

CECCONI'S

CICCHETTI

Baccala mantecato, olives, red pepper	6
Meatballs, tomato sauce, basil	8
Whipped ricotta, truffle honey, crostini <i>v</i>	9
Avocado & chickpea dip, crudite <i>vg</i>	10
Cured meat & cheeses	14

PIATTO UNICO

at 15

12pm-3pm

APPETIZERS

Minestrone soup, basil, parmigiano <i>v</i>	8
Calamari fritti, lemon, chili aioli	13
Vitello tonnato, caper berries	13
Burrata, fava beans, panzanella, mint <i>v</i>	14

CARPACCIO & TARTARE

Carpaccio, venetian dressing	13
Hamachi crudo, citrus, sicilian pistachio	15
Ahi tuna tartare, avocado, chili, mint	16

WOOD OVEN PIZZA & PIZZETTE

Buffalo mozzarella, tomato, basil <i>v</i>	10/18
Porchetta, artichoke, olives, mushroom, fontina	12/20
Prosciutto san daniele, wild arugula, parmigiano	13/22

SALADS

Butter lettuce, sprouts, avocado, tomato <i>vg</i>	11
Heirloom tomato, basil, castelvetrano olives <i>vg</i>	12
Chopped salad	14
<i>add goat cheese 4, chicken 7, salmon 8</i>	

PASTA & RISOTTO

Cavatