

CECCONI'S

DRINKS

(GF) - GLUTENFREE (V) - VEGETARIAN (PB) - PLANT BASED

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS. OUR DISHES ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS. THERE IS A DISCRETIONARY 12.5% SERVICE CHARGE ADDED TO YOUR BILL. ALL ABOVE PRICES ARE INCLUSIVE OF VAT.

CECCONI'S

DRAUGHT BEER 2/3 PINT

MORETTI 4.6%	4
POSH LAGER, <i>Forest Road Brewery</i> , 4.1%	4
THE RASCAL SESSION IPA	4.25
<i>Forest Road Brewery</i> , 4%	

BOTTLED BEER

MENABREA BIONDA 4.8%	5.5
PERONI 5.1%	5.5
WORK IPA 5.1%	6.5

NON ALCOHOLIC

BITBURGER DRIVE BEER 0.0%	5.5
PENTIRE & TONIC	7
<i>Pentire Adrift, light tonic water, rosemary</i>	
VIBRANTE SPRITZ	7
<i>Martini Vibrante non alcoholic apertif, tonic, orange</i>	

CECCONI'S

CECCONI'S SIGNATURE ALL AT 12.5

BACK TO BASIL

Bombay Sapphire gin, egg white, basil, lime

SAGELY

Mezcal, grapefruit juice, sage

CLASSICS ALL AT 12.5

FRENCH MARTINI

42 Below vodka, Chambord, pineapple

PALOMA

Centenario Plata tequila, grapefruit soda, lime

NEGRONI

Bombay Sapphire gin, Campari, Martini Rosso

OLD FASHIONED

Woodford Reserve bourbon, house old fashioned syrup

CECCONI'S

TORINO-SHOREDITCH ALL AT 10

IL COCCHI

Posh Lager, Cocchi Rosa, Campari, rosemary

L'ANTICO

The Rascal Session Ipa, Antica Formula, Cynar, olives

HOUSE TONICS ALL AT 12

SOHO MULE

42 below vodka, lime, ginger, soda

ISLAND NEGRONI

Banks 5 rum, Lady A, Cocchi Rosa, Campari

EASTERN STANDARD

42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint

PICANTE DE LA CASA

Patron Reposado tequila, chilli, coriander, lime, agave