

---

---

## 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
San Daniele prosciutto, buffalo mozzarella	24
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

---

---

## MINISTRA E PASTA

---

---

Soup of the day	24
House-made tagliatelle, porcini mushroom ragu, white wine, sage	30/36
Potato gnocchi, rabbit and artichoke ragu, wilted radicchio	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

**Cecconi's Partnership**



Public Holidays incur a 10% surcharge

---

## I SECONDI

---

Fish n' chips, beer battered fish of the day, tartare, lemon	48
Fish of the day, potato, parmesan oil, carrot puree, shaved carrot salad	49
Grape leaf wrapped salmon, wild rice, caper berries, tomato, heart of palm	48
Slow roasted lamb loin, spinach, roasted eggplant, potato crisps, lamb jus	48
Western Plains Pork cutlet, crispy belly, pumpkin puree, pumpkin millefoglie	50
Veal cotoletta, green apple, savoy cabbage salad	50
Crispy slow roasted duck, fig puree, betel leaf, dried wild figs	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
Polenta chips, sour cream	13
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**

**Cecconi's Partnership**



Public Holidays incur a 10% surcharge

---

---

## 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
---------	-------	--------------	----

### **Thousand Guineas**

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

Eye Fillet	300g+		55
------------	-------	--	----

**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.

### **Cecconi's Partnership**



Public Holidays incur a 10% surcharge

---

## 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

Cecconi's Partnership



Public Holidays incur a 10% surcharge

**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