

CECCONI'S

– BRUNCH –

BREAKFAST

Croissant / Pain au chocolat v	4
Granola, yogurt, berries v	9
Ricotta hotcakes, blueberry compote v	14
Avocado toast, cherry tomato, basil, chili pb	14

EGGS

Baked egg "arrabiata", sourdough v	16
Eggs florentine, spinach v	16
Eggs benedict, porchetta ham*	17
Eggs royal, smoked salmon*	18

SIDES

Avocado pb	6	Pork sausage gf	8
Roasted potatoes v	9	Bacon gf	8
Chicken sausage gf	8	Smoked salmon* gf	9

WOOD FIRED PIZZA

Buffalo mozzarella, tomato, basil v	22
Vegan sausage, mushroom, vegan mozzarella pb	27
Spicy salami, mushroom	28
Prosciutto San Daniele, arugula, burrata	29
Black truffle, squash blossom, goat cheese v	45

OPENING HOURS

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

CICCHETTI & APPETIZERS

Zucchini fritti, lemon aioli pb	14
Meatballs, tomato sauce, basil	16
Whipped ricotta, truffle honey, crostini v	18
Avocado dip, crudité pb	18
Calamari fritti, lemon aioli, spicy pomodoro	18
Burrata, tomato, basil v	19
Ahi tuna tartare, avocado, chili*	22

SALADS

Tuscan kale, apple, avocado, radish, seeds pb	18
Butter lettuce, sprouts, avocado, tomato pb	18
Chopped vegetable salad	18
chicken 9 / burrata 9 / salmon* 9	

PASTA

Fusilli, kale pesto v	20
Rigatoni Bolognese	24
Cavatelli lamb ragu, fava beans	28
Bucatini cacio e pepe, black truffle v	44
Spaghetti, Maine lobster, chili	46

WOOD & CHARCOAL

Eggplant parmigiana v	20
Chicken paillard, cherry tomatoes, arugula	30
Salmon, broccolini, Castelvetro, pesto	34
Filet mignon, potatoes, mushroom sauce	54

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 •

*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

BROOKLYN BELLINI

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

SPREZZATURA

Bacardi Superior, Banks 7, Dolin Dry, Strawberry, Blood Orange

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

Bombay Dry, Campari, Martini & Rossi Rosso

CACAO NEGRONI

Bombay Dry, Martini Bitter, Martini & Rossi Bianco, Cherry Heering, Pineapple, Cacao

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

HOUSE COOLER

Seven Tales XO, Aperol, raspberry, grapefruit, lemon

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
Salina Bianco, Colosi, Sicily, Italy, '19 o	15	60
Gavi, Broglia, Piedmont, Italy, '19	16	64
Sancerre, Raimbault-Pineau, Loire Valley, France, '20 o	20	78

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, Brea, Santa Lucia Highlands, California, '19	18	72
Barolo, Cascina del Torcc, Piedmont, Italy, '16	25	98

CHAMPAGNE AND SPARKLING

	GLS	BTL
Tasi, prosecco, Veneto, Italy '19 o	13	52
Laluca Paretti, sparkling rosé, Veneto, Italy NV	14	56
Moët & Chandon, brut, Champagne, France NV	23	105
Veuve Clicquot, brut, Champagne, France NV	28	125

ROSÉ

	GLS	BTL
Rosamara, Costaripa, Lombardy, Italy, '17	12	48
Carignan, Maison Vincent, Languedoc, France '19	13	52
Lady A, Provence IGP, France, '19 b	16	64
Lady K, Coteaux d'aix en Provence, France, '20	20	80

BEER

BOTTLE 8

Peroni, 5.1%, Rome IT

Moretti, 4.6%, Via Spirano IT

Menebrea *Ambrata*, 5%, IT

CBD

SPARKLING CAN

all at 8

Lemon Basil
Elderflower Mint
Peach Ginger

HOUSE PRESS JUICES

all at 9

GREEN cucumber, apple, celery, spinach, romaine, kale, lemon

HARD GREEN cucumber, lemon, celery, ginger, kale, romaine, spinach

GINGER apple, lemon, ginger

BERRY strawberry, lemon, beetroot, apple, mint

CITRUS orange, turmeric, cayenne, lemon, mandarin, grapefruit, black pepper

FRESH

ORGANIC JUICES

Orange
Grapefruit
Apple

TEA

English Breakfast 5
Earl Grey 5
Green 5
Oolong 5
Fresh Mint 5
Chamomile 5
Ginger 5
Mushroom 5

Chai Latte 6
Matcha Latte 6

Espresso 4
Macchiato 4
Cortado 5

COFFEE

House Brew 5
Americano 5
Cappuccino 5
Cafe Latte 5
Mocha 7
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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness