

CECCONI'S

BRUNCH

Croissant/Pain au chocolat	225/250
Fruit salad v gf	350
Overnight oats, dry fruits, honey v gf	395
Overnight oats, chocolate, seeds v gf	395
French toast, maple syrup, berries	500
Eggs "Arrabbiata", focaccia	550
Eggs Florentine/Benedict/Royale	450/500/600
Mushrooms on toast, parmesan, poached eggs	625
Scrambled eggs, brioche, ricotta, Parma ham	675
Avocado & poached eggs on toast	725
Eggs any style	350
ADD bacon/sausages/baked beans/ sauteed mushrooms gf	250

CICCHETTI

Marinated olives pb gf	350
Garlic bread v	425
Bruschetta, cherry tomato, basil pb	450
Fried mozzarella, spicy tomato v	550
Baked gnocchi Romana, gorgonzola v	595
Avocado & chickpea dip, crudites pb gf	595
Arancini, sundried tomato, scamorza v	595
Lamb meatballs, tomato sauce, basil	750
Panelle, garlic aioli, black truffle v	825

STARTERS

Pumpkin soup, goats cheese, sage pb gf	400
Chilled tomato soup, avocado, basil pb gf	400
Burrata, cherry tomato, basil v gf	650
Calamari fritti, lemon aioli	675
Buff carpaccio, rocket, parmesan gf	825
Spicy prawn "Arrabbiata"	895
Parma ham, melon gf	945
Tuna tartare, chilli, parsley gf	1125
ADD avocado	350

SALADS

Cous cous, vegetables, pomegranate pb	500
Beetroot, radicchio, apple, ricotta v gf	600
Raw vegetables, grapefruit, goats cheese v gf	600
Mixed leaves, tomato, avocado pb gf	675
ADD chicken/avocado/buffalo mozzarella	350

WOOD FIRED PIZZETTE / PIZZA

Marinara, tomato, garlic, oregano pb	450/650
Buffalo mozzarella, tomato, basil v	525/775
Stracciatella, basil pesto, tomato v	750/1250
Spicy salami, onion, provolone	775/1275
Parma ham, burrata, rocket	775/1275
Black truffle, ricotta, mushroom v	1300/2200

PASTA & RISOTTO

Fusilli "Puttanesca" capers, chilli, olives pb	725
Vegetable lasagne v	775
Linguine, basil pesto, parmesan v	825
Pappardelle, lamb Bolognese	850
Wild mushroom risotto v	895
Tonnarelli, cacio e pepe v	950
Tagliolini, prawns aglio e olio	1200
Spaghetti lobster, tomato, chilli, basil	1650
Ricotta agnolotti, mushroom, black truffle	1800

WOOD & CHARCOAL

Whole cauliflower, pumpkin aioli pb	595
Baked portobello, provolone v	675
Chicken scallopini, wild mushroom	825
Chicken parmigiana	875
Red snapper, tomato, basil, "Guazzetto" gf	1195
Lamb chops, caponata, aged balsamic gf	2325

SIDES 275

Zucchini fritti v	
Caponata, aged balsamic v gf	
Sauteed spinach pb gf	
Roast potatoes, rosemary pb gf	
Rocket, cherry tomato, parmesan v gf	

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



SCAN TO
BOOK A
BEDROOM

(v) - vegetarian (eggless) (pb) - plant based (gf) -gluten free.
There is a discretionary 10% service charge added to your bill.
All the above prices are exclusive of tax.

SCAN FOR
CALORIES

