

Soho House Stockholm, Cecconi's lunch sample menu

Cicchetti

Zucchini fritti, aioli (plant based)

Burrata, nectarines, honey vinaigrette, tagetes, pine nuts

Whipped ricotta, truffle honey, crostini (vegetarian)

Veal carpaccio, chantarelles, shallots, Västerbotten cheese, roasted onion

Meatballs, tomato, basil, parmigiano

Salads

Butter lettuce, sprouts, avocado, tomato (plant based)

Insalata di funghi, poached egg, kale, kohlrabi (vegetarian)

Grilled flank steak, chili mayonnaise, tomatoes, greens, parmesan

Chicken caesar, croutons, parmesan

Pizzette and pizza

Pesto, grilled zucchini, artichoke, prosociano, chilli oil (plant based)

Margherita, tomato, basil (vegetarian)

Black truffle, portabello, ricotta (vegetarian)

Prosciutto San Daniele, rocket, burrata

Pepperoni, black kale, silver onion

Mains and pasta

Rigatoni arrabiata tomato, olives, capers, chili (plant based)

Nordic char, savoy cabbage, creme double, chantarelles

Ravioli, lobster, ricotta, artichoke, tarragon

Pappardelle, wild boar ragu, mascarpone, truffle

Rib eye, bearnaise, red wine jus, fries

Sides

Fries (plant based)

Broccoli, chilli, garlic (plant based)

Mixed salad (plant based)

New potatoes, brown butter, dill (vegetarian)

Golden beets, capers, spinach (plant based)

Lunch Combo

Available Monday to Friday 11.30am to 3pm

Choose any two: Today's pizzetta, soup or salad

Soho House Stockholm, Cecconi's dinner sample menu

Cicchetti

Zucchini fritti, aioli (plant based)

Crudités, smoked oat yoghurt, gremolata, hemp seeds (plant based)

Whipped ricotta, truffle honey, crostini (vegetarian)

Beetroot arancini, parmesan & horseradish cream (vegetarian)

Meatballs, tomato, basil, parmigiano

Starters

Burrata, Castelfranco, tapenade, basil, pumpkin seeds (vegetarian)

Calamari fritti, black garlic aioli, lemon, chilli

Tuna crudo, apple, fennel crudité, kohlrabi, bottarga

Veal carpaccio, bagna cauda, caperberries

Beetroot tartare, cornichons, chive mayo, smoked oil, ricotta salata

Pizzette and pizza

Pesto, grilled zucchini, artichoke, prosociano, chilli oil (plant based)

Margherita, tomato, basil (vegetarian)

Black truffle, portabello, ricotta (vegetarian)

Prosciutto San Daniele, rocket, burrata

Salsiccia e patate, rosemary, provolone

Pasta

Rigatoni arrabiata, tomato, olives, capers, chili (plant based)

Ravioli, lobster, ricotta, artichoke, tarragon

Pappardelle, wild boar ragu, mascarpone, truffle

Cappelletti, chicken broth, forty-month Parmigiano

Mains

Lion's mane milanese, cauliflower purée, butter bean & red pepper ragu (plant based)

Grilled sea bream, caponata, salsa verde

Cod, mussel & saffron sauce, shrimp, confit carrots, chervil

Duck, caramelised fig, nduja & pumpkin purée, fig leaf oil

Venison, prunes, Marsala jus, braised cabbage, celeriac

Rib eye, bearnaise, red wine jus, fries

Sides

Fries (plant based)

New potatoes, browned butter, dill (vegetarian)

Braised cabbage, lemon butter emulsion, parmesan (vegetarian)

New potatoes, brown butter, dill (vegetarian)

Soho House Stockholm, Cecconi's sample wine list

Sparkling and Champagne

Prosecco, Canti Family, Prosecco (available by glass)
Cava, Bodega Jaume Serra, Penedes NV (available by glass)
Rewind Petnat, Giulio & Gaia Vinyataires, Penedes (available by glass)
Collection Imperial NO.1, Moët & Chandon, Champagne NV
Blanc de blancs, Ruinart, Champagne N.V.
Dom Perignon, Moët & Chandon, Champagne
Grand Cru Mesnil-sur-ogers BDB, Michel Gonet, Champagne

White

Trovati Bianco, Mezzacorona, Sicily (available by glass)
Riesling Estate Rudesheim, Georg Breuer, Rheingau (available by glass)
Gruner Veltliner, Weingut Brundlmayer, Niederosterreich (available by glass)
Touraine "Sauvignon Blanc", Domaine Oudart, Loire (available by glass)
Albarino "A", Ponte da Boga, Ribeira Sacra (available by glass)
Chardonnay, Terrazas de los Andes, Mendoza (available by glass)
Vin Orange "Doppf au Moulin, Alsace (available by glass)
Riesling 'Pfaffenweiss', Georg Breuer, Rheingau
Savagnier, Domaine Berthet-Bondet, Jura
Sancerre, Domaine des Grandes Perrieres, Loire
Saint Peray Blanc, Domaine Bernard Gripa, Rhone
Ribolla Gialla, Ronchi di Cialla, Friuli
Radikon Slatnik, Azienda Agricola Radikon, Friuli
Albarino, Ponte de Boga, Rias Baixas
Rioja "La Antigua Clasico Blanco", Alberto Orte, Rioja
Santa Rita Hills Chardonnay, Sandhi Wines, Santa Barbara

Red

Trovati Rosso, Mezzacorona, Sicily (available by glass)
Bourgogne Pinot Noir, Perron de Mupont, Burgundy (available by glass)
Morellino di Scansano DOCG, Alberto Motta, Tuscany (available by glass)
Barbera d'Asti, Castello del Poggio, Piedmont (available by glass)
Côtes du Rhône, Domaine de Cristia, Rhône (available by glass)
Cabernet Sauvignon, Terrazas de los Andes, Mendoza (available by glass)
O'Riada Shiraz, Clonakilla, New South Wales
Bourgogne Rouge "La Taupe", Domaine Chavy-Chouet, Burgundy
Bin 407 Cabernet Sauvignon, Penfolds, Coonawarra
Chateau Cohin Lurton Rouge, Andre Lurton, Bordeaux
Fleurie, Thibault Ducroix, Beaujolais
Barolo, Giacomo Borgogno, Piedmont
Chianti Classico Riserva, Ruffino, Tuscany
Brunello di Montalcino, Altesino, Tuscany
Etna Rosso, Fuedo Cavaliere, Sicily
Costumbres Tinto, Vinos en Voz Baja, Rioja 22 1600
Erath Reserve Pinot Noir, Erath Wines, Oregon 19 1550
Vaso Cabernet Sauvignon, Dana Estate, Napa Valley

Rose

Lady A, La Coste, Cotes de Provence (available by glass)
Rock Angel, Chateau d'Esclans, Cotes de Provance (available by glass)
Cuccurucucú, Giulio & Gaia Vinyataires, Penedes
Garrus, Chateau d'Esclans, Cotes de Provance