

## BRUNCH

Croissant / Pain Au Chocolat	5
Granola, yogurt, berries* v	11
Ricotta hotcakes, blueberry compote v	16
Avocado toast, cherry tomato, basil, chili* v	16
Eggs benedict/florentine/royal, hollandaise	19
Eggs arrabiata, sourdough bread	20

## APPETIZERS

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
Calamari fritti, lemon, chili aioli	20
Burrata, tomato, basil gf, v	21
Ahi tuna tartare, avocado, chili, mint* gf	26

## SALADS

Butter lettuce, sprouts, avocado, tomato pb, gf	20
Chopped vegetables pb, gf	20
Tuscan kale, avocado, apple, radish, seeds pb, gf	21
chicken 10 / burrata 11 / salmon* 11	

## SIDES

Avocado pb	7	Chicken sausage gf	9
Pork sausage gf	9	Roasted potatoes v	11
Bacon gf	9	Smoked salmon* gf	11

## WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	24
Vegan sausage, mushroom, hemp aioli pb	30
Spicy salami, mushroom, fontina	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, ricotta, fava beans	30
Bucatini cacio e pepe, black truffle	51
Spaghetti, Maine lobster, chili	52

## WOOD & CHARCOAL

Whole cauliflower, salmoriglio, lemon aioli pb, gf	21
Eggplant parmigiana, wild arugula v	24
Chicken paillard, cherry tomatoes, arugula gf	33
Branzino, cherry tomatoes, peppers, olives gf	43

## DOLCI

Lemon sorbet, berries, lime zest gf, pb	13
Tiramisu* v	14
Profiteroles & sea salt caramel gelato v	14
Vegan chocolate coppa pb, gf	14

## OPENING HOURS

Monday - Friday 12pm - 11pm

Saturday 11am - 11pm

Sunday 11am - 10pm

pb plant based | v vegetarian | gf gluten free

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

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

Gluten free bread, pasta and pizza available on request.

A 20% service charge will be added to groups of six or more.

# CECCONI'S

## BRUNCH COCKTAILS

### DUMBO FASHION

Rosaluna Mezcal, Amaro Montenegro, Allspice Dram, agave, xocolalt mole bitters

### TERMOLI HIGHBALL

Amass Gin, Cynar, angostura bitters, apple juice, cinnamon, club soda

### GIALLO NEGRONI

Casamigos blanco, Manzanilla sherry, Lo-fi dry Vermouth, Suze, cardamom

### EASTERN STANDARD

42 Below, cucumber, mint, lime

all at 19

### NEGRONI

all at 19

### CLASSIC NEGRONI

Bombay Dry, Campari, Martini & Rossi Rosso

### HOUSE TONICS

all at 18

### PICANTE DE LA CASA

Cazadores reposado, lime, agave, fresno chili, cilantro

### HOUSE COOLER

Seven Tales XO, Aperol, raspberry, grapefruit, lemon

### 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

### BRIDGE PARK BOULEVARDIER

Maker's Mark, Martini Bitter, Foro Amaro, Px sherry, cacao

### SOHO MULE

42 Below, ginger, lime, club soda

## WHITE

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

GLS BTL

13 52  
14 56  
15 59  
17 68  
18 73  
19 74  
22 87

## RED

Nero d'Avola, Luce di Luna, Sicily, Italy, '19 o  
Barbera d'Asti, Cantine Povero, Italy, '19  
Sangiovese, Manero Rosso, Fattoria del Cerro, Italy, '19 b  
Pinot Noir, Riviera, Sonoma Coast, '17  
Merlot, Cabernet Blend, Greppicante, I Greppi, Toscana, Italy '19  
Barolo, Cascina del Torcco, Piedmont, Italy, '16

GLS BTL

14 56  
15 59  
17 68  
19 74  
25 98  
27 103

## 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

GLS BTL

15 60  
15 60  
25 105  
30 125

## ROSÉ

Lady A, Provence IGP, France, '20 b  
Negroamaro, Five Roses, Leone de Castris, Puglia, Italy, '21  
Lady K, Coteaux d'aix en Provence, France, '20

GLS BTL

16 64  
17 68  
20 80

## BEER

### BOTTLE 10

Peroni, 5.1%, Rome IT

Southern Tier IPA, 7% Lakewood, NY

## CBD

### SPARKLING CAN

all at 10

Lemon Basil  
Elderflower Mint  
Peach Ginger

## HOUSE PRESS JUICES

all at 11

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 7  
Earl Grey 7  
Green 7  
Oolong 7  
Fresh Mint 7  
Chamomile 7  
Ginger 7  
Mushroom 7

Chai Latte 8  
Matcha Latte 8

Espresso 6  
Macchiato 6  
Cortado 7

## COFFEE

House Brew 7  
Americano 7  
Cappuccino 7  
Cafe Latte 7  
Mocha 8  
Cold Brew 7

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