

CECCONI'S

WHITE

Vermentino, Maison Vincent, Languedoc, France 19	
Pinot Grigio, Pigio Delle Venezie, Veneto, Italy '20 o	
Sauvignon Blanc, Soho House, France '18	
Riesling, Lavis, Trentino Alto Adige, Italy '20	
Gavi di Gavi, Broglia, Piemonte, Italy '20	
Chardonnay, Perantonie, Veneto, Italy '20	
Sancerre, Raimbault-Pineau, Loire Valley, France '20 o	

CHAMPAGNE AND SPARKLING

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

RED

13 52	Nero d'Avola, Luce di Luna, Sicily, Italy '19 o	14 56
14 56	Barbera d'Asti, Cantine Povero, Piemonte, Italy '18	15 59
15 59	Sangiovese, Manero Rosso, Fattoria del Cerro, Toscana, Italy '19 b	17 68
17 68	Pinot Noir, Riviera, Sonoma Coast '17	19 74
18 73	Merlot, Cabernet Blend, Greppicante, I Greppi, Toscana Italy '19	25 98
19 74	Barolo, Cascina del Torcco, Piemonte, Italy '16	27 103
22 87		

ROSÉ

15 60	Lady A, Provence IGP, France, '20	16 64
15 60	Negroamaro, Five Roses, Leone de Castris, Puglia, Italy, '21	17 68
25 105	Lady K, Coteaux d'aix en Provence, France, '20	20 80
30 125		

BOTTLES

WHITE Italian

Arneis, Malvira, Roero, Piemonte '20 o	60
Muller-Thurgau, Pojer e Sandri, Alto Adige '18 b	63
Grillo, Feudo Montoni, Sicilia '20 o	65
Greco di Tufo, Terredora, Campania '20	69
Pecorino, Tiberio, Colline Pescaresi, Abruzzo '20	70
Friulano, Princic, Friuli '18	75
Etna Bianco, Ciuri, Terrazze dell'Etna '18	76
Orvieto, San Giovanni della Sala, Antinori, Umbria '20	77
Vermentino, Guado al Tasso, Antinori, Toscana '20	80
Trebbiano, Massifitti, Soave, Veneto '15	86
Pinot Grigio, Terlano, Alto Adige '20	93
Nascetta, Elvio Cagno, Langhe, Piemonte '16	92
Chardonnay, Vie di Romans, Friuli Venezia Giulia '19	115
Gavi, La Scolca, Black Label, Piemonte '20	122

WHITE rest of the world

Sauvignon Blanc, Mt. Beautiful, New Zealand '20	64
Albarino, Licia, Rias Baixas, Spain '20	68
Fiano, Jade & Jasper, South Australia '16	74

CHAMPAGNE AND SPARKLING

Donelli, Lambrusco, Emilia-Romagna NV (chilled red)	52
Riesling, Melsheimer, Sekt Brut, Germany '11	82
Ca' del Bosco, Franciacorta, Lombardia NV	112
Ferghettina, Franciacorta rosé, Lombardia '14	157
Veuve Clicquot, rosé, brut, Champagne NV	177

RED Italian

60	Dolcetto d'Alba, G.D. Vajra, Piemonte '20 o	60
63	Cannonau, Argiolas 'Costera', Sardegna '20 o	64
65	Schiava, Manincor, Alto Adige '20 b	67
69	Sangiovese, Rosso Del Palazzone, Palazzone, Toscana NV	70
70	Cabernet Blend, Tua Rita, Rosso dei Notri, Toscana '19	72
75	Lagrein, Tiefenbrunner, Turmhof, Alto Adige '18	74
76	Sangiovese, Antinori, Toscana '19	75
77	Chianti Classico, Castello di Bossi, Toscana '19 o	78
80	Sagrantino di Montefalco, Colpetrone, Umbria '13	80
86	Pinot Nero, Castello di Neive, Langhe, Piemonte '18	82
93	Valpolicella, Ca' Fiui, Corte Sant'Alda, Veneto '19 o	83
92	Etna Rosso, Carusu, Terrazze dell'Etna, Sicilia '15	85
115	Aglianico, Taurasi, Terredora, Campania '13	97
122	Merlot, Aurelio, Val delle Rose, Toscana '16	98
	Il Bruciato, Guado al Tasso, Toscana '20	105
	Barbaresco, Poduttori, Piemonte '18	134
	Barolo, Aurelio Settimo, Piemonte '17	144
	Chianti Classico, San Lorenzo, Castello di Ama, Toscana	152
	Amarone della Valpolicella Classico, Buglioni, Veneto '17	160
	Barolo, Ravera, Elvio Cagno, Piemonte '17	165

RED rest of the world

	Pinot Noir, Montinore Estate, Willamette Valley, Oregon '18 b	66
	Merlot, Chateau de Fontenille, Bordeaux, France '19	80
	Cabernet Sauvignon, Hunt and Harvest, Napa '18	91
	Châteauneuf-du-Pape, Domaine Lou Frejau, France '12 b	155

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 pb	16
Meatballs, tomato sauce, basil	18
Avocado & chickpea dip, crudité pb, gf	19
Whipped ricotta, truffle honey, crostini v	20
Gnocco fritto, truffle burrata, prosciutto San Daniele	29

APPETIZERS

Lentil & kale soup pb, gf	14
Calamari fritti, lemon, chili, aioli	20
Burrata, tomato, basil v, gf	21
Grilled octopus, lemon, capers, olives gf	24

PIATTO UNICO

at 16
12pm - 4pm

CARPACCIO AND TARTARE

Veal tonnato, caper berries gf	18
Carpaccio, venetian dressing*	18
Beef tartare, black truffle, quail egg*	24
Ahi tuna tartare, avocado, chili, mint* gf	26

SALADS

Chopped vegetables pb, gf	20
Tuscan kale, apple, avocado, radish, seeds pb	20
Butter lettuce, sprouts, avocado, tomato pb, gf	20
burrata 10 / chicken 11 / salmon* 11	

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 v	24
Vegan sausage, mushroom, hemp aioli pb	30
Spicy salami, mushroom	32
Prosciutto San Daniele, arugula, burrata	34
Black truffle, squash blossom, goat cheese v	51

PASTA

Fusilli, kale pesto pb	24
Rigatoni Bolognese	26
Cavatelli lamb ragu, fava beans	30
Agnolotti del Plin, butter & sage, parmigiano	34
Bucatini cacio e pepe, black truffle v	51
Spaghetti, Maine lobster, chili	52

WOOD & CHARCOAL

Whole cauliflower, salmoriglio, lemon aioli pb, gf	21
Eggplant parmigiana v	24
Chicken paillard, cherry tomatoes, arugula gf	33
Salmon, broccolini, Castelvetro, pesto gf	37
Branzino, spinach, tomato, peppers, olives gf	43
Filet mignon, potatoes, mushroom sauce gf	61
Veal chop milanese, lemon, sage	67
Dover sole, lemon butter, sauteed spinach gf	75

SIDES

Sauteed spinach pb	11
Broccolini gf	11
Roasted potatoes, rosemary pb	11
Arugula, cherry tomatoes pb	11