

# CECCONI'S

## CICCHETTI

Avocado & chickpea dip, crudité PB	12
Meatballs, tomato sauce, basil	13
Grilled Mediterranean vegetables, goat cheese	14
Whipped cod cream, gremolata, olive oil	15
Whipped ricotta, truffle honey, crostini v	17
Italian Cheese or Charcuterie board	22

## STARTERS

Chilled pea soup, mint PB	12
Artichoke cacio & pepe v	17
Burrata, tomato, basil v	18
Grilled green asparagus, aioli, salmoriglio PB	20
Veal tonnato, caper berries	21
Calamari fritti, lemon, chili, aioli	22

## CARPACCIO & TARTARE

Beef carpaccio, venetian dressing	20
Tuna tartare, avocado, chili, mint	22
Carpaccio di Ricciola, tomatoes, cucumber, mint	25
Beef tartare, black truffle, quail egg	26

*"Enjoy an authentic Italian Foccacina flat bread with your appetizers"*

+ 8

## SALADS

Butter lettuce, pea shoots, avocado, tomatoes PB	17
Quinoa, avocado, tomatoes, baby spinach PB	18
Panzanella, tomatoes, olives, cucumber PB	18
Kale, asparagus, green apple, goat cheese v	20

*Add burrata +6, chicken +8, tuna +10*

## PIZZA

Marinara, oregano, black garlic PB (add veggies + 6)	17
Buffalo mozzarella, tomato, basil v	19
Spicy salami, Asiago, cipolline	23
Porchetta, artichokes, olives	25
Prosciutto San Daniele, rocket, burrata	28
Black truffle, zucchini, chanterelles, goat cheese v	33

## PASTA

Tonnarelli cacio & pepe v (add truffle +13)	23
Fusillotti, basil pesto, stracciatella v	24
Tagliatelle bolognese	26
Goat cheese ravioli, butter, sage, black truffle v	28
Seafood risotto, prawns, lemon butter	32
Spaghetti, lobster, tomato, chili, basil	44

## WOOD & CHARCOAL

Eggplant Parmigiana, wild rocket v	22
Chicken paillard, cherry tomato, rocket	24
Black cod, eggplant caponata, salmoriglio	35
Branzino, spinach, tomato, capers, olives	38
Veal chop Milanese	44
Beef filet, roasted potatoes, porcini sauce	46

## SIDES

Sautéed spinach PB	6
Mixed salad PB	8
Roasted potatoes, rosemary PB	8
Wild broccoli, garlic, chili PB	10
Eggplant caponata PB	10

## LUNCH COMBO 18

Thursday and Friday, from 12pm to 5pm

Choose one daily special pizza or pasta with one salad or a soup

## OPENING HOURS

Monday to Wednesday: 6pm to 12am  
Thursday and Friday: 12pm to 12am  
Saturday and Sunday: 11am to 12am



STAY WITH US

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients.

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

# CECCONI'S

## GLASS

### WHITE

	175 ml
Chardonnay Antonutti, Friuli Venezia Giulia 22	10
Vernaccia San Gimignano, Alle Vacche, Toscana 22	10
Verdicchio Terre di Sampaolo, Piersanti, Marche 22	12
Il Lugana Bio, Pasini, Lombardia 22	14
Gavi di Gavi, Minaia, Piemonte 22	15
Maison Vincent, Languedoc, France 22	8
Grauburgunder "Hillview", Winter, Germany 23	9
Riesling "Rotschiefer" St. Antony, Germany 22	10

### CHAMPAGNE & SPARKLING

	125 ml
Prosecco Treviso, Tenuta San Giorgio, Veneto	10
Ferrari Perlé, Trento 17	15
Marramiero Rosato, Metodo classico, Abruzzo NV	16

### RED

	175 ml
Montepulciano d'Abruzzo, Itinera, Abruzzo 22	10
Primitivo Salento IGT Mocavero, Puglia 21	10
Lagone, Aia Vecchia, Toscana, 22	10,5
Chianti, Castello del Trebbio, Toscana 21	12
Barbera d'Asti, Casascarpa, Piemonte 22	12
"Ziggurat", Tenute Lunelli, Umbria 21	12,5
Maison Vincent, Languedoc, France 21	8
Pinot Noir Mosel, Markus Molitor, Germany 18	15

### ROSE

	175 ml
Maison Vincent, Languedoc, France 23	8
Lady A, Provence IGP, France 23	12
Trasimeno rosato, Umbria IT-BIO, Italy 22	16

## BOTTLE

### WHITE ITALIAN

	750 ml
Il Lugana Bio, Pasini, Lombardia 22	53
Soave Classico, Pieropan, Veneto 22	48
Soave "Monte grande", Pra, Veneto 20	76
Timorasso, I Carpini, Piemonte 21	54
Gavi di Gavi, Minaia Nicola Bergaglio, Piemonte 22	55
Chardonnay Antonutti, Friuli Venezia Giulia 22	36
Pinot Grigio Ramato, Ferlat, Friuli Venezia Giulia 22	55
Pinot Grigio, Jermann, Friuli Venezia Giulia 22	78
Vernaccia San Gimignano, C. Alle Vacche, Toscana 22	38
Verdicchio Terre di Sampaolo, Piersanti, Marche 21	50
Trebbiano d'Abruzzo, Marramiero, Abruzzo 21	60
Vermentino di Gallura, Masone Mannu, Sardegna 22	59
Etna Bianco "Alta Mora", Cusumano, Sicilia 22	65

### WHITE REST OF THE WORLD

	750 ml
Grauburgunder "Hillview", Winter, Germany 23	32
Weißburgunder, Auf der Grenze, Germany 22	38
Riesling "Rotschiefer" St. Antony, Germany 22	40
Sancerre Pascal Jolivet, France 22	78
Chablis, 1er Cru 'Montée Tonnerre', France 23	85
Chardonnay, Robert Mondavi, California 21	50

### SPARKLING

	750 ml
Prosecco Treviso, Tenuta San Giorgio, Veneto	45
Ferrari Perlé, Trento 17	86
Marramiero Rosato, Metodo classico, Abruzzo NV	100
Ruinart Brut NV	160

### RED ITALIAN

	750 ml
Valpolicella Ripasso, Campo Reale, Veneto 20	56
Barbera d'Asti, Casascarpa, Piemonte 22	48
Gattinara Riserva, Travaglini, Piemonte 18	94
Lagone, Aia Vecchia, Toscana 22	42
Chianti, Castello del Trebbio, Toscana 21	49
Vino Nobile di Montepulciano, La Braccasca, Toscana 20	75
Chianti Classico Riserva, Villa Antinori, Toscana 21	80
Sor Ugo, Aia Vecchia, Toscana 21	85
Morellino di Scansano, Terenzi, Toscana 19	99
Brunello di Montalcino, Caparzo, Toscana 18	120
Montepulciano d'Abruzzo, Itinera, Abruzzo 22	38
"Ziggurat", Tenute Lunelli, Umbria 21	52
Primitivo Salento IGT, Mocavero, Puglia 21	39
Renosu Rosso, Tenute Dettori, Sardegna NV	54
Barrua, Isola dei Nuraghi, Sardegna 19	105

### RED REST OF THE WORLD

	750 ml
Pinot Noir Mosel, Markus Molitor, Germany 19	60
Black Print, Schneider, Germany 21	70
Maison Vincent, Languedoc, France 21	30
Côtes du Rhône Réserve, Perrin, France 21	45
Salmos Miguel Torres, Priorat, Spain 19	95

### ROSE

	750 ml
Maison Vincent, Languedoc, France 23	30
Lady A, Provence IGP, France 23	47
Trasimeno rosato, Umbria IT-BIO, Italy 22	65