

Soho House Stockholm, Cecconi's all day sample menu

Cicchetti

Zucchini fritti, aioli (plant based)

Avocado & chickpea dip, crudite (plant based)

Whipped ricotta, truffle honey, crostini (vegetarian)

Fritto misto, lemon aioli, chilli

Radicchio arancini, smoked scamorza

Starters

White asparagus, agretti, bearnaise sauce

Burrata, green tomato chutney, celery, pangrattato (vegetarian)

Hamachi crudo, elderflower berries, white balsamico, kohlrabi

Veal carpaccio, cauliflower, pecorino, truffle, pine nuts

Beef tartare, bleak roe, sour cream, crispy potatoes

Pizzette and pizza

Artichoke, pine nuts, grilled peppers (plant based)

Margherita, tomato, basil (vegetarian)

Black truffle, portabello, ricotta (vegetarian)

Prosciutto San Daniele, rocket, burrata

Pepperoni, black kale, silver onion

Pasta

Rigatoni cavolo nero, tomato, parmesan, pangrattato

Tagliatelle, tenderloin, green pepper, brandy

Pappardelle, wild boar ragu, mascarpone, truffle

Ravioli, lobster, ricotta, artichoke, tarragon

Mains

Lupin lentils, tomato sauce, grilled red cabbage, salsa verde (plant based)

Aubergine parmigiana (vegetarian)

Grilled whole branzino, lemon, garlic

Grilled cod, smoked beurre blanc, calamansi, puntarelle

Veal tip saltimbocca, sage, crostini, cime di rapa

Filetto di agnello, grilled fennel, ramson butter, lamb jus

Rib eye, bearnaise, red wine jus, fries

Sides

Fries (plant based)

Brussels sprouts, truffle butter (plant based)

Mixed salad (plant based)

Beetroot, capers, spinach (plant based)

Soho House Stockholm, Cecconi's sample wine list

Sparkling and Champagne

Prosecco, Canti Family, Prosecco (available by glass)
Brut Imperial, Moët & Chandon, Champagne N.V. (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)
Chablis, Jean-Marc Brocard, Burgundy (available by glass)
Maison Vincent, Languedoc (available by glass)
Sauvignon Blanc, Cloudy Bay, Marlborough (available by glass)
Chardonnay, Terrazas de los Andes, Mendoza (available by glass)
Gruner Veltliner L&T, Weingut Brundlmayer, Niederosterreich
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)
Pinot Noir, Cloudy Bay, Marlborough (available by glass)
Maison Vincent, Languedoc (available by glass)
Langhe Nebbiolo, Alberto Ballarin, Piedmont (available by glass)
Chateau Coucheroy Rouge, Bordeaux (available by glass)
Malbec, Terrazas de los Andes, Mendoza (available by glass)
Chateau Couhins-Lurton Rouge, Andre Lurton, Bordeaux
Bourgogne Rouge "La Taupe", Domaine Chavy-Chouet, Burgundy
Morgon, Thibault Ducroix, Beaujolais
Trio, Domaine Berthet-Bondet, Jura
Cote Rotie "Ampadium", Domaine Rostaing, Rhone
Barolo, Alberto Ballarin, Piedmont
Brunello di Montalcino, Casanova di Neri, Tuscany
Etna Rosso, Fuede Cavaliere, Sicily
Tanbark Hill Cabernet Sauvignon, Philip Togni, Napa Valley
Freestone Pinot Noir, Occidental, Sonoma

Rose

Maison Vincent, Languedoc (available by glass)
Rock Angel, Chateau d'Esclans, Cotes de Provence (available by glass)
Rose, Brancaia, Tuscany
Garrus, Chateau d'Esclans, Cotes de Provence