

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

I PRIMI

Seared scallops, zucchini batons, morel mushroom, scallop roe jus

Salumi selection – house cured meats, white bean puree, cornichon, crostini

Roasted beetroot salad, marinated leek, burrata

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

Caprese salad, heirloom tomatoes, burrata, basil, black olive crumbs

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

Crispy zucchini flowers, pecorino, zucchini puree

Beef tartare, shallot, cornichon, egg yolk, crostini

Ravioli of braised chicken, pumpkin puree, chicken pastrami

I SECONDI

Potato gnocchi, lamb ragu, beetroot puree, shaved pecorino

Pappardelle, beef and pork ragu, red wine, tomato

House-made rigatoni, porcini mushroom ragu, white wine, sage

Risotto prawn, preserved lemon, basil

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

CECCONI'S

FLINDERS LANE

John Dory fillets, confit of tomato, sugar snaps, basil

Slow roasted lamb loin, spinach, roasted eggplant, potato crisps, lamb jus

Western Plains Pork cutlet, crispy belly, potato gnocchetti, grape reduction

Veal cotoletta, green apple, savoy cabbage salad

Crispy slow roasted duck, fig puree, mustard leaves, fresh fig

Eye fillet, baby vegetables, peppercorn mignonette, red wine jus

DOLCI

Warm soft-centered chocolate pudding, fior di latte gelato

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

Fresh figs, walnut shortbread, cheesecake gelato, thyme honey

Peach panna cotta, basil torta, almond crumble

Coconut, white chocolate, raspberry mousse, crispy meringue

Selection of house made sorbetto and gelato

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

Galliano Kahlua Frangelico Tia Maria Amaroetto

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