

# CECCONI'S

## CICCHETTI

Quail eggs, tonne	5
Beef & veal meatballs, tomato sauce	7
Aubergine parmigiana	8
House selection	15

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## STARTERS

Pea & mint soup (Vg)	7
Vitello tonnato	12
Burrata, heritage tomatoes & basil (V)	13
Calamari fritti, lemon aioli	15
San Daniele Prosciutto, gnocco fritto	16
Cornish crab, avocado, chilli & lemon	18

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## CARPACCIO & TARTARE

Beef carpaccio, venetian dressing	13
Organic salmon tartare	14
Sea bream carpaccio, pickled cucumber	14
Tuna tartare, chilli & capers	16

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## SALADS

Butter lettuce, avocado, apple, walnuts (V)	11
Artichoke, quinoa & curly kale (V)	13
Chicken, almonds, castelfranco, saffron dressing	14
Salmon, cucumber, castelfranco	14

## PIZZA & PIZZETTE

Buffalo mozzarella, tomato, basil (V)	7 / 9
Spicy salami, tomato	10 / 13
Courgette flowers, asparagus, pecorino	10 / 15
Porchetta ham, black olives, artichokes	11 / 15

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## PASTA & RISOTTO

Plin agnolotti, butter & sage	16
Veal cannelloni	18
Asparagus risotto (V)	19
Tagliatelle bolognese	19
Crab ravioli	23
Spaghetti lobster	29

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## MAINS

Chicken paillard, gremolata	16
Organic salmon, artichoke & tarragon pesto	23
Wild seabass, clams & sea purslane	28
Rib-eye, rosemary potatoes	29
Veal milanese, lemon salt	31

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## SIDES

all at 4.5	
Zucchini fritti (V)	Sicilian caponata (Vg)
Sautéed spinach (Vg)	Roast potatoes (V)
Mixed or green salad (Vg)	Green beans (Vg)

There is a discretionary 12.5% service charge added to your bill all of which is distributed among staff. All above prices are inclusive of VAT.  
Please inform your server if you have any allergies or require information on ingredients used in our dishes  
V = vegetarian Vg = vegan