

CECCONI'S

WHITE

Maison Vincent Blanc, Languedoc, France '20	14 56
Pinot Grigio, 'Pigio' Fasoli Gino, Veneto, Italy '20 o	15 60
Sauvignon Blanc, Catarratto, 'Maremeo' Gorgi Tondi, Sicilia, Italy '21	18 70
Riesling, Lavis, Trentino Alto Adige, Italy '20	19 73
Gavi di Gavi, Villa Sparina, Piemonte, Italy '20	20 79
Chardonnay, 'Perantonie' Fasoli Gino, Veneto, Italy '20 o	21 80
Sancerre, Raimbault-Pineau, Loire Valley, France '20 o	24 94

CHAMPAGNE AND SPARKLING

Prosecco, Tasi, Veneto, Italy '19 o	17 65
Prosecco rosé, Acinum, Veneto, Italy NV	17 65
Moët & Chandon 'Imperial', Champagne, France NV	27 116
Veuve Clicquot, 'Yellow Label', Champagne, France NV	33 138

RED

Maison Vincent, Languedoc, France, '20	14 56
Nero d'Avola, 'Luce di Luna', Gorgi Tondi, Sicily, Italy '19 o	15 60
Barbera d'Asti, Cantine Povero, Piemonte, Italy '20	17 65
Sangiovese, 'Manero Rosso' Fattoria del Cerro, Toscana, Italy '19 b	19 73
Chaverny Rouge, Domaine Sauger, Loire Valley, France '19 (<i>chilled</i>)	20 79
Pinot Noir, Riviera, Sonoma Coast, USA '19	21 80
Bolgheri Rosso, 'Greppicante' I Greppi, Toscana Italy '19	27 116
Barolo, Cascina del Torcc, Piemonte, Italy '16	29 130

ROSÉ

Maison Vincent Rose, Languedoc, France '20	14 56
Lady A, Chateau La Coste, Aix en Provence, France, '20	19 76
Negroamaro, 'Five Roses' Leone de Castris, Puglia, Italy, '21	20 80
Lady K, Chateau La Coste, Aix en Provence, France, '20	22 86

BOTTLES

WHITE Italian

Catarratto, 'Midor' Gorgi Tondi, Sicilia '20 o	66
Muller-Thurgau, Pojer e Sandri, Alto Adige '18 b	68
Grillo, Feudo Montoni, Sicilia '20 o	70
Garganega, 'Lber' Fasoli Gino, Veneto '15 o	70
Greco di Tufo, Terredora, Campania '20	74
Pecorino, 'Tiberio' Colline Pescaresi, Abruzzo '20	75
Friulano, Princic, Friuli '18	81
Etna Bianco, 'Ciuri' Terrazze dell'Etna '18	82
Orvieto, 'San Giovanni della Sala' Antinori, Umbria '20	83
Vermentino, Guado al Tasso, Antinori, Toscana '20	86
Nascetta, Elvio Cogno, Langhe, Piemonte '16	92
Trebbiano, Massifitti, Soave, Veneto '15	93
Pinot Grigio, Terlano, Alto Adige '20	100
Gavi, La Scolca, Black Label, Piemonte '20	135

WHITE rest of the world

Chaverny Blanc, Domaine Sauger, France '19	65
Albarino, 'Licia' Rias Baixas, Spain '20	73
Fiano, Jade & Jasper, South Australia '16	80

CHAMPAGNE AND SPARKLING

Donelli, Lambrusco, Emilia-Romagna NV (<i>chilled red</i>)	60
Ca' del Bosco, Franciacorta, Lombardia NV	112
Veuve Clicquot, rosé, brut, Champagne NV	195

