

Soho House Stockholm, Cecconi's all day sample menu

Cicchetti

Marinated olives (plant based)

Charcuterie, bresaola, salami, coppa, cornichons, grilled bread, zucchini fritti, aioli (plant based)

Bruschetta al pomodoro, basil, marinated datterini (plant based)

Crema ai funghi, marinated mushrooms, balsamico, grilled bread (vegetarian)

Ossobuco croquettes, gremolata, parmesan

Starters

Burrata, winter tomatoes, focaccia, rhubarb & honey (vegetarian)

Calamari fritti, garlic aioli, lemon, chilli

White asparagus, carbonara cream, guanciale

Tuna carpaccio, cucumber, green tomato, chilli

Beef tartare, ramson & mustard dressing, grilled sourdough

Pizzette and pizza

Asparagus, ramson pesto, crème fraîche (plant based)

Margherita, tomato, basil (vegetarian)

Black truffle, portobello mushroom, ricotta (vegetarian)

Guanciale, thyme, scamorza, datterini tomato

Cacciatore, ventricina salami, marinated peppers, champignons

Gamberi, garlic, parsley, chilli

Pasta

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

Pappardelle, wild boar ragu, mascarpone, truffle

Lobster tagliatelle, bisque, zucchini, lemon

Mafalde ai frutti di mare, clams, garlic, prawn, parsley

Pea & ricotta agnolotti, asparagus lemon, ramson (vegetarian)

Mains

Lion's mane milanese, white bean purée, pecorino, lemon & caper brown butter, tropea onion

Chicken breast, herb ricotta, wax beans, baby leek, radish, tarragon

Grilled sea bream, caponata, salsa verde

Cod, mussel & pepper stew, zucchini, fennel, butter beans

Lamb rump, potato gnocchi, glazed carrot, pesto, anchovy & lemon jus

Rib-eye, bearnaise, red wine jus, fries

Sides

Fries (plant based)

Broccoli, chili, garlic (plant based)

Mixed salad (plant based)

Haricots vert, pangrattato (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