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## ANTIPASTI

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House-made focaccia, rosemary, sea salt, parmesan	14
Baccala crocchette	16
Mushroom arancini	16
Marinated olives	12
San Daniele prosciutto, buffalo mozzarella	24
Freshly shucked oysters, red wine mignonette, lemon	market price

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## I PRIMI

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Seared scallops, zucchini batons, morel mushroom, scallop roe jus	32
Antipasto – bresaola, salami, duck ham, truffled chicken, white bean puree	30
Roasted red pepper involtini – black rice, roast potato, salted almond	26
Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto	28
Calamari fritti in rice flour, salsa verde, lemon, garlic aioli	28
Crispy zucchini flowers, pecorino, zucchini puree	27
Beef carpaccio, marinated artichokes, gorgonzola dressing, parsley sprouts	28
Asparagus, poached egg, frisee, hazelnut dressing, shaved parmesan	28

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## MINISTRA E PASTA

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Soup of the day	24
Potato gnocchi, baby carrots, carrot emulsion, tarragon	28/35
Ravioli, goats cheese, ricotta, fresh pea puree, crispy pancetta	28/35
Pappardelle, beef and pork ragu, red wine, tomato	28/35
Spaghettoni, Moreton Bay Bugs, garlic, chilli, white wine, pangrattato	36/45
Linguine, seafood, garlic, chilli, herbs	32/38
Risotto of prawn, preserved lemon, basil	32/38

**Cecconi's Partnership**



Public Holidays incur a 10% surcharge

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## I SECONDI

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Fish n' chips, battered King George Whiting, tartare, lemon	45
Woodfire Tiger Prawns, garlic butter	47
Fish of the day, lemon emulsion, wilted silverbeet	market price
Woodfire cooked lamb, peas, broad bean, lentil, chickpea, herb emulsion	46
Slow roasted suckling pig, broccolini, grapefruit marmalade, porcini oil	51
Veal cotoletta, green apple, savoy cabbage salad	47
Corn fed duck two ways, cumquat, carrot puree, brown butter vinaigrette	48
Eye fillet, braised witlof, woodfired potato puree, red wine jus	54

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## CONTORNI E INSALATA

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Shoestring French fries	12
Beer-battered onion rings	12
Steamed broccolini, garlic chips, olive oil, lemon	14
Green beans, artichokes, almonds, olives	14
Polenta chips, aioli	12
Sauteed button mushrooms, parsley, garlic	18
Garden Salad	12
Grilled red pepper, zucchini, eggplant, goats cheese, salad	18
Iceberg, avocado, parmesan salad, caesar dressing	14
Creamed spinach, parmesan	14
Mashed potato	12

**Gluten free bread and pasta are available on request**

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## DRY AGED BEEF

### Collinson & Co.

Black Angus, Grass Fed, Gippsland Victoria, 30 mth old

Rib Eye on the bone	400g+	35 days	70
Sirloin	350g+	35 days	65
Scotch fillet	350g+	35 days	65

All meat is hand cut

Dry aged meat benefits from not being cooked past medium rare/ medium

Larger cuts do require a longer cooking time (approx. 45 min)

### Condiments

Freshly grated horseradish

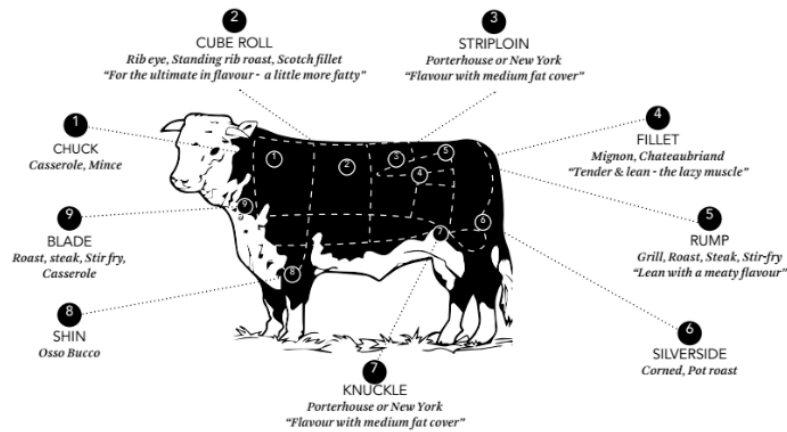
French, English, Seeded mustard

Red wine jus

Hollandaise sauce

Green peppercorn sauce

### PREMIUM BEEF CHART



### Cecconi's 1 Litre Olive Oil, Shepparton Victoria \$30 per bottle

Highly regarded by some of Melbourne's best chefs, this premium extra virgin olive oil has a mild fruit taste with a distinctive herbaceous note & a gentle peppery finish.

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## DOLCI

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Warm soft-centered chocolate pudding, fior di latte gelato	22
Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese	19
Coconut mousse, passionfruit jelly, chocolate sponge	19
Strawberry semifreddo, pistachio, shortbread, rhubarb compote	20
Bignè, cocoa custard, dark crumb, fresh mango	20
Rum Baba, cream diplomat, fresh citrus, orange sorbet	20
Selection of house made sorbetto and gelato	18
Dessert tasting plate – chef's selection of 3 desserts	28
Affogato - vanilla bean ice cream, espresso and your choice of liqueur: <i>Galliano      Kahlua      Frangelico      Tia Maria      Amaretto</i>	18
Biscotti	12
Formaggio - Selection of 2 x 50g cheese, pear, house-made jam, crackers	34
- Additional 50g cheese	17

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## AFTER

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### Dessert Cocktails

Chocolate Martini 22

*Vanilla Vodka, Creme di Cacao, Mozart Chocolate Liqueur*

Espresso Martini 22

*Absolut Vodka, Espresso, Kahlua, Licor 43*

Amaretto Sour 19

*Amaretto, Egg White, Lemon*

Lemon Sgroppino 19

*Absolut Vodka, Lemon Sorbet, Limoncello*

### Dessert Wines

Elio Perrone Moscato d'Asti 'Sourgal' 12

De Bortoli 'Noble One' Botrytis Semillon 17

### Traditional Italian Digestives

Amaro Montenegro 11

Amaro Nonino 12

Limoncello di Capri 12

Sambuca 11

Amaretto di Saronno 11

### Grappa

Nonino Grappa di Moscato 14

Antinori Tignanello Grappa 20

Nonino La Riserva 5 yrs 25

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## BAR APÉRITIFS

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### Bubbles

Furlan Valdobbiadene 'Superiore' Prosecco Brut <i>Veneto Italy</i>	12
NV Billecart-Salmon 'Brut Reserve' <i>Mareuil-Sur-Ay France</i>	24

### Traditional Cocktails

Cosmopolitan	19
Caipiroska	19
Classic Mojito	19
Margarita	19
Our Classic Martini	19/28

### House Cocktails

Aperol Spritz	20
Italian Mule	21
Passionfruit Sour	19
Cecconi's White Spritz	20

### Birra

#### Local Beer

Cascade light	8
James Boag Premium	9
Crown Lager	9

#### Craft Beer

White Rabbit White Ale	11
White Rabbit Dark Ale	11
Stone & Wood Pacific Ale	11
Feral Brewing Hop Hog	12

#### Imported Beer

Peroni Leggera	9
Peroni Nastro Azzurro	10
Birra Moretti	10
Corona	10
Asahi	10

#### Cider

Willie Smith Apple	14
Willie Smith Pear	14