

# CECCONI'S

## WHITE

Vermentino, Maison Vincent, Languedoc, France '19	
Pinot Grigio, Pigio Delle Venezie, Veneto, Italy '20 <b>o</b>	
Chaverny Blanc, Domaine Sauger, France '19	
Riesling, Lavis, Trentino Alto Adige, Italy '20	
Gavi di Gavi, Villa Sparina, Piemonte, Italy '20	
Chardonnay, Perantonie, Veneto, Italy '20	
Sancerre, Raimbault-Pineau, Loire Valley, France '20 <b>o</b>	

## CHAMPAGNE AND SPARKLING

Tasi, prosecco, Veneto, Italy '19 <b>o</b>	
Acinum, prosecco rosé, Veneto, Italy NV	
Moët & Chandon, brut, Champagne, France NV	
Veuve Clicquot, brut, Champagne, France NV	

## RED

14 56	Nero d'Avola, Luce di Luna, Sicily, Italy '19 <b>o</b>	15 60
15 60	Barbera d'Asti, Cantine Povero, Piemonte, Italy '20	17 64
17 64	Sangiovese, Manero Rosso, Fattoria del Cerro, Toscana, Italy '19 <b>b</b>	19 73
19 73	Chaverny Rouge, Domaine Sauger, Loire Valley, France '19 ( <i>chilled</i> )	20 78
20 79	Pinot Noir, Riviera, Sonoma Coast '17	21 80
21 80	Bolgheri Rosso, Greppicante, I Greppi, Toscana Italy '19	27 105
24 94	Barolo, Cascina del Torcc, Piemonte, Italy '16	29 114

## ROSÉ

17 65	Lady A, Provence IGP, France, '20	19 76
17 65	Negroamaro, Five Roses, Leone de Castris, Puglia, Italy, '21	19 73
27 116	Lady K, Coteaux d'aix en Provence, France, '20	22 86
33 138	Bandol, Domaine du Cagueloup, Provence, France, '20	23 89

## BOTTLES

### WHITE Italian

Arneis, Malvira, Roero, Piemonte '20 <b>o</b>	
Muller-Thurgau, Pojer e Sandri, Alto Adige '18 <b>b</b>	
Grillo, Feudo Montoni, Sicilia '20 <b>o</b>	
Greco di Tufo, Terredora, Campania '20	
Pecorino, Tiberio, Colline Pescaresi, Abruzzo '20	
Friulano, Princic, Friuli '18	
Etna Bianco, Ciuri, Terrazze dell'Etna '18	
Orvieto, San Giovanni della Sala, Antinori, Umbria '20	
Vermentino, Guado al Tasso, Antinori, Toscana '20	
Nascetta, Elvio Cogno, Langhe, Piemonte '16	
Trebbiano, Massifitti, Soave, Veneto '15	
Pinot Grigio, Terlano, Alto Adige '20	
COS, Pithos Bianco, Vittoria, Sicilia '18 (orange) <b>b</b>	
Gavi, La Scolca, Black Label, Piemonte '20	

### WHITE rest of the world

Sauvignon Blanc, Mt. Beautiful, New Zealand '20	
Albarino, Licia, Rias Baixas, Spain '20	
Fiano, Jade & Jasper, South Australia '16	

### CHAMPAGNE AND SPARKLING

Donelli, Lambrusco, Emilia-Romagna NV ( <i>chilled red</i> )	60
Riesling, Melsheimer, Sekt Brut, Germany '11	88
Ca' del Bosco, Franciacorta, Lombardia NV	112
Ferghettina, Franciacorta rosé, Lombardia '13, '14	173
Veuve Clicquot, rosé, brut, Champagne NV	195

### RED Italian

65	Dolcetto d'Alba, G.D. Vajra, Piemonte '20 <b>o</b>	63
68	Cannonau, Argiolas 'Costera', Sardegna '19 <b>o</b>	69
70	Schiava, Manincor, Alto Adige '19 <b>b</b>	75
74	Sangiovese, Rosso Del Palazzone, Palazzone, Toscana NV	75
75	Cabernet Blend, Tua Rita, Rosso dei Notri, Toscana '19	78
81	Lagrein, Tiefenbrunner, Turmhof, Alto Adige '17, '18	80
82	Villa Antinori Rosso, Toscana '18	81
83	Chianti Classico, Castello di Bossi, Toscana '19 <b>o</b>	84
86	Sagrantino di Montefalco, Colpetrone, Umbria '12	86
92	Pinot Nero, Castello di Neive, Langhe, Piemonte '18	88
93	Valpolicella, Ca' Fiui, Corte Sant'Alda, Veneto '19 <b>o</b>	89
100	Etna Rosso, Carusu, Terrazze dell'Etna, Sicilia '15	91
107	Taurasi, Terredora, Campania '13	104
135	Merlot, Aurelio, Val delle Rose, Toscana	105
	Il Bruciato, Guado al Tasso, Toscana '20	116
69	Barbaresco, Produttori, Piemonte '17	148
73	Chianti Classico, San Lorenzo, Castello di Ama, Toscana	152
80	Barolo, Aurelio Settimo, Piemonte '17	159
	Amarone della Valpolicella Classico, Buglioni, Veneto '16	160
	Barolo Ravera Cagno, Piemonte '15	242

### RED rest of the world

	Pinot Noir, Montinore Estate, Willamette Valley, Oregon '18 <b>b</b>	71
	Cabernet Sauvignon, Hunt and Harvest, Napa '18	98
	Châteauneuf-du-Pape, Domaine Lou Frejau, France '12 <b>b</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 <b>pb</b>	18
Meatballs, tomato sauce, basil	19
Avocado & chickpea dip, crudité <b>pb, gf</b>	20
Whipped ricotta, truffle honey, crostini <b>v</b>	21
Gnocco fritto, truffle burrata, prosciutto San Daniele	32

## APPETIZERS

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

### PIATTO UNICO

at 16  
12pm - 4pm

## CARPACCIO AND TARTARE

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

## SALADS

Chopped vegetables <b>pb, gf</b>	21
Tuscan kale, apple, avocado, radish, seeds <b>pb</b>	21
Butter lettuce, sprouts, avocado, tomato <b>pb, gf</b>	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 <b>v</b>	25
Vegan sausage, mushroom, hemp aioli <b>pb</b>	32
Spicy salami, mushroom	34
Prosciutto San Daniele, arugula, burrata	36
Black truffle, squash blossom, goat cheese <b>v</b>	53

## PASTA

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

## WOOD & CHARCOAL

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

## SIDES

Sauteed spinach <b>pb</b>	12
Broccolini <b>gf</b>	12
Roasted potatoes, rosemary <b>pb</b>	12
Arugula, cherry tomatoes <b>pb</b>	12