

# Cecconi's Terrazza sample menu

## Cicchetti

Zucchini fritti, lemon, aioli (plant based) €8  
Avocado & chickpea dip, crudite (plant based) €8  
Quails eggs, tonne' €8  
Baked gnocchi romana, gorgonzola (vegetarian) €8  
Meatballs, tomato sauce, basil €10

## Starters

Minestrone soup, basil oil (plant based) €9  
Burrata, cherry tomatoes, basil (vegetarian) €13  
Vitello tonnato, caper berries €15  
Calamari fritti, lemon, chilli, aioli €15

## Carpaccio & tartare

Beef carpaccio, venetian dressing €18  
Tuna tartare, avocado, chilli, mint €20  
Beef tartare, black truffle, quail egg €20  
Ricciola carpaccio, tomatoes, straciatella €20

## Salads add chicken, avocado or burrata +€5

Butter lettuce, sprouts, avocado, tomatoes (plant based) €12  
Artichokes, rocket, lemon, parmigiano (vegetarian) €13  
Quinoa, spinach, peas, asparagus (plant based) €13

## Pasta

Tagliatelle bolognese €16  
Orecchiette, broccolini, garlic, chili, burrata (vegetarian) €18  
Risotto, asparagus, peas, fava, goat cheese (vegetarian) €20  
Prawns ravioli, cherry tomatoes, basil €24  
Agnolotti del pin, black truffle (vegetarian) €26  
Spaghetti lobster, tomato, chilli, basil €32

## Wood & charcoal

Chicken palliard, cherry tomatoes, rocket €18  
Branzino, spinach, tomatoes, peppers, olives €26  
Beef filet, roasted potatoes, porcini sauce €28  
Sole, lemon, butter, capers €32  
Veal chop milanese €32

## Wood oven pizza

Buffalo mozzarella, tomato, basil (vegetarian) €8 | €12  
Spicy salami, mushrooms, fontina €10 | €16  
Marinara, anchovies, garlic, cherry tomatoes €12 | €18  
Prosciutto san danielle, rocket, burrata €14 | €20  
Black truffle, zucchini flowers, goat cheese (vegetarian) €16 | €22

## Sides

Roasted potatoes (vegetarian) €6  
Mixed salad (plant based) €6  
Spinach (vegetarian) €6  
Tomato & basil (plant based) €6

# Cecconi's Terrazza sample wine list

## White by the glass

Trebbiano, Le Coste, Romagna €7  
Maison Vincent, Languedoc, France €8  
Sauvignon Blanc, Bidoli, Friuli Graves €9  
Chardonnay, Hofstatter, Alto Adige €11  
Pinot Grigio, Kaltern Soll, Alto Adige €12

## Champagne & Sparkling by the glass

Prosecco Treviso, Luna Argenta, Veneto, Brut Nv €7  
Franciacorta Brut 25, Fratelli Berlucci, Lombardia €12  
Franciacorta Frecciarosa, Fratelli Berlucci, Lombardia €14  
Collet, Brut Nv €16

## White by the bottle

Trebbiano, Le Coste, Romagna €26  
Maison Vincent, Languedoc, France €28  
Fiano, Codici Masserie, Puglia €30  
Falanghina Del Sannio, La Guardiense, Campania €32  
Grillo Doc, Sibiliana Sensale, Sicilia €34  
Sauvignon Blanc, Bidoli, Friuli Graves €35  
Gavi, Ricossa, Piemonte €38  
Capolemole Bianco, Marco Carpineti, Lazio €40  
Chardonnay, Hofstatter, Alto Adige €42  
Vermentino Castello Volpaia Maremma Toscana €44  
Roero Arneis "San Michele", Deltetto, Piemonte €46  
Etna Bianco "Le Sabbie Dell'etna", Firriato, Sicilia €48  
Ribolla Gialla, Attems, Friuli €50  
Pinot Grigio, Kaltern Soll, Alto Adige €55  
Vermentino Is Argiolas, Argiolas, Sardegna €60  
Chardonnay "Cuvée Bois", Les Crêtes, Valle D'aosta €95

## Champagne & Sparkling by the bottle

Prosecco Treviso, Luna Argenta, Veneto, Brut Nv €35  
Franciacorta Brut 25, Fratelli Berlucci, Lombardia €65  
Franciacorta Frecciarosa, Fratelli Berlucci, Lombardia €70  
Collet, Brut Nv €88  
Collet Rose, Brut Nv €98  
Ruinart Blanc De Blancs, But Nv €170

## Red by the glass

Sangiovese, Fico Grande, Romagna €7  
Maison Vincent, Languedoc, France €8  
Montepulciano D'abruzzo "Barrique", Itinera, Abruzzo €10  
Etna Rosso "Le Sabbie Dell'etna", Firriato, Sicilia €11  
Pinot Nero Colterenzio, Alto Adige €13

## Rose by the glass

Maison Vincent, Languedoc, France €8  
Lady A, Provence Igp, France €10  
Lady K, Coteaux D'aix En Provence, France €15

## Red by the bottle

Sangiovese, Fico Grande, Romagna €26  
Maison Vincent, Languedoc, France €28  
Primitivo, Codici, Puglia €30  
Montepulciano D'abruzzo 'Barrique', Itinera, Abruzzo €36  
Valpolicella "Pietro Junior", Zardini, Veneto €38  
Chianti Classico, Carpineto, Toscana €42  
Etna Rosso "Le Sabbie Dell'etna" Firriato, Sicily €44  
Pinot Nero, Colterenzio, Alto Adige €48  
Capolemole Rosso, Marco Carpineti, Lazio €54  
Barbera D'asti, "Cipressi", Michele Chiarlo, Piemonte €56  
Ruit Hora Bolgheri Doc, Caccia Al Piano, Toscana €60  
Le Volte Merlot, Ornellaia, Toscana €65  
Pinot Nero, Andrea Formilli Fendi, Umbria €80  
Brunello Di Montalcino, La Fornacina, Toscana €95  
Barolo Palas, Michele Chiarlo, Piemonte €110  
Campo Alle Comete Bolgheri Superiore Doc, Toscana €115  
Brunello Di Montalcino, La Fornacina, Toscana €110  
Tignanello Antinori €145  
Tignanello Antinori €145

## Rose by the bottle

Maison Vincent, Languedoc, France €28  
Lady A, Provence Igp, France €40  
Lady K, Coteaux D'aix En Provence, France €62  
Lady A, Provence Igp, France Magnum €80