
ANTIPASTI

House-made focaccia, rosemary, sea salt, parmesan	14
Baccala crocchette	16
Mushroom arancini	16
Marinated olives	12
Olive all'ascolana – green olives, veal, prosciutto, bread crumbs, garlic aioli	16
San Daniele prosciutto, burrata	24
Freshly shucked oysters, red wine mignonette, lemon	market price

I PRIMI

Seared scallops, zucchini batons, morel mushroom, scallop roe jus	32
Salumi selection – house cured meats, white bean puree, cornichon, crostini	30
Roasted beetroot salad, marinated leek, burrata	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 tartare, shallot, cornichon, egg yolk, crostini	28

MINESTRA E PASTA

Soup of the day	24
House-made tagliatelle, porcini mushroom ragu, white wine, sage	30/36
Potato gnocchi, lamb ragu, beetroot puree, shaved pecorino	30/36
Ravioli of braised chicken, pumpkin puree, chicken pastrami	30/36
Pappardelle, beef and pork ragu, red wine, tomato	30/36
Spaghettoni, Moreton Bay Bugs, garlic, chilli, white wine, pangrattato	36/45
Linguine, seafood, garlic, chilli, herbs	32/38
Risotto prawn, preserved lemon, basil	32/38

Cecconi's Partnership



Public Holidays incur a 10% surcharge

I SECONDI

Fish n' chips, battered King George Whiting, tartare, lemon	45
Fish of the day, confit of tomato, sugar snaps, basil	market price
Slow roasted lamb loin, spinach, roasted eggplant, potato crisps, lamb jus	48
Western Plains Pork cutlet, crispy belly, potato gnocchetti, grape reduction	50
Veal cotoletta, green apple, savoy cabbage salad	48
Crispy slow roasted duck, fig puree, mustard leaves, fresh fig	48
Woodfire Mayura Wagyu brisket, baby vegetables, peppercorn mignonette	48

CONTORNI E INSALATA

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, sour cream	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
Sauteed 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 VIC, 30 mth old

Rib Eye	600g+	35 – 50 days	85
Scotch Fillet	450g+	35 – 50 days	75

Tender Valley

Black Angus, 200 days Grain fed, Riverina NSW, 30 mth old

Sirloin	350g+	35 – 50 days	70
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Thousand Guineas

Australian Shorthorn, 150 days Grain fed, Multi-Regional Vic, 30 mth old

Eye Fillet	300g+		55
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All meat is hand cut

Condiments

Freshly grated horseradish

French, English, Seeded mustard

Red wine jus

Onion relish

Green peppercorn sauce

Cecconi's 1 Litre Olive Oil, Shepparton Victoria \$35 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

Warm soft-centered chocolate pudding, fior di latte gelato	22
Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese	20
Fresh figs, walnut shortbread, cheesecake gelato, thyme honey	20
Peach panna cotta, basil torta, almond crumble	20
Coconut, white chocolate, raspberry mousse, crispy meringue	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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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

BAR APÉRITIFS

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