

CECCONI'S

– ALL DAY –

CICCHETTI

whipped ricotta, truffle honey, crostini v	14
meatballs, tomato sauce, basil	14
avocado dip, crudité gf	17

APPETIZERS

calamari fritti, lemon aioli, spicy pomodoro*	17
burrata, tomato, basil v, gf	18
octopus, capers, celery, olives gf	22

CARPACCIO AND TARTARE

carpaccio, venetian dressing* gf	16
ahi tuna tartare, avocado, chili, mint* gf	22

SALADS

baby kale, parmigiano, anchovy lemon vinaigrette gf	17
chopped vegetables pb, gf	17
butter lettuce, sprouts, avocado, tomato pb, gf	17
chicken 9 /burrata 9 / salmon* 9	

OPENING HOURS

Monday to Friday 5pm - 12am

Saturday & Sunday Brunch 12pm - 12am

WOOD OVEN PIZZA

buffalo mozzarella, tomato, basil v	22
spicy salami, mushroom, mozzarella	25
prosciutto san daniele, arugula, burrata	28
black truffle, zucchini blossom, goat cheese v	45

PASTA

fusilli, kale pesto v	18
rigatoni, beef bolognese	24
cavatelli, lamb ragu, artichokes	26
spaghetti, maine lobster, saffron, basil*	42

WOOD & CHARCOAL

eggplant parmigiana, wild arugula v	18
chicken paillard, cherry tomatoes, arugula	20
salmon, broccolini, castelvetrano, pesto*	32
branzino, spinach, tomato, taggiasca olive* gf	36
filet mignon, potatoes, mushroom sauce* gf	42
veal chop milanese, lemon, sage	60
dover sole, lemon butter, sauteed spinach gf	68

SIDES

sauteed spinach v, gf	8
broccolini v, gf	8
roasted potatoes, rosemary pb, gf	8

v vegetarian dish **pb** plant-based (vegan) dish **gf** gluten-free dish

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.

A 20% service charge will be added to groups of six or more

CECCONI'S

WHITE

	GLS	BTL
Chardonnay, Perantonie, Fasoli Gino, Piedmont, Italy, '19	12	48
Pinot Grigio, Lavis, Trentino, Italy, '19 o	13	52
Sauvignon Blanc, Burst, New Zealand '18	14	56
Vermentino, Val delle Rose, Tuscany, Italy '19	14	56
Salina Bianco, Colosi, Sicily, Italy, '19 o	15	60
Gavi, Broglia, Piedmont, Italy, '19	16	64
Sancerre, Raimbault-Pineau, Loire Valley, France, '19 o	19	76

CHAMPAGNE AND SPARKLING

	GLS	BTL
Tasi, prosecco, Veneto, Italy '19 o	13	52
Laluca Paretti, sparkling rosé, Veneto, Italy NV	14	56
Moët & Chandon, brut, Champagne, France NV	23	105
Veuve Clicquot, brut, Champagne, France NV	28	125

RED

	GLS	BTL
Nero d'Avola, Colosi, Sicily, Italy, '18 o	13	52
Barbera d'Asti, Reversanti, Italy, '16	14	56
Cabernet Sauvignon, Soho House, France, '19	14	56
Grignolino, Castello di Neive, Piedmont, Italy, '18 (<i>chilled</i>)	16	64
Sangiovese, Manero Rosso, Fattoria del Cerro, Italy, '18 b	16	64
Pinot Noir, King Est. 'Inscription', Willamette, OR '19 o	18	72
Barolo, Cascina del Torcc, Piedmont, Italy, '16	24	96

ROSÉ

	GLS	BTL
Rosamara, Costaripa, Lombardy, Italy, '15	11	44
House Rosé, Provence, France, '18	13	52
Lady A, Provence IGP, France, '19 b	15	60

BOTTLES

WHITE Italian

Grillo, Feudo Montoni, Sicily, '18 o	50
Verdicchio, Castelli di Jesi Classico, Pievalta, Marche, '17 o	52
Arneis, Malvira, Roero, Piedmont, '18 o	52
Lugana, Montonale, Lombardia, '17	54
Muller-Thurgau, Pojer e Sandri, Alto Adige, '18 b	54
Falaghina, Mastroberardino, Campania, '17	56
Greco di Tufo, Terredora, Campania, '18	60
Kerner, Strasserhof, Hannes Baumgartner, Alto Adige, '18 o	62
Pecorino, Tiberio, Colline Pescaresi, Abruzzo, '17	64
Orvieto, San Giovanni della Sala, Antinori, Umbria, '18	70
Vermentino, Guado al Tasso, Antinori, Tuscany, '18	74
Friulano, Princic, Friuli, '14	78
Trebbiano, Suavia, Massifitti, Soave, Italy '15	82
Pinot Grigio, Terlano, Alto Adige, '19	85
Nascetta, Elvio Cogno, Langhe Piedmont, '16	88
Chardonnay, Vie di Romans, Friuli, '17	95
COS, Pithos Bianco, Vittoria, Sicily, '18 (orange) b	100
Occhipinti, SP68 Bianco, Vittoria, Sicily, '18 b	105
Gavi, La Scolca, Black Label, Piedmont, '18	115

WHITE rest of the world

Sauvignon Blanc, Mt. Beautiful, New Zealand, '19	56
Albarino, Finca de Arantei, Rias Baixas, Spain, '16, '17	60
Fiano, Jade & Jasper, South Australia, '16	70
Chablis, Domaine Hamelin, Burgundy, France, '18	80
Chardonnay, Kistler, 'Noisetiers', Sonoma Coast, California '17	160

CHAMPAGNE AND SPARKLING

Donelli, Lambrusco, Emilia-Romagna NV (<i>chilled red</i>)	50
Ca' del Bosco, Franciacorta, Lombardia NV	105
Pojer e Sandri, rosé, brut, Alto Adige NV b	115
Perrier-Jouët, brut, Champagne NV	140
Ferghettina, Franciacorta rosé, Lombardia, 13	150
Veuve Clicquot, rosé, brut, Champagne NV	170

RED Italian

Dolcetto d'Alba, G.D. Vajra, Piedmont, '18 o	52
Cannonau, Argiolas 'Costera', Sardinia, '17 o	58
Schiava, Manincor, Alto Adige, '19 b	62
Cabernet Blend, Tua Rita, Rosso dei Notri, Tuscany, '18	64
Lagrein, Tiefenbrunner, Turmhof, Alto Adige, '17	66
Villa Antinori Rosso, Tuscany, '17	68
Chianti Classico, Castello di Bossi, Tuscany, '17 o	70
Sagrantino di Montefalco, Colpetrone, Umbria, '11	74
Pinot Nero, Castello di Neive, Langhe, Piedmont, '18	76
Valpolicella Ripasso, Secondo Marco, Veneto, '14	80
Fumin, Les Cretes, Valle D'Aosta, Italy, '16	84
Cerasuolo, COS, Vittoria, Sicily, '15 b	85
Taurasi, Terredora, Campania, '11	90
Nerello Mascalese, Frank Cornellis, Munjebel, Sicily '17 b	92
Il Bruciato, Guado al Tasso, Tuscany, '18	96
Occhipinti, SP68 Rosso, Vittoria, Sicily, '17 b	110
Barbaresco, Produttori, Piedmont, '16	120
Barolo, Aurelio Settimo, Piedmont, '15	130
Brunello di Montalcino, Lisini, Tuscany, '14	140
Amarone Riserva Classico, Buglioni, Veneto, '15	150
Tignanello, Antinori, Tuscany, '17	240

RED rest of the world

Pinot Noir, Montinore Estate, Willamette Valley, Oregon, '17 b	58
Burgundy, Domaine Chevalier, France, '17	60
Cabernet Sauvignon, Hunt and Harvest, Napa, '18	82
Pinot Noir, Freeman, Sonoma Coast, '17	112
Châteauneuf-du-Pape, Domaine Santa Duc, France, '15 b	140
Gevrey-Chambertin, Domaine Bryczek, Burgundy, France '15	160

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

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