
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	18
Galloni Prosciutto di Parma 30mth, grissini, buffalo mozzarella	32
Freshly shucked oysters, red wine mignonette, lemon	5

I PRIMI

Seared scallops, baby cucumber, shitake mushrooms, ginger, wasabi dressing	32
Salumi selection – house cured meats, white bean puree, cornichon, crostini	30
Beetroot, zucchini, rocket, sorrel, parmesan cream, aged balsamic	26
Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto	28
House cured kingfish, chive pancake, white radish, soft herb, egg	32
Calamari fritti in rice flour, salsa verde, lemon, garlic aioli	28
Herb crusted beef carpaccio, toasted chestnuts, king brown mushrooms, truffle	28

MINESTRA E PASTA

Soup of the day	24
House-made tagliatelle, porcini mushroom ragu, white wine, sage	30/36
Potato gnocchi, braised wagyu cheek, baby carrots, kale, grapes	30/36
Agnolotti of ricotta, spinach, pumpkin, crostini	30/36
Pappardelle, beef and pork ragu, red wine, tomato	30/36
Linguine, seafood, garlic, chili, herbs	34/42
Risotto prawn, preserved lemon, basil	32/38

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Public Holidays incur a 10% surcharge

I SECONDI

Fish n' chips, beer battered fish of the day, tartare, lemon	48
Fish of the day, parsnip, rosemary, chard leaves, preserved lemon	49
Slow roasted lamb loin, macadamia nut puree, brussel sprouts leaves	48
Western Plains Pork cutlet, crispy belly, pumpkin puree, pumpkin millefoglie	50
Veal cotoletta, green apple, savoy cabbage salad	50
Crispy slow roasted duck, quince, fregola, quince puree, betel leaf	48
Woodfire Mayura Wagyu brisket, crispy pearl barley, leek puree	48

CONTORNI E INSALATA

Shoestring French fries	12
Beer-battered onion rings	12
Brussel sprouts, bacon lardons, mache leaves	14
Roasted pumpkin, goats cheese	14
Broccoli, fennel, oranges, pistachio nut, vinaigrette	18
Polenta chips, sour cream	13
Sauteed button mushrooms, parsley, garlic	18
Garden Salad	12
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
Passionfruit chiboust, cassis sponge, rhubarb	20
Lemon panna cotta, biscotti, limoncello cream, apple pearls	20
Chocolate almond torta, orange chantilly, candy zests, walnut gelato	20
Banana mousse, caramel chocolate, hazelnut dacquoise	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 20

Amaretto, Egg White, Lemon

Lemon Sgroppino 20

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	20
Caipiroska	20
Classic Mojito	20
Margarita	20
Our Classic Martini	19/28

House Cocktails

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

Birra

Local Beer

Cascade light	10
James Boag Premium	11
Crown Lager	11

Craft Beer

White Rabbit White Ale	12
White Rabbit Dark Ale	12
Stone & Wood Pacific Ale	12
Feral Brewing Hop Hog	13

Imported Beer

Peroni Leggera	10
Peroni Nastro Azzurro	11
Birra Moretti	11
Corona	11
Asahi	11

Cider

Willie Smith Apple	14
Willie Smith Pear	14