

# CECCONI'S

## – BRUNCH –

### BREAKFAST

pastries, croissants, pain au chocolat <b>v</b>	4
granola, yogurt, berries <b>v</b>	9
ricotta hotcakes, lemon, blueberry* <b>v</b>	12
avocado toast, cherry tomato, basil, chili <b>pb</b>	14

### EGGS

baked egg "arrabiata", sourdough* <b>v</b>	16
eggs florentine, spinach, goat cheese* <b>v</b>	16
eggs benedict, porchetta ham*	17
eggs royal, smoked salmon*	18

### SIDES

avocado <b>pb</b>	6	pork sausage <b>gf</b>	8
roasted potatoes <b>v</b>	8	bacon <b>gf</b>	8
chicken sausage <b>gf</b>	8	smoked salmon* <b>gf</b>	9

### PASTA

fusilli, kale pesto <b>v</b>	18
rigatoni, beef bolognese	24
cavatelli, lamb ragu, artichokes	26
spaghetti, maine lobster, saffron, basil*	42

#### OPENING HOURS

Monday to Friday 5pm - 10pm  
Saturday & Sunday 12pm - 10pm

### CICCHETTI & APPETIZERS

whipped ricotta, truffle honey, crostini <b>v</b>	14
meatballs, tomato sauce, basil	14
avocado dip, crudité <b>gf, pb</b>	17
calamari fritti, lemon aioli, spicy pomodoro*	17
burrata, tomato, basil <b>v, gf</b>	18
ahi tuna tartare, avocado, chili* <b>gf</b>	22

### SALADS

baby kale, parmigiano, anchovy lemon vinaigrette <b>gf</b>	17
butter lettuce, sprouts, avocado, tomato <b>pb, gf</b>	17
chopped vegetable salad <b>gf</b>	17

chicken 9 / burrata 9 / salmon\* 9

### PIZZA

buffalo mozzarella, tomato, basil <b>v</b>	22
spicy salami, mushroom, mozzarella	25
prosciutto carpegna, arugula, burrata	28
black truffle, zucchini blossom, goat cheese <b>v</b>	45

### WOOD & CHARCOAL

eggplant parmigiana <b>v</b>	18
chicken paillard, cherry tomatoes, arugula <b>gf</b>	20
salmon, broccolini, castel vetrano*	32
filet mignon, potatoes, mushroom sauce <b>gf</b>	42

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.  
**v** vegetarian dish **pb** plant based (vegan) dish **gf** gluten free dish • Where possible, all ingredients are organic and locally sourced  
\*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

## BRUNCH COCKTAILS

all at 17

### GRAPEFRUIT SBAGLIATO

Amass vodka, martini bitter, pamplemousse, St. Germain, martini bianco, prosecco

### ROSÉ SPRITZ

Contratto bitter, Dolin dry vermouth, strawberry, sparkling rosé, club soda

### PRIMA SPRITZ

Brooklyn gin, Cocchi Americano, lemon, passion fruit, olive oil, black pepper, prosecco

### CECCONI'S BLOODY MARY

Amass vodka, tomato, tobasco, tawny port, olive brine, celery salt, pepper

## NEGRONIS

all at 17

### NEGRONI BRAMBLE

St. George Terroir, L'Apertivo Nonino, Alessio Bianco, blackberry

### NEGRONI ON TAP

Bombay dry, Campari, Martini Rossi rosso

### NEGRONI VERDE

Casamigos blanco, Ancho Verde, Lo-Fi dry, Bitter Bianco, Chartreuse

## HOUSE TONICS

all at 17

### EASTERN STANDARD

42 Below, cucumber, mint, lime

### PICANTE DE LA CASA

Cazadores reposado, lime, agave, fresno chili, cilantro

### SOHO MULE

42 Below, ginger, lime, club soda

## WINE

### WHITE

	GLS	BTL
Chardonnay, Ciaplen, La Patareina, Piedmont, Italy, '16	12	48
Pinot Grigio, Lavis, Trentino, Italy, '16 o	13	52
Sauvignon Blanc, Burst, New Zeland '18	14	56
Vermentino, Val delle Rose, Tuscany, Italy '18	14	56
Salina Bianco, Colosi, Sicily, Italy, '19 o	15	60
Gavi, Broglia, Piedmont, Italy, '18	16	64
Sancerre, Raimbault-Pineau, Loire Valley, France, '19 o	19	76

### CHAMPAGNE AND SPARKLING

	GLS	BTL
Tasi, prosecco, Veneto, Italy '18 o	13	52
Laluca Piretti, 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, Gorgi Tondi, Luce di Luna, Sicily, Italy, '18 o	13	52
Barbera d'Asti, Reversanti, Italy, '18	14	56
Grignolino, Castello di Neive, Piedmont, Italy, '18 (chilled)	15	60
Cabernet Sauvignon, Musita, Sicily, Italy, '18	15	60
Sangiovese, La Papesse di Papiano, Italy, '18 b	16	64
Pinot Noir, King Est. 'Inscription', Willamette, OR '18 o	18	72
Barolo, Cascina del Torcc, Piedmont, Italy, '15	24	96

### ROSÉ

	GLS	BTL
Rosamara, Costaripa, Lombardy, Italy, '18	11	44
House Rosé, Provence, France, '18	13	52
Lady A, Provence IGP, France, '19 b	15	60

## BEER

### BOTTLE 8

Peroni, 5.1%, Rome IT

Moretti, 4.6%, Via Spirano IT

Menebrea *Ambrata*, 5%, IT

## FRESH ORGANIC JUICES

all at 5

Orange

Grapefruit

Apple

## TEA

English Breakfast 5	Fresh Mint 5
Earl Grey 5	Chamomile 5
Green 5	Ginger 5
Oolong 5	Mushroom 5
	Chai Latte 6
	Matcha Latte 6

## COFFEE

Espresso 4	House Brew 5	Cafe Latte 5
Macchiato 4	Americano 5	Mocha 7
Cortado 5	Cappuccino 5	Cold Brew 5

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.