

Cecconi's – 'Verdura' feast – For 2 people, \$150 (vegetarian)

- House baked focaccia, rosemary, thyme, stracciatella cheese
- Mushroom & fontina arancini, truffle mayo
- Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, black olive crumbs
- Panko crumbed zucchini flower, ricotta filling, rocket pesto, tomato coulis
- Risotto al pomodoro, basil, stracciatella
- Roasted heirloom carrot, chickpea puree, honey, goat cheese, almonds
- Mashed potato
- Cannoli, pistachio and ricotta cream

Cecconi's – 'Carne' feast – For 2 people, \$160 (meat lovers)

- House baked focaccia, rosemary, thyme, stracciatella cheese
- Mushroom & fontina arancini, truffle mayo
- Prosciutto di Parma 24 months, buffalo mozzarella, hand stretched grissini
- House cured wagyu bresaola, peaches, burrata, golden beetroot
- Agnolotti del plin, burnt butter sauce, crispy parmesan
- Twice cooked crispy duck, red cabbage, plums, walnut
- Seasonal greens, house cured bacon, preserved lemon
- Mashed potato
- Bailey's chocolate mousse cake

Cecconi's – 'Pesce' feast – For 2 people, \$170 (seafood delight)

- House baked focaccia, rosemary, thyme, stracciatella cheese
- Mushroom & fontina arancini, truffle mayo
- Seared scallops, grain & nut salad, avocado, sorrel oil
- Campari cured salmon, citrus salad, watercress, fried capers
- Potato gnocchi, Moreton bay bugs, zucchini pesto, pistachio, pecorino
- Charred skull island tiger prawns, radicchio, balsamic vinegar
- Roasted heirloom carrot, chickpea puree, honey, goat cheese, almonds
- Mashed potato
- Banana cheesecake mousse, milk chocolate crumble

Cecconi's – 'La Famiglia' feast – For 4 – 6 people, \$240 (for the family)

- House baked focaccia, rosemary, thyme, stracciatella cheese (x 2)
- Mushroom & fontina arancini, truffle mayo (12)
- Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, black olive crumbs
- Prosciutto di Parma 24-month, artisan salami, hand stretched grissini
- Pappardelle, beef and pork ragu, red wine, tomato
- Lasagna alla Bolognese
- Eggplant Parmigiana
- Veal cotoletta, green apple, savoy cabbage, parsley salad
- Charred skull island tiger prawns, radicchio, balsamic vinegar
- Mashed potato
- Seasonal greens, house cured bacon, preserved lemon
- Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese
- Warm soft-centered chocolate pudding