

Please select: 4 *Primi* | 4 *Secondi* | 4 *Dolci*

I PRIMI

Seared scallops, asparagus, morel mushroom, scallop roe jus

Antipasto – bresaola, salami, duck ham, truffled chicken, white bean puree

Roasted red pepper involtini – black rice, roast potato, salted almond

Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto

Caprese salad, buffalo mozzarella, heirloom tomatoes, basil, black olive crumbs

Calamari fritti in rice flour, salsa verde, lemon, garlic aioli

Corn-fed chicken salad, herb infused fregola, sweet potato

Slow cooked beef short rib, horseradish gnocchetti, mustard fruit, parsley puree

Marinated swordfish, lemongrass, lime, pistachio, blood orange, rocket flowers

Ravioli, goats cheese, ricotta, fresh pea puree, crispy pancetta

I SECONDI

Gnocchetti, black olives, lemon zest, crispy zucchini flower, mozzarella

Pappardelle, beef and pork ragu, red wine, tomato

Risotto of prawn, preserved lemon, basil

Linguine, Moreton Bay Bugs, garlic, chilli, white wine, pangrattato

CECCONI'S

FLINDERS LANE

John Dory filets, lemon emulsion, wilted silverbeet

Woodfire cooked lamb, peas, broad bean, lentil, chickpea, herb emulsion

Slow roasted suckling pig, broccolini, grapefruit marmalade, porcini oil

Veal cotoletta, green apple, savoy cabbage salad

Corn fed duck two ways, cumquat, carrot puree, brown butter vinaigrette

Eye fillet, braised witlof, woodfired potato puree, red wine jus

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese

Coconut, passionfruit, chocolate, puffed rice slice

Strawberry semifreddo, pistachio, shortbread, rhubarb compote

Bignè, cocoa custard, dark crumb, fresh mango

Rum Baba, cream diplomat, fresh citrus, orange sorbet

Selection of house made sorbetto and gelato

Affogato - vanilla bean ice cream, espresso and your choice of liqueur:

Galliano Kahlua Frangelico Tia Maria Amaretto

Formaggio – Cheese, pear, house-made jam, crackers