

CICCHETTI

Zucchini fritti, lemon aioli pb	16
Meatballs, tomato sauce, basil	18
Avocado & chickpea dip, crudité pb	19
Whipped ricotta, truffle honey, crostini v	20

APPETIZERS

Calamari fritti, lemon, chili, aioli	20
Burrata, tomato, basil v	21
Grilled octopus, lemon, capers, olives	24

CARPACCIO AND TARTARE

Veal tonnato, caper berries	17
Carpaccio, venetian dressing*	17
Ahi tuna tartare, avocado, chili, mint*	24

SALADS

Chopped vegetables pb	19
Tuscan kale, apple, avocado, radish, seeds pb	20
Butter lettuce, sprouts, avocado, tomato pb	20

burrata 9 / chicken 10 / salmon* 10

OPENING HOURS

Monday to Thursday 5pm - 12am

Friday to Sunday 12pm - 12am

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	24
Vegan sausage, mushroom, vegan mozzarella pb	28
Spicy salami, mushroom	30
Prosciutto San Daniele, arugula, burrata	32
Black truffle, squash blossom, goat cheese v	48

PASTA

Fusilli, kale pesto v	22
Rigatoni Bolognese	26
Cavatelli lamb ragu, fava beans	30
Bucatini cacio e pepe, black truffle v	48
Spaghetti, Maine lobster, chili	49

WOOD & CHARCOAL

Eggplant parmigiana v	22
Chicken paillard, cherry tomatoes, arugula	33
Salmon, broccolini, Castelvetrano, pesto	37
Branzino, spinach, tomato, peppers, olives	43
Filet mignon, potatoes, mushroom sauce	58
Veal chop milanese, lemon, sage	63
Dover sole, lemon butter, sauteed spinach	71

SIDES

Sauteed spinach pb	10
Broccolini gf	10
Roasted potatoes, rosemary pb	10
Arugula, cherry tomatoes pb	10

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, '20 o	15	60
Gavi, Broglia, Piedmont, Italy, '20	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, Luce di Luna, 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, Inscription, California, '19 b	18	72
Barolo, Cascina del Torcc, Piedmont, Italy, '16	25	98

ROSÉ

	GLS	BTL
Rosamara, Costaripa, Lombardy, Italy, '19	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, '20 o	50
Arneis, Malvira, Roero, Piedmont, '18 o	52
Muller-Thurgau, Pojer e Sandri, Alto Adige, '18 b	56
Pinot Grigio, Cantine del Borgo Reale, Puglia, '19 kosher	58
Greco di Tufo, Terredora, Campania, '19	62
Pecorino, Tiberio, Colline Pescaresi, Abruzzo, '20	66
Orvieto, San Giovanni della Sala, Antinori, Umbria, '18	70
Vermentino, Guado al Tasso, Antinori, Tuscany, '20	74
Friulano, Princic, Friuli, '14, '18	78
Trebbiano, Suavia, Massifitti, Soave, Italy '15	84
Pinot Grigio, Terlano, Alto Adige, '19	86
Nascetta, Elvio Cogno, Langhe Piedmont, '16	90
COS, Pithos Bianco, Vittoria, Sicily, '18 (orange) b	105
Gavi, La Scolca, Black Label, Piedmont, '20	120

RED Italian

Dolcetto d'Alba, G.D. Vajra, Piedmont, '20 o	52
Cannonau, Argiolas 'Costera', Sardinia, '19 o	58
Schiava, Manincor, Alto Adige, '19 b	63
Cabernet Blend, Tua Rita, Rosso dei Notri, Tuscany, '19	65
Lagrein, Tiefenbrunner, Turmhof, Alto Adige, '17, '18	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, '17	85
Taurasi, Terredora, Campania, '13	90
Il Bruciato, Guado al Tasso, Tuscany, '20	97
Barbaresco, Produttori, Piedmont, '17	125
Barolo, Aurelio Settimo, Piedmont, '15	135
Brunello di Montalcino, Lisini, Tuscany, '15	145
Amarone della Valpolicella Classico, Buglioni, Veneto, Italy '16	150

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	72

RED rest of the world

Pinot Noir, Montinore Estate, Willamette Valley, Oregon, '18 b	60
Cabernet Sauvignon, Hunt and Harvest, Napa, '18	84
Châteauneuf-du-Pape, Domaine Lou Frejau, France, '12 b	145

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, '14	155
Veuve Clicquot, rosé, brut, Champagne NV	175

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

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