

BRUNCH

Croissant / Pain Au Chocolat	6
Granola, yogurt, berries* v	12
Ricotta hotcakes, blueberry compote v	18
Avocado toast, cherry tomato, basil, chili* v	18
Eggs benedict/florentine/royal, hollandaise	21
Eggs arrabiata, sourdough bread	20

APPETIZERS

Zucchini fritti, lemon aioli pb	18
Meatballs, tomato sauce, basil	19
Avocado & chickpea dip, crudité pb, gf	20
Whipped ricotta, truffle honey, crostini v	21
Calamari fritti, lemon, chili aioli	22
Burrata, tomato, basil gf, v	23
Ahi tuna tartare, avocado, chili, mint* gf	28

SALADS

Butter lettuce, sprouts, avocado, tomato pb, gf	21
Chopped vegetables pb, gf	21
Tuscan kale, avocado, apple, radish, seeds pb, gf	21
chicken 12 / burrata 13 / salmon* 12	

SIDES

Avocado pb	8	Chicken sausage gf	12
Pork sausage gf	9	Roasted potatoes v	12
Bacon gf	9	Smoked salmon* gf	12

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil v	25
Vegan sausage, mushroom, hemp aioli pb	32
Spicy salami, mushroom, fontina	34
Prosciutto San Daniele, arugula, burrata	36
Black truffle, squash blossom, goat cheese v	53

PASTA

Fusilli, kale pesto pb	26
Rigatoni Bolognese	29
Cavatelli lamb ragu, ricotta, fava beans	30
Bucatini cacio e pepe, black truffle	55
Spaghetti, Maine lobster, chili	56

WOOD & CHARCOAL

Whole cauliflower, salmoriglio, lemon aioli pb, gf	23
Eggplant parmigiana, wild arugula v	26
Chicken paillard, cherry tomatoes, arugula gf	36
Branzino, cherry tomatoes, peppers, olives gf	49

DOLCI

Lemon sorbet, berries, lime zest gf, pb	15
Tiramisu* v	15
Profiteroles & sea salt caramel gelato v	14
Vegan chocolate coppa pb, gf	15

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

TRA I DUE PONTI

Cazadores Reposado, Combier Banana, Lusteau Manzanilla, Lime juice, Ginger

all at 21

NO MORE TEARS

Amass Vodka, Martini Rosso Fiero, Giffard Fraise des Bois, Coconut Cream, Pineapple

NEGRONIS

all at 22

CLASSIC NEGRONI

Bombay Dry, Campari, Martini & Rossi Rossi

SPREZZATURA

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

IL BALLO DEL MATTONE

Amass Gin, Yellow Chartreuse, Yerba Mate, Grapefruit Bitters, Lemon & Orange Juice

LA FRAGOLA SBAGLIATA

Campari, Dolin Dry, Giffard Fraise des Bois, Px Sherry, Cacao

HOUSE TONICS

all at 19

EASTERN STANDARD

42 Below, Cucumber, Mint, Lime

PICANTE DE LA CASA

Cazadores Reposado, Lime, Agave, Fresno Chili, Cilantro

HOUSE COOLER

Seven Tales XO, Aperol, Raspberry, Grapefruit, Lemon

SOHO MULE

42 Below, Ginger, Lime, Club Soda

WHITE

Vermentino, Maison Vincent, Languedoc, France '19
Pinot Grigio, Pigio Delle Venezie, Veneto, Italy '20 **o**
Chaverny Blanc, Domaine Sauger, France '19
Riesling, Lavis, Trentino Alto Adige, Italy '20 **o**
Gavi di Gavi, Villa Sparina, Piedmont, Italy, '20
Chardonnay, Perantonie, Veneto, Italy, '20
Sancerre, Raimbault-Pineau, Loire Valley, France, '20 **o**

GLS BTL

14 56
15 60
17 64
19 73
20 79
21 80
24 94

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**
Chaverny Rouge, Domaine Sauger, France '19 (chilled)
Pinot Noir, Riviera, Sonoma Coast, '17
Bolgheri Rosso, Greppicante, I Greppi, Toscana, Italy '19
Barolo, Cascina del Torcc, Piedmont, Italy, '16

GLS BTL

15 60
17 64
19 73
20 78
21 80
27 105
29 114

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

17 65
17 65
27 116
33 138

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
Bandol, Domaine du Cagueloup, Provence, France '20

GLS BTL

19 76
19 73
22 86
23 89

BEER

BOTTLE 11

Peroni, 5.1%, Rome IT

Southern Tier IPA, 7% Lakewood, NY

CBD

SPARKLING CAN

all at 11

Lemon Basil
Elderflower Mint
Peach Ginger

HOUSE PRESS JUICES

all at 12

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

all at 7

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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