

## CICCHETTI

Zucchini fritti, lemon aioli <b>pb</b>	14
Meatballs, tomato sauce, basil	16
Whipped ricotta, truffle honey, crostini <b>v</b>	18
Avocado & chickpea dip, crudité <b>pb</b>	18

## APPETIZERS

Calamari fritti, lemon, chili, aioli	18
Burrata, tomato, basil <b>v</b>	19
Grilled octopus, lemon, capers, olives	22

## CARPACCIO AND TARTARE

Veal tonnato, caper berries	16
Carpaccio, venetian dressing*	16
Ahi tuna tartare, avocado, chili, mint*	22

## SALADS

Tuscan kale, apple, avocado, radish, seeds <b>pb</b>	18
Chopped vegetables <b>pb</b>	18
Butter lettuce, sprouts, avocado, tomato <b>pb</b>	18
chicken 9 / burrata 9 / salmon* 9	

### OPENING HOURS

Monday to Thursday 5pm - 12am

Friday to Sunday 12pm - 12am

## WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil <b>v</b>	22
Vegan sausage, mushroom, vegan mozzarella <b>pb</b>	27
Spicy salami, mushroom	28
Prosciutto San Daniele, arugula, burrata	29
Black truffle, squash blossom, goat cheese <b>v</b>	45

## PASTA

Fusilli, kale pesto <b>v</b>	20
Rigatoni Bolognese	24
Cavatelli lamb ragu, fava beans	28
Bucatini cacio e pepe, black truffle <b>v</b>	45
Spaghetti, Maine lobster, chili	46

## WOOD & CHARCOAL

Eggplant parmigiana <b>v</b>	20
Chicken paillard, cherry tomatoes, arugula	30
Salmon, broccolini, Castelvetrano, pesto	34
Branzino, spinach, tomato, peppers, olives	40
Filet mignon, potatoes, mushroom sauce	54
Veal chop milanese, lemon, sage	60
Dover sole, lemon butter, sauteed spinach	68

## SIDES

Sauteed spinach <b>pb</b>	9
Broccolini <b>gf</b>	9
Roasted potatoes, rosemary <b>pb</b>	9
Arugula, cherry tomatoes <b>pb</b>	9

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

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\*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 <b>o</b>	13	52
Sauvignon Blanc, Soho House, France '18	14	56
Salina Bianco, Colosi, Sicily, Italy, '19 <b>o</b>	15	60
Gavi, Broglia, Piedmont, Italy, '19	16	64
Sancerre, Raimbault-Pineau, Loire Valley, France, '20 <b>o</b>	20	78

## CHAMPAGNE AND SPARKLING

	GLS	BTL
Tasi, prosecco, Veneto, Italy '19 <b>o</b>	13	52
Laluca Paretto, 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 <b>o</b>	13	52
Barbera d'Asti, Reversanti, Italy, '16	14	56
Cabernet Sauvignon, Soho House, France, '19	14	56
Grignolino, Castello di Neive, Piedmont, Italy, '19 ( <i>chilled</i> )	16	64
Sangiovese, Manero Rosso, Fattoria del Cerro, Italy, '18 <b>b</b>	16	64
Pinot Noir, Brea, Santa Lucia Highlands, California, '18	18	72
Barolo, Cascina del Torcco, Piedmont, Italy, '16	25	98

## ROSÉ

	GLS	BTL
Rosamara, Costaripa, Lombardy, Italy, '17	12	48
Carignan, Maison Vincent, Languedoc, France '19	13	52
Lady A, Provence IGP, France, '20 <b>b</b>	16	64
Lady K, Coteaux d'aix en Provence, France, '20	20	80

## BOTTLES

### WHITE Italian

Grillo, Feudo Montoni, Sicily, '18 <b>o</b>	50
Arneis, Malvira, Roero, Piedmont, '18 <b>o</b>	52
Lugana, Montonale, Lombardia, '18	54
Muller-Thurgau, Pojer e Sandri, Alto Adige, '18 <b>b</b>	56
Pinot Grigio, Cantine del Borgo Reale, Puglia, '17 <i>kosher</i>	58
Greco di Tufo, Terredora, Campania, '19	62
Pecorino, Tiberio, Colline Pescaresi, Abruzzo, '17	66
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	84
Pinot Grigio, Terlano, Alto Adige, '19	86
Nascetta, Elvio Cogno, Langhe Piedmont, '16	90
Chardonnay, Vie di Romans, Friuli, '19	95
COS, Pithos Bianco, Vittoria, Sicily, '18 (orange) <b>b</b>	105
Occhipinti, SP68 Bianco, Vittoria, Sicily, '18 <b>b</b>	110
Gavi, La Scolca, Black Label, Piedmont, '19	120

### WHITE rest of the world

Sauvignon Blanc, Mt. Beautiful, New Zealand, '20	58
Albarino, Finca de Arantei, Rias Baixas, Spain, '17	62
Fiano, Jade & Jasper, South Australia, '16, '17	72
Chardonnay, Kistler, 'Noisetiers', Sonoma Coast, California '17	165

### CHAMPAGNE AND SPARKLING

Donelli, Lambrusco, Emilia-Romagna NV ( <i>chilled red</i> )	50
Ca' del Bosco, Franciacorta, Lombardia NV	110
Pojer e Sandri, rosé, brut, Alto Adige NV <b>b</b>	120
Perrier-Jouët, brut, Champagne NV	145
Ferghettina, Franciacorta rosé, Lombardia, 13	155
Veuve Clicquot, rosé, brut, Champagne NV	175

### RED Italian

Dolcetto d'Alba, G.D. Vajra, Piedmont, '19 <b>o</b>	52
Cannonau, Argiolas 'Costera', Sardinia, '18 <b>o</b>	58
Schiava, Manincor, Alto Adige, '19 <b>b</b>	63
Cabernet Blend, Tua Rita, Rosso dei Notri, Tuscany, '18	65
Lagrein, Tiefenbrunner, Turmhof, Alto Adige, '17	67
Villa Antinori Rosso, Tuscany, '17	69
Chianti Classico, Castello di Bossi, Tuscany, '18 <b>o</b>	71
Sagrantino di Montefalco, Colpetrone, Umbria, '12	74
Pinot Nero, Castello di Neive, Langhe, Piedmont, '18	76
Valpolicella Ripasso, Secondo Marco, Veneto, '15	81
Fumin, Les Cretes, Valle D'Aosta, Italy, '16	85
Cerasuolo, COS, Vittoria, Sicily, '15 <b>b</b>	85
Taurasi, Terredora, Campania, '11, '13	90
Il Bruciato, Guado al Tasso, Tuscany, '19	97
Amarone della Valpolicella, Calcarole, Guerrieri Rizzardi, '13	100
Barbaresco, Produttori, Piedmont, '17	125
Barolo, Aurelio Settimo, Piedmont, '15	135
Brunello di Montalcino, Lisini, Tuscany, '15	145
Tignanello, Antinori, Tuscany, '18	245

### RED rest of the world

Pinot Noir, Montinore Estate, Willamette Valley, Oregon, '17 <b>b</b>	60
Burgundy, Domaine Chevalier, France, '17	62
Cabernet Sauvignon, Hunt and Harvest, Napa, '18	84
Châteauneuf-du-Pape, Domaine Santa Duc, France, '15 <b>b</b>	145
Gevrey-Chambertin, Domaine Bryczek, Burgundy, France '15	165

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

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