

Cecconi's Berlin Menu



Süße Desserts

TIRAMISU £8

Side Orders

MIXED OR GREEN SALAD

Appetizer

MEATBALLS, TOMATO SAUCE, BASIL £7

Contorni

ROOT VEGETABLES

Coffee

ESPRESSO

Nibbles

SMOKED SALMON BLINIS

Breakfast Burritos

STEAK EGG £17

Brunchy Things

PORCHETTA BENEDICT £8

Spritzers

AMBRATO SPRITZ £9

Italian White Wine

SOAVE CLASSICO, PIEROPAN, VENETO

Italian White Wines

PINOT GRIGIO, JERMANN, FRIULI

Sweet Wines by the Glass

MOSCATO DI TRANI, PUGLIA £6

Tomato Based Sauce

TOMATO BASIL

Cicchetti

BAKED GNOCCHI ROMANA, GORGONZOLA £6

AFTERNOON MENU

SELECTION OF ITALIAN CHEESES £9

Restaurant Category

ITALIAN

Dishes are prepared with

BEEF

Dessert Wines

DINDARELLO, MACULAN 17

SOUTHERN, CHATEAU VIOLET 10

Sparkling

RUINART ROSE, BRUT NV

PROSECCO TREVISO DOC, LUNA ARGENTA, BRUT NV

Cicchetti

QUAIL EGGS, TONNE £5

ZUCCHINI FRITTI, LEMON MAYO £6

Cecconi's Berlin Menu



Non Alcoholic Cocktails

TRIPLE CITRUS HIGHBALL

GARIBALDI SOUR

Port & Dessert Wines

BEERENAUSLESE, KRACHER, AUSTRIA £7

TAYLOR'S 10 YEAR OLD TAWNY, PORT £6

Side dishes

AUBERGINE PARMIGIANA £12

ROAST POTATOES

SAUTEED SPINACH

Salads

CASTELFRANCO, BEETROOT, GOAT CHEESE, PISTACHIO £9

LITTLE GEM, RADISH, CHERRY TOMATO, AVOCADO £9

QUINOA, BABY SPINACH, PUMPKIN, SEEDS £10

KALE, PEAR, ALMONDS, RICOTTA SALATA £10

Pizza

BUFFALO MOZZARELLA, TOMATO, BASIL £10

PORCHETTA, EGG, MUSHROOM, FONTINA £13

PROSCIUTTO SAN DANIELE, ROCKET, BURRATA £15

BLACK TRUFFLE, COURGETTE FLOWERS, GOAT CHEESE £19

Soup & Salad

PEA SOUP, MINT BASIL PESTO £7

QUINOA, RAW VEGETABLES, CHIA SEEDS £10

CHICKEN, KALE, ALMOND, APPLE, PARMIGIANO £12

BURRATA, TOMATOESS, AVOCADO, PISTACHIO £12

Carpaccio & Tartare

VITELLO TONNATO, CAPER BERRIES £12

SWORDFISH CARPACCIO, GAETA OLIVES, SCALLIONS £10

CARPACCIO, VENETIAN DRESSING, PARMIGIANO £14

TUNA TARTARE, AVOCADO, CHILLI, MINT £15

Wood Fired Pizzetta & Pizza

MARINARA, GARLIC, ANCHOVIES, OREGANO £7

SALAME PICCANTE, TAGGIASCA OLIVES £8

PROSCIUTTO SAN DANIELE, BURRATA, ROCKET £9

WILD MUSHROOM, GOAT CHEESE, BLACK TRUFFLE £12

Brunch

GRANOLA, YOGHURT BERRIES £5

RICOTTA HOT CAKE, BLUEBERRY COMPOTE £7

GREEN EGGS, PESTO POACHED EGGS £7

BAKED EGGS ARRABIATA £7

FRITTATA MUSHROOM PANCETTA £8

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White Rest of the World

GRAUBURGUNDER QBA, PFAFFMANN,
PFALZ

RIESLING TROCKEN, FRITZ HAAG,
