

# CECCONI'S

REDCHURCH STREET

## CICCHETTI

ZUCCHINI FRITTI, <i>lemon aioli</i> (PB) . . . . .	8
AVOCADO & CHICKPEA DIP, <i>crudites</i> (PB) . . . . .	10
WHIPPED RICOTTA, <i>truffle honey, crostini</i> . . . . .	12
MEATBALLS, <i>tomato sauce</i> . . . . .	12
TRUFFLE ARANCINI, <i>fontina</i> (V) . . . . .	10
PARMIGIANA, <i>aubergine, mozzarella, basil</i> . . . . .	10
PARMA HAM & FOCACCIA. . . . .	14

## STARTERS

BURRATA <i>tomatoes, basil</i> . . . . .	13
VEAL TONNATO, <i>caper berries</i> . . . . .	15
CALAMARI FRITTI, <i>lemon aioli</i> . . . . .	11
PANZEROTTO, <i>pecorino, mortadella</i> . . . . .	13
BEEF CARPACCIO, <i>rocket &amp; parmesan</i> . . . . .	16
MINISTRONE (PB) . . . . .	8
TUNA TARTARE, <i>avocado, chilli</i> . . . . .	15

## SALADS

ADD BURRATA, CHICKEN, AVOCADO, SALMON +5

BUTTER LETTUCE, <i>avocado, sherry dressing</i> (PB). . . . .	8/12
CHOPPED, <i>balsamic, lemon oil</i> (PB) . . . . .	8/12
CHICKEN, <i>tomato, avocado, black olives</i> . . . . .	14



BOOK A ROOM  
WITH US



SCAN TO VIEW  
A MENU  
WITH CALORIES

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, OUR DISHES ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS.

## PASTA

PENNE ARRABIATA (PB)	15	34
SPAGHETTI, <i>meatballs</i>	18	40
TONNARELLI, <i>cacio e pepe</i>	15	37
SEAFOOD RISOTTO, <i>saffron, parsley</i>	20	42
LINGUINI, <i>crab, chilli</i>	19	42
RIGATONI, <i>bolognese</i>	16	43
BUCATINI AMATRICIANA, <i>guanciale</i>	18	39
RICOTTA & SPINACH RAVIOLI, <i>butter, sage</i> (V)	15	36

## BOWL *for the table*

## WOOD OVEN PIZZA

BUFFALO MOZZARELLA, <i>tomato, basil</i> (V) . . . . .	11/14
SPICY SALAMI, <i>chilli</i> . . . . .	13/16
ESCAROLE, <i>olives, vduja</i> (PB) . . . . .	12/15
MARINARA, <i>capers, olives, oregano</i> . . . . .	10/13
PARMA HAM, <i>rocket, stracciatella</i> . . . . .	14/19
FOUR CHEESES, <i>tartufata</i> (V) . . . . .	13/16

## MAINS

CAULIFLOWER, <i>chickpeas, black olives</i> (PB) . . . . .	15
SALTIMBOCCA, <i>parma ham, sage</i> . . . . .	24
BRICK CHICKEN, <i>grilled tenderstem</i> . . . . .	20
WHOLE SEABREAM, <i>salmoriglio, lemon</i> . . . . .	28
COD, <i>puttanesca sauce</i> . . . . .	19
BEEF TAGLIATA, <i>rocket, balsamic</i> . . . . .	26

## SIDES

SPINACH, <i>parmesan</i> (V)   FARM MIX SALAD (PB). . . . .	6
TUSCAN ROAST POTATOES (PB)   TENDERSTEM BROCCOLI (PB)	7

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## WHITE

175 500 BTL

CHARDONNAY, <i>Alpha Zeta, Veneto 22</i> . . . . .	9	26	35
GAMBELLARA CLASSICO, <i>Cantina Gambellara, Veneto 21</i> . . . . .			37
SOAVE CLASSICO, <i>Monteforte, Veneto 21</i> . . . . .	9	26	37
PINOT GRIGIO DELLE DOLOMITI, <i>Trovati, Veneto 22</i> . . . . .	9.5	28	38
SAUVIGNON BLANC, <i>Castel Firmian, Trentino 22</i> . . . . .	11.5	32	46
FRIULANO, <i>Azienda Agricola Blason, Friuli Isonzo 22</i> . . . . .			52
LUGANA, <i>Catulliano, Pratello, Lombardia 22</i> . . . . .			49
GAVI DI GAVI, <i>'La Meirana' Broglia, Piemonte 22</i> . . . . .	12.5	36	52
TREBBIANO <i>Villa Rossi, Emilia-Romagna 22</i> . . . . .	7.5	20	29
CHARDONNAY "BRAMITO DEL CERVO", <i>Umbria 22</i> . . . . .			65
SAUVIGNON BLANC, <i>Conte della Vipera, Umbria 22</i> . . . . .			70
CERVARO DELLA SALA, <i>Antinori, Umbria 21</i> . . . . .			135
VERDICCHIO DEI CASTELLI, <i>Vignamato, Marche 22</i> . . . . .	8.5	25	33
PECORINO, <i>La Valentina, Abruzzi 22</i> . . . . .			57
FALANGHINA BENEVENTANO, <i>Vesevo, Campania 22</i> . . . . .			46
FIANO, <i>Masserie, Codici, Puglia 22</i> . . . . .			32
GRILLO, <i>Feudo Arancio, Sicily 22</i> . . . . .	9.5	28	39
VERMENTINO, <i>Pala, Sardegna 22</i> . . . . .			46

## RED

175 500 BTL

MERLOT 'DOLOMITI', <i>Terre del Noce, Veneto 22</i> . . . . .	9	26	35
AMARONE DELLA VALPOLICELLA, <i>Alpha Zeta, Veneto 20</i> . . . . .			85
BARBERA D'ASTI, <i>Casareggio, Pavia, Piemonte 21</i> . . . . .	11.5	32	47
LANGHE NEBBIOLO SIMANE, <i>Reverdito, Piemonte 20</i> . . . . .	14.5	40	59
BARBARESCO BASARIN, <i>Adriano, Piemonte 18</i> . . . . .			86
BAROLO LA MORRA, <i>Giovanni di Giuliano, Piemonte 19</i> . . . . .			145
SANGIOVESE <i>Villa Rossi, Emilia-Romagna 21</i> . . . . .	7.5	20	29
CHIANTI RUFINA, <i>Selvapiana, Toscana 21</i> . . . . .			54
VINO NOBILE DI MONTEPULCIANO, <i>Toscana 19</i> . . . . .			67
IL BRUCIATO, <i>Quado al Tasso, Bolgheri 21</i> . . . . .			75
BRUNELLO DI MONTALCINO, <i>Argiano, Toscana 18</i> . . . . .			115
TIGNANELLO, <i>Antinori, Toscana 20</i> . . . . .			265
BADIA PASSIGNANO GRAN SELEZIONE, <i>Chianti Reserve, Toscano 19</i> .			95
MONTEPULCIANO D'ABRUZZO, <i>Itinera, Abruzzo 21</i> . . . . .	10	28	40
PRIMITIVO, <i>Visconti della Rocca, Puglia 21</i> . . . . .	8.5	25	32
NEGROAMARO RISERVA, <i>Salice Salentino, Puglia 19</i> . . . . .	9.5	27	39
NERO D'AVOLA, <i>Feudo Arancio, Sicily 21</i> . . . . .	9	26	37
CANNONAU 'I FIORI', <i>Pala, Sardinia 21</i> . . . . .			52

## SPARKLING

125 BTL

PROSECCO TREVISO DOC, <i>Luna Argenta, Brut NV</i> . . . . .	9	42
ROSE DE'SALICI, <i>Col de'Salici, Brut NV</i> . . . . .		45
FRANCIACORTA BRUT 25, <i>Fratelli Berlucci, NV</i> . . . . .	12	65
RUINART, <i>Brut NV</i> . . . . .		115
RUINART BLANC DE BLANCS, <i>Brut NV</i> . . . . .		175
TESTULAT, <i>Brut NV</i> . . . . .	13.5	78

## ROSE

175 500 BTL

PINOT GRIGIO, <i>Ponte Pietra, Veneto 22</i> . . . . .	8.5	25	34
LADY A, <i>Provence IGP, France 22</i> . . . . .	12	34	48
SCALABRONE DI GUADO AL TASSO, <i>Bolgheri 21</i> . . . . .			49