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## ANTIPASTI

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Freshly shucked oysters, pickled pear & wild lime dressing, lemon	6
Mushroom & fontina arancini, truffle mayo	20
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, grana Padano, charred bread	32		
Affettato misto – mixed selection of cured meats	30/45		
<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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Asparagus salad, burrata, confit tomatoes, olive crumb, crostini	30
Seared scallops, pea puree, crème fraiche, fennel pollen, purple potato crisp	32
Crispy calamari rings, salsa verde, garlic aioli	30
Eggplant parmigiana crochette, basil puree, tomato coulis	28
House smoked salmon, citrus dressing, segments, Campari gel, black rice	30
Herb crusted beef carpaccio, grilled radicchio, gorgonzola, pear	30

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## PASTA

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Potato gnocchi, buttermilk, roasted spring lamb shoulder, smoked almonds	35/42
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	56
Wagyu brisket, horseradish, parsley crumble, charred cos, carrot puree	52
Berkshire pork cutlet, crispy belly, potato millefoglie, rhubarb, chamomile	51
Spring lamb rack, pecorino crust, roasted tomato puree, borlotti, friarielli	55
Charred wild tiger prawns, roasted capsicum, fennel, raspberry vinaigrette	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
Seasonal green, house cured bacon	16
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 kipfler, 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, ricotta cream, dark chocolate	20
Pavlova, passion fruit, mango chiboust, coconut sorbet	22
Pistachio and white chocolate mousse, shortcrust, madeleine, raspberry	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*

<b>Soft Cheese</b>	<b>25g/50g</b>
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
<b>Hard Cheese</b>	
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
<b>Blue Cheese</b>	
Gorgonzola dolce, cow milk, sweet, Lombardy	6/12

**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