

CECCONI'S

CECCONI'S



– REGIONAL SUPPER CLUB –

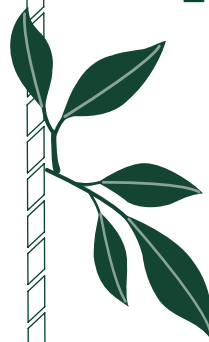
Embark on an unforgettable culinary journey through Italy, led by the talented Chef Roberto Buono.

Starting in Rome, this intimate supper club will take you on a tour of Italy's most iconic regional dishes, each lovingly crafted to celebrate traditional flavours.

From classic pasta, to rustic specialties, every bite is a tribute to Italy's rich culinary history.

To elevate the experience, each dish is perfectly paired with wines from our region of the week, ensuring a complete and immersive taste of Italy.

A delightful and unforgettable evening awaits!



CECCONI'S

– COURSES –

SUPPLI

Tomato, rice, mozzarella

BURRATA

Puntarelle, anchovies, orange dressing

RIGATONI AMATRICIANA

Tomato, pecorino, guanciale

PORCHETTA ARICCIA

Roast potatoes, green sauce

SORBETTO AMALFITANO

Lemon sorbet

MARITONZO

Brioche, whipped cream, chocolate

Please let us know if you have any allergies or dietary requirements, our dishes are made here
and may contain trace ingredients.

CECCONI'S

– COURSES –

With drinks pairing

SUPPLI

Tomato, rice, mozzarella

Garibaldi

BURRATA

Puntarelle, anchovies, orange dressing

Vermentino, Soprasole, Pala 23

RIGATONI AMATRICIANA

Tomato, pecorino, guanciale

Montepulciano Barrique, Itinera 22

PORCHETTA ARICCIA

Roast potatoes, green sauce

Sangiovese, Il Carretto 23

SORBETTO AMALFITANO

Lemon sorbet

MARITONZO

Brioche, whipped cream, chocolate

Limoncello Di Capri