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## ANTIPASTI

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Freshly shucked oysters, pickled pear & wild lime dressing, lemon	6
House baked focaccia, rosemary, thyme, stracciatella cheese	12
Mushroom & fontina arancini, truffle mayo	16
House marinated kalamata & green sicilian olives	14
Olive all'ascolana – pork & veal filled olives	16

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## AFFETTATI

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30-month aged Secretum Prosciutto di Parma, buffalo mozzarella	30		
Piatto di salame - mixed selection of salami	28		
House cured wagyu bresaola, burrata, rocket, 25 year old balsamic	30		
Affettato misto – mixed selection of cured meats	42		
<i>Add</i>			
	<i>Buffalo Mozzarella</i>	<i>half/whole</i>	<i>8/14</i>
	<i>Parmigiano Reggiano – Vacche Rosse 36 months</i>	<i>50g/100g</i>	<i>8/14</i>

**All affettati are served with hand stretched grissini**

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## I PRIMI

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Jumbo buffalo mozzarella, beetroot, capers, dill	28
Seared scallops, apple puree, pickled apple, porcini tuile	32
Crispy calamari rings, salsa verde, garlic aioli	30
Eggplant parmigiana crochette, basil, tomato coulis	28
House smoked salmon, saffron, black salsify, Jerusalem artichoke	30
Herb crusted beef carpaccio, spinach, pecorino, pear, shallots	30

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## PASTA

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Potato gnocchi, pork sausage ragu, braised radicchio, gorgonzola dolce	34/40
Pappardelle, beef & pork ragu, red wine, tomato	34/40
Linguine, seafood, garlic, chili, herbs	36/49
Risotto of the day	MP

**Gluten free bread and pasta are available on request**

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## I SECONDI

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Fish of the day	MP
Veal cotoletta, green apple, savoy cabbage, parsley salad	55
Wagyu brisket, horseradish, parsley crumble, charred cos, carrot puree	51
Berkshire pork cutlet, crispy belly, chestnut puree, king brown mushroom	51
Charred King Prawns, radicchio, balsamic vinegar	60

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## CONTORNI E INSALATA

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Mixed leaf salad, house dressing	12
Triple cooked house chips	13
Mashed potato	14
Brussel sprouts, seasonal greens, house cured bacon	15
Charred broccolini, mustard dressing	15
Iceberg, avocado, parmesan salad, caesar dressing	15
Roasted heirloom carrot, chickpea puree, honey, goat cheese, almonds	16

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## BISTECCA

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### **Collinson & Co.**

Black Angus, Grass Fed, Gippsland VIC, MB3+

Scotch Fillet	450g+	90
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### **Tender Valley**

Black Angus, 200 days Grain fed, Riverina NSW, MB4+

Sirloin	400g+	85
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### **Thousand Guineas**

Australian Shorthorn, 150 days Grain fed, Multi-Regional Vic, MB2+

Eye Fillet	300g+	65
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**All steaks are served with broccolini, roasted kipler, mustard dressing**

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## DOLCI

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Warm soft-centered chocolate pudding, fior di latte gelato	22
Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese	20
Cannoli, pistachio & ricotta cream	20
Warm apple crumble, zabaione, marsala apple	22
Hazelnut semifreddo, gianduja, bitter orange	22
Selection of house made sorbetto and gelato	20
Affogato - vanilla bean ice cream, espresso and your choice of liqueur: <i>Galliano      Kahlua      Frangelico      Tia Maria      Amaretto</i>	20
Dessert tasting plate – chef’s selection (min. 2)	<i>per person</i> 17
Biscotti	12

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## FORMAGGIO

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Selection of Italian cheese  
*Served with pear, nuts, house made jam and lavosh*

**Soft Cheese** **25g/50g**

La tur, goat, sheep and cow milk, Piedmont	8/16
Rosso di langa, cow and goat milk, Piedmont	8/16
Camembert d’alta langa, cow, sheep and goat milk, Piedmont	9/18

**Hard Cheese**

Collina Veneta, cow milk, 12 month, Veneto	7/14
Parmigiano Reggiano vacche rosse, cow milk, 24 month, Emilia Romagna	9/18
Le Gruyere, lactose free, cow milk, 18 month, Gruyeres	8/16
Truffle pecorino, sheep milk, 6 – 12 month, Tuscany	9/18

**Blue Cheese**

Gorgonzola dolce, cow milk, sweet, Lombardy	6/12
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## AFTER

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### **Dessert Cocktails**

Espresso Martini 22

*Absolut Vodka, Espresso, Kahlua, Licor 43*

Amaretto Sour 20

*Amaretto, 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

Limonello Silvio Carta 12

Sambucca 11

Amaretto di Saronno 11

Fernet Branca 12

Citrange Amaro 'Mandarino di Sicilia' 14

### **Grappa**

Nonino Grappa di Moscato 14

Antinori Tignanello Grappa 20

Grappa di Bolgheri Sassicaia 25

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## BAR APÉRITIFS

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### Bubbles

NV Ruggeri Quartese 'Superiore' Prosecco Brut <i>Veneto Italy</i>	12
NV Taittinger 'Brut Reserve' <i>Reims France</i>	24

### Traditional Cocktails

Cosmopolitan	20
Caipiroska	20
Classic Mojito	20
Margarita	20
Negroni	22
Manhattan	22

### House Cocktails

Aperol Spritz	20
Italian Mule	21
Passionfruit Sour	20

**Gift certificates**

are available online

[www.cecconis.com/gift-voucher](http://www.cecconis.com/gift-voucher)

or see our staff in the restaurant.

**Olive Oil**

500ml \$25

1 litre \$35

**House marinated olives \$16**

**Cecconi's finish-at-home meals**

available at

[www.providoor.com.au/promo/cecconis](http://www.providoor.com.au/promo/cecconis)

Public Holidays incur a 15% surcharge