

CECCONI'S

CICCHETTI

Fried olives, smoked beef, provolone
Avocado & chickpea dip, crudite
Zucchini flowers, ricotta, tomato
Meatballs, tomato sauce, basil
Baked gnocchi romana, gorgonzola

APPETIZERS

Pumpkin & leek soup
Veal tonnato, caper berries
Burrata, tomato, avocado, balsamic
Calamari fritti, smoked tomato aioli
Prosciutto San Daniele, gnocco fritto

CARPACCIO & TARTARE

Beef carpaccio, Venetian sauce, parmigiano
Salmon tartare, avocado, capers
Levrek crudo, cucumber, taggiasca olives
Beef tartare, black truffle, quail egg

PIZZA

Buffalo mozzarella, tomato, oregano
Bresaola, mozzarella, rocket, parmigiano
Black truffle, zucchini flower, ricotta
Prosciutto San Daniele, rucola, burrata

SALAD

Little gem sprouts, avocado, cherry tomato
Quinoa, goat cheese, pumpkin seeds
Chicken, kale, fennel, parmigiano
Salmon, frisee, riso venere, quail eggs

PASTA & RISOTTO

Plin agnolotti, butter & sage
Garganelli bolognese
Cacio e Pepe tagliolini
Buffalo ricotta ravioli, eggplant, basil
Risotto, wild mushroom
Spaghetti lobster, chilli, tomato (Market Price)

WOOD & CHARCOAL

Eggplant parmigiana
Chicken palliard, eggplant caponata
Salmon, sauteed spinach, cherry tomato
Lamb chops, caponata, salsa verde
Veal Milanese, rocket, cherry tomato
Beef filet, s. spinach, wild mushrooms
Branzino, lemon, capers, olives

SIDES

Woodroast potato	Rocket & parmigiano
Sauteed spinach	Eggplant caponata
Zucchini fritti	Asparagus

SUNDAY BRUNCH

Every Sunday 11:30am - 15:30pm

Please let us know if you have any allergies or require information on ingredients used in our dishes.