RED Italian

Dolcetto d'Alba, G.D. Vajra, Piemonte '20 o	63
Cannonau, 'Costera' Argiolas, Sardegna '19 o	69
Schiava, Manincor, Alto Adige '19 b	75
Cabernet Blend, 'Tua Rita' Rosso dei Notri, Toscana '19	78
Lagrein, 'Tiefenbrunner' Turmhof, Alto Adige '17, '18	80
Villa Antinori Rosso, Toscana '18	81
Chianti Classico, Castello di Bossi, Toscana '19 o	84
Sagrantino di Montefalco, Colpetrone, Umbria '12	86
Pinot Nero, Castello di Neive, Langhe, Piemonte '18	88
Valpolicella, 'Ca' Fiui' Corte Sant'Alda, Veneto '19 o	89
Etna Rosso, 'Carusu' Terrazze dell'Etna, Sicilia '15	91
Taurasi, Terredora, Campania '13	104
Il Bruciato, Guado al Tasso, Toscana '20	116
Barbaresco, Produttori, Piemonte '17	148
Chianti Classico, 'San Lorenzo' Castello di Ama, Toscana	152
Barolo, Aurelio Settimo, Piemonte '17	159
Amarone della Valpolicella Classico, Buglioni, Veneto '16	160
Barolo Ravera Cogno, Piemonte '15	242

RED rest of the world

Pinot Noir, Montinore Estate, Willamette Valley, Oregon '18 b	71
Cabernet Sauvignon, Hunt and Harvest, Napa '18	98
Châteauneuf-du-Pape, Domaine Lou Frejau, France '12 b	171

b biodynamic **o** organic • Reserve list available on request

Please let us know if you have any allergies or dietary requirements. Our dishes are made in-house and may contain trace ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CICCHETTI

Zucchini fritti, lemon aioli pb	18
Meatballs, tomato sauce, basil	19
Avocado & chickpea dip, crudité pb, gf	20
Whipped ricotta, truffle honey, crostini v	21
Gnocco fritto, truffle burrata, prosciutto San Daniele	32

APPETIZERS

Lentil & kale soup pb, gf	14
Calamari fritti, lemon, chili, aioli	22
Burrata, tomato, basil v, gf	23
Grilled octopus, lemon, capers, olives gf	26

PIATTO UNICO

at 18
12pm - 4pm

CARPACCIO AND TARTARE

Veal tonnato, caper berries gf	20
Carpaccio, venetian dressing*	20
Beef tartare, black truffle, quail egg*	26
Ahi tuna tartare, avocado, chili, mint* gf	28

SALADS

Chopped vegetables pb, gf	21
Tuscan kale, apple, avocado, radish, seeds pb	21
Butter lettuce, sprouts, avocado, tomato pb, gf	21
burrata 13 / chicken 12 / salmon* 12	

OPENING HOURS

Monday - Friday 12pm - 11pm
Saturday 11am - 11pm
Sunday 11am - 10pm

v vegetarian dish **pb** plant-based (vegan) dish

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WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	25
Vegan sausage, mushroom, hemp aioli pb	32
Spicy salami, mushroom	34
Prosciutto San Daniele, arugula, burrata	36
Black truffle, squash blossom, goat cheese v	53

PASTA

Fusilli, kale pesto pb	26
Rigatoni Bolognese	29
Cavatelli lamb ragu, fava beans	30
Agnolotti del Plin, butter & sage, parmigiano	37
Bucatini cacio e pepe, black truffle v	55
Spaghetti, Maine lobster, chili	56

WOOD & CHARCOAL

Whole cauliflower, salmoriglio, lemon aioli pb, gf	23
Eggplant parmigiana v	26
Chicken paillard, cherry tomatoes, arugula gf	36
Salmon, broccolini, Castelvetro, pesto gf	40
Branzino, spinach, tomato, peppers, olives gf	49
Filet mignon, potatoes, mushroom sauce gf	66
Veal chop milanese, lemon, sage	72
Dover sole, lemon butter, sauteed spinach gf	81

SIDES

Sauteed spinach pb	12
Broccolini gf	12
Roasted potatoes, rosemary pb	12
Arugula, cherry tomatoes pb	12