

# CECCONI'S

## – BRUNCH –

### BREAKFAST

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

### EGGS

Baked egg "arrabiata", sourdough <b>v</b>	16
Eggs florentine, spinach <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>	9	Bacon <b>gf</b>	8
Chicken sausage <b>gf</b>	8	Smoked salmon* <b>gf</b>	9

### WOOD FIRED PIZZA

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

#### OPENING HOURS

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

### CICCHETTI & APPETIZERS

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

### SALADS

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

### PASTA

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

### WOOD & CHARCOAL

Eggplant parmigiana <b>v</b>	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 <b>o</b>	12	48
Pinot Grigio, Pigio Delle Venezie, '20 <b>o</b>	13	52
Sauvignon Blanc, Soho House, France '18	14	56
Salina Bianco, Colosi, Sicily, Italy, '19 <b>o</b>	15	60
Gavi, Broglia, Piedmont, Italy, '19	16	64
Sancerre, Raimbault-Pineau, Loire Valley, France, '20 <b>o</b>	20	78

### RED

	GLS	BTL
Maison Vincent, Languedoc, France, '19	13	52
Nero d'Avola, Colosi, Sicily, Italy, '18 <b>o</b>	13	52
Barbera d'Asti, Reversanti, Italy, '16	14	56
Grignolino, Castello di Neive, Piedmont, Italy, '18 ( <i>chilled</i> )	16	64
Sangiovese, Manero Rosso, Fattoria del Cerro, Italy, '18 <b>b</b>	16	64
Pinot Noir, Brea, Santa Lucia Highlands, California, '19 <b>b</b>	18	72
Barolo, Cascina del Torcc, Piedmont, Italy, '16	25	98

### CHAMPAGNE AND SPARKLING

	GLS	BTL
Tasi, prosecco, Veneto, Italy '19 <b>o</b>	13	52
Laluca Paretto, 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>b</b>	16	64
Lady K, Coteaux d'aix en Provence, France, '20 <b>b</b>	20	80

## BEER

### BOTTLE 8

Peroni, 5.1%, Rome IT

Southern Tier IPA, 7%

## 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

## COFFEE

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

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