MOSEL

SAUVIGNON QBA TROCKEN, GEORG
MOSBACHER, PFALZ

RIESLING, WILD THING, RHEINGAU

CHASSAGNE MONTRACHET, THOMAS
MOREY, FRANCE

Dessert

PROFITEROLES, PISTACHIO GELATO,
CHOCOLATE SAUCE £8

RHUBARB CROSTATA, VANILLA
GELATO £8

MERINGATA, LEMON CREAM,
RASPBERRY GELATO £8

FLOURLESS CHOCOLATE CAKE,
VANILLA CREAM £8

PINEAPPLE, PASSION FRUIT,
COCONUT LIME GELATO £8

HOMEMADE GELATO SORBET £3

Cocktails

MARTINI PICCOLO £6

CHINOTTO AMERICANO £7

NEGRONI £9

PEPPER SBAGLIATO £9

COCONUT OLD PAL £9

SANGUINELLO SOUR £9

Main

SAINT-MICHEL, OYSTERS, CAVIAR

PRAWNS ROSSO DI MAZARA IN
CARPACCIO CRUDO DI PESCE

ALBA WHITE TRUFFLE, AQUARELLO
RISOTTO

CRISPY OCTOPUS, PUMPKIN CREAM,
CAVIAR

SLOW-COOKED BEEF CHEEKS,
TRUFFLE POLENTA, AMARONE JUS

TRIO DI DOLCE

Red Rest of the World

MERLOT QBA TROCKEN, BENDER,
PFALZ

RIOJA CRIANZA, RAIZA, SPAIN

BLACK PRINT' SCHNEIDER, PFALZ

CHATEAU TOUR DE PRESSAC, ST
EMILION, FRANCE

PINOT NOIR QBA, MARKUS MOLITOR,
MOSEL

GEVREY CHAMBERTIN, CONFURON-
COTETIDOT, BURGUNDY, FRANCE

White Italian

GRILLO, ITYNERA, SICILY

VIOGNIER, RAPITALA, SICILY

VERDICCHIO DEI CASTELLI DI JESI
CLASSICO, QUERCI ANTICA

WEISSBURGUNDER, TERLAN, ALTO
ADIGE

LUGANA 'LE QUAIARE ', BERTANI,
VENETO

ARNEIS, FONTANAFREDDA, PIEMONTE

CHARDONNAY, BRAMITO, UMBRIA

Pasta

GARGANELLI BOLOGNESE £12

CRAB RAVIOLI, SAFFRON, PEAS,
BASIL £17

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AGNOLOTTI DEL PLIN, BLACK TRUFFLE	£19
SPAGHETTI LOBSTER, TOMATOES, CHILLI	£26
GRATINATED PACCHERI, RICOTTA SPINACH	£14
RISOTTO, WILD MUSHROOMS, TALEGGIO	£17
CRAB RAVIOLI, SAFFRON, CHERRY TOMATO, BASIL	£21
SPAGHETTI LOBSTER, TOMATO, CHILLI, BASIL	£28

Rose

SANGIOVESE, PIENO SUD, SICILY
PINOT GRIGIO, CONCILIO, VENETO
CHATEAU MINUTY 'CUVEE M', PROVENCE
LADY A, PROVENCE 17
ALBIA, RICASOLI, TOSCANA 17
SCALABRONE DI GUADO AL TASSO, BOLGHERI 17
DOMAINE OTT, PROVENCE 17
LADY A, PROVENCE IGP 17

These types of dishes are being served



PASTA
LAMB
LAMB CHOPS

PIZZA
STEAK
SPAGHETTI
LOBSTER
FILET

Appetizers



FRIED OLIVES, MORTADELLA, PROVOLONE	£5
SEA BAS CRUDO, PICKLED CUCUMBER, LEMON	£12
AHI TUNA TARTARE, AVOCADO, CHILLI, MINT	£14
CALAMARI FRITTI, SMOKED TOMATO AIOLI	£14
BEEF TARTARE, BLACK TRUFFLE, QUAIL EGG	£15
PUMPKIN SOUP, WILD MUSHROOMS	£7
BURRATA, HEIRLOOM, BEETROOT, BASIL	£11
OCTOPUS, POTATO, CELERY, OLIVES, SUNDRIED TOMATO	£15
CAPONATA	

Wood & Charcoal

GREEN ASPARAGUS, SALSA VERDE, ALMOND AIOLI	£9
CHICKEN PAILLARD, CAPONATA, AGED BALSAMIC	£15
SEA BASS, TOMATOES, CHERRY PEPPERS, OLIVES	£21
VEAL MILANESE, FRIED EGG, LEMON, SALT	£22
NORTH SEA COD, ROOT VEGETABLE, SALSA VERDE	£19
SEA-BASS, CLAMS, CHERRY TOMATO GUAZZETTO	£23
BEEF FILLET, SPINACH, WILD MUSHROOMS	£26
VEAL MILANESE, LEMON SALT	£28
DOVER SOLE, SWISSCHARD, LEMON BUTTER, CAPERS	£29

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1KG FIORENTINA STEAK, ROAST
POTATO

Champagne & Sparkling

PROSECCO TREVISO, LUNA ARGENTA,
VENETO, BRUT NV

NEBBIOLO, CUVAGE ROSE, AQUI
TERME, BRUT NV

COLLET, BRUT NV

FRANCIACORTA, VILLA CRESPIA,
LOMBARDY BRUT NV

COLLET ROSE, BRUT NV

RUINART BLANC DE BLANCS, BRUT NV

NEBBIOLO D'ALBA, ROSATO VSQ,
CUVAGE BRUT NV

NEBBIOLO D'ALBA, ROSATO VSQ,
CUVAGE, BRUT NV

FERRARI SPUMANTE, BLANC DE
BLANC, BRUT NV

FRANCIACORTA GRAN CUVEE,
BELLAVISTA, VENETO

PHILIPPONNAT, ROYALE RESERVE,
BRUT NV

RUINART BLANC DE BLANC, BRUT NV

Red Italian

ROSSO MOLISE RISERVA, TOR DEL
COLLE, MOLISE

PRIMITIVO SALENTO, CONTI ZECCA,
PUGLIA

AGLIANICO DEL VELTURE, PIPOLI,
BASILICATA

BARBERA D'ASTI, STELLA ROSSA,
PIEMONTE

CHIANTI SUPERIORE, SANTA CHRISTINA
TUSCANY

CANNONAU DI SARDEGNA, PRIMO
SCURO, SARDINIA

IL BRUCIATO DI GUADO AL TASSO,
BOLGHERI

VINO NOBILE DI MONTEPULCIANO,
AVIGNONESSI, TUSCANY

AMARONE, TEDESCHI, VENETO

BARRUA, ISOLA DEI NURAGHI,
SARDINIA

GAJA, BAROLO GROMIS, PIEMONTE

TIGNANELLO, ANTINORI, TUSCANY 2011

Red

NERO D'AVOLA, PIENO SUD, SICILY

NEGROAMARO, SALICE SALENTINO
DOC, PUGLIA

GRAN PASSIONE, CASA VINICOLA,
VENETO

SPÄTBURGUNDER, PFAFFMAN, PFALZ

MONTEPULCIANO D 'ABRUZZO
'BARRIQUE ', ABRUZZO

VALPOLICELLA CLASSICO 'VILLA
NOVARE ', BERTANI, VENETO

DOLCETTO D'ALBA, CORDERO DI
MOTEZEMOLO, PIEMONTE

MALBEC, KAIKEN, MENDOZA,
ARGENTINA

NERO D'AVOLA, PIENO SUD, SICILIA 18

PRIMITIVO DEL SALENTO, MOCAVERO,
PUGLIA 16

MONTEPULCIANO D'ABRUZZO, ITYNERA
16

BARBERA D'ASTI, VILLA GIADA,
PIEMONTE 16

SANGIOVESE, BARBERANI, FORESCO,
UMBRIA 15

NERO D'AVOLA, PIENO SUD, SICILIA 17

NEGROAMARO, PAIARA RED, PUGLIA 16

ROSSO PICENO, VIGNAMATO, MARCHE
17

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FRAPPATO SYRAH, DUCA DI
SALAPARUTA, SICILIA 15

CORVINA POSSESSIONI , MASI, VENETO
15

SANGIOVESE, BARBERANI, FORESCO,
UMBRIA 16

VALPOLICELLA NANTRE, TENUTA SANT'
ANTONIO, VENETO 17

CHIANTI CLASSICO, BROLIO, TUSCANY
16

MARMOTE, CROATINA, COLLI
TORTONESI, PIEDMONT, NATURAL WINE
11

BARBERA D'ALBA, PIO CESARE,
PIEDMONT 16

VINO NOBILE DI MONTEPULCIANO LA
BRACCESCA, TUSCANY 15

LE VOLTE DELL' ORNELLAIA, BOLGHERI
15

NEBBIOLO D'ALBA, PRUNOTTO,
PIEDMONT 16

AMARONE DELLA VAPOLICELLA,
TOMMASI, VENETO 13

GAJA, 'PIEVE SANTA RESTITUTA,
TUSCANY 13

TIGNANELLO, MARCHESI DI ANTINORI,
TUSCANY 15

White

GRECANICO, PIENO SUD, SICILY

CHARDONNAY FANTINI, IGT, VENETO

PINOT GRIGIO, SOLIGO, VENETO

RIESLING TROCKEN, SCHNEIDER,
PFALZ

SAUVIGNON BLANC, BIDOLI, FRIULI

GAVI, VERDECIELO, PIEMONTE

VERMENTINO DI SARDEGNA,
COSTAMOLINO, SARDINIA

CHARDONNAY, TORMARESCA, PUGLIA

GRECANICO, PIENO SUD, SICILIA 17

PINOT GRIGIO, SACCHETTO, VENETO 17

SAUVIGNON BLANC, BIDOLI, FRIULI 17

PINOT BIANCO 'ANDRIAN ', FINADO,
ALTO ADIGE 17

VERMENTINO DI SARDEGNA, 'MERI ',
ARGIOLAS 17

GAVI DI GAVI 'BRIC SASSI ', SAROTTO,
PIEMONTE 16

GRECANICO, PIENO SUD, SICILIA 18

BOMBINO BIANCO, PAGADEBIT, EMILIA-
ROMAGNA 17

GRILLO VIOGNIER, DUCA DI
SALAPARUTA, SICILIA 17

VERDICCHIO DI CASTELLI DI JESI,
VIGNAMATO, MARCHE 18

PINOT GRIGIO, SACCHETTO, VENETO 18

PECORINO, PASSOFINO, LIGURIA 17

CHARDONNAY, TORMARESCA, PUGLIA
17

SEREGO ALIGHIERI, POSSESSIONI
BIANCO, VENETO 16

PINOT BIANCO 'ANNA ',
TIEFENBRUNNER, ALTO ADIGE 17

FALANGHINA DEL SANNIO,
FONTANAVECCHIA, CAMPANIA 17

GAVI DI GAVI 'BRIC SASSI ', SAROTTO,
PIEMONTE 18

PIETROBIANCO, DANIELE PORTINARI,
VENETO, NATURAL WINE 16

LUGANA 'MONTUNALE ', LOMBARDIA 17

ROERO ARNEIS, BRICCO DELLE
CILIEGE, PIEMONTE 17

CHARDONNAY BRAMITO, CASTELLO
DELLA SALA, UMBRIA 17

SAUVIGNON BLANC, CONTE DELLA
VIPERA, UMBRIA 16

GAJA CA'MARCANDA, VISTAMARE,
TOSCANA 17

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**CERVARO, CASTELLO DELA SALLA,
UMBRIA 17**

**GAVI DI GAVI 'BRIC SASSI' , SAROTTO,
PIEMONTE 17**

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Cecconi's Berlin

Torstraße 1 10119 Berlin,
London, United Kingdom

Made with menulist.menu

Opening Hours:

Monday 18:00-23:00

Tuesday 18:00-23:00

Wednesday 18:00-23:00

Thursday 18:00-23:00 12:00-23:00

Friday 12:00-23:00

Saturday 12:00-23:00

Sunday 12:00-23:00