professore Rosso	12	Antica Formula Carpano	12

AMARO & DIGESTIVO

Ramazotti	7	Cynar	7
Branca Menta	7,5	Fernet Branca	7
Mirto	6	Averna	7
Montenegro	7,5	Amaro Del Capo	8
Limoncello	6	Braulio	7,5

GRAPPA

Poli 24 Carati Oro	9	Poli Cleopatra Amarone Oro	12
Po' di Poli Morbida Moscato	11	Poli Cleopatra Moscato Oro	12

NON ALCOHOLIC

all at 11

IL FIORE

Martini Floreale, Pentire Adrift, grapefruit, lavender, lime

RICORDI

Tanqueray 0.0%, Pentire Seaward, chinotto, cucumber, lime

ITALIAN SOFT DRINKS

Lurisia Aranciata 7,5

Lurisia Chinotto 7,5

Crodino 7,5

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