

CICCHETTI

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

APPETIZERS

Calamari fritti, lemon, chili, aioli	18
Burrata, tomato, basil v	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 pb	18
Chopped vegetables pb	18
Butter lettuce, sprouts, avocado, tomato pb	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 v	22
Vegan sausage, mushroom, vegan mozzarella pb	27
Spicy salami, mushroom	28
Prosciutto San Daniele, arugula, burrata	29
Black truffle, squash blossom, goat cheese v	45

PASTA

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

WOOD & CHARCOAL

Eggplant parmigiana v	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 pb	9
Broccolini gf	9
Roasted potatoes, rosemary pb	9
Arugula, cherry tomatoes pb	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 o	12	48
Pinot Grigio, Pigio Delle Venezie, '20 o	13	52
Sauvignon Blanc, Soho House, France '18	14	56
Salina Bianco, Colosi, Sicily, Italy, '19 o	15	60
Gavi, Broglia, Piedmont, Italy, '19	16	64
Sancerre, Raimbault-Pineau, Loire Valley, France, '20 o	20	78

CHAMPAGNE AND SPARKLING

	GLS	BTL
Tasi, prosecco, Veneto, Italy '19 o	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
Maison Vincent, Languedoc, France, '19	13	52
Nero d'Avola, Colosi, Sicily, Italy, '18 o	13	52
Barbera d'Asti, Reversanti, Italy, '16	14	56
Grignolino, Castello di Neive, Piedmont, Italy, '19 (<i>chilled</i>)	16	64
Sangiovese, Manero Rosso, Fattoria del Cerro, Italy, '18 b	16	64
Pinot Noir, Brea, Santa Lucia Highlands, California, '18 b	18	72
Barolo, Cascina del Torcc, 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	16	64
Lady K, Coteaux d'aix en Provence, France, '20	20	80

BOTTLES

WHITE Italian

Grillo, Feudo Montoni, Sicily, '18 o	50
Arneis, Malvira, Roero, Piedmont, '18 o	52
Lugana, Montonale, Lombardia, '18	54
Muller-Thurgau, Pojer e Sandri, Alto Adige, '18 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	105
Gavi, La Scolca, Black Label, Piedmont, '19	120

RED Italian

Dolcetto d'Alba, G.D. Vajra, Piedmont, '19 o	52
Cannonau, Argiolas 'Costera', Sardinia, '18 o	58
Schiava, Manincor, Alto Adige, '19 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 o	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
Taurasi, Terredora, Campania, '11, '13	90
Il Bruciato, Guado al Tasso, Tuscany, '19	97
Barbaresco, Produttori, Piedmont, '17	125
Barolo, Aurelio Settimo, Piedmont, '15	135
Brunello di Montalcino, Lisini, Tuscany, '15	145
Tignanello, Antinori, Tuscany, '18	245

WHITE rest of the world

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

RED rest of the world

Pinot Noir, Montinore Estate, Willamette Valley, Oregon, '17 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	145
Gevrey-Chambertin, Domaine Bryczek, Burgundy, France '15	165

CHAMPAGNE AND SPARKLING

Donelli, Lambrusco, Emilia-Romagna NV (<i>chilled red</i>)	50
Ca' del Bosco, Franciacorta, Lombardia NV	110
Ferghettina, Franciacorta rosé, Lombardia, 13	155
Veuve Clicquot, rosé, brut, Champagne NV	175

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

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