

CECCONI'S

- BRUNCH -

BREAKFAST

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

EGGS

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

SIDES

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

PASTA

fusilli, kale pesto v	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 v	14
meatballs, tomato sauce, basil	14
avocado dip, crudité gf, pb	17
calamari fritti, lemon aioli, spicy pomodoro*	17
burrata, tomato, basil v, gf	18
ahi tuna tartare, avocado, chili* gf	22

SALADS

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

chicken 9 / burrata 9 / salmon* 9

PIZZA

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

WOOD & CHARCOAL

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

BALLER SPRITZ

St. Germain, Martini & Rossi Bianco, honey, cantaloup, honey dew, Prosecco

SMASH ITALIANO

Aperol, Rhubarb, Lemon, Mint

BROOKLYN BELLINI

Amass Vodka, La Luca Sparkling Rosé, Lillet Rosé, Pink Peppercorn, Peach

CECCONI'S BLOODY MARY

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

NEGRONIS

all at 17

GOIN'UP IN HIBISCUS

Rosaluna Mezcal, Ransom Old Tom Gin, Italicus Bergamotto, Dolin, Cocchi Rosa, Hibiscus

CLASSIC NEGRONI ON TAP

Bombay Dry, Campari, Martini & Rossi Rosso

NEGRONI MATSURI

Ozeki Sake Dry, Martini Bitter, Mancino Sakura, Martini & Rossi Bianco

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, Perantonie, Fasoli Gino, Piedmont, Italy, '19	12	48
Pinot Grigio, Lavis, Trentino, Italy, '19 o	13	52
Sauvignon Blanc, Soho House, France '18	14	56
Vermentino, Val delle Rose, Tuscany, Italy '19	14	56
Salina Bianco, Colosi, Sicily, Italy, '19 o	15	60
Gavi, Broglia, Piedmont, Italy, '19	16	64
Sancerre, Raimbault-Pineau, Loire Valley, France, '19 o	19	76

CHAMPAGNE AND SPARKLING

	GLS	BTL
Tasi, prosecco, Veneto, Italy '19 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, Colosi, Sicily, Italy, '18 o	13	52
Barbera d'Asti, Reversanti, Italy, '16	14	56
Cabernet Sauvignon, Soho House, France, '19	14	56
Grignolino, Castello di Neive, Piedmont, Italy, '18 (<i>chilled</i>)	16	64
Sangiovese, Manero Rosso, Fattoria del Cerro, Italy, '18 b	16	64
Pinot Noir, King Est. 'Inscription', Willamette, OR '19 o	18	72
Barolo, Cascina del Torcc, Piedmont, Italy, '16	24	96

ROSÉ

	GLS	BTL
Rosamara, Costaripa, Lombardy, Italy, '15	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	Chai Latte 6
Green 5	Ginger 5	Matcha Latte 6
Oolong 5	Mushroom 5	

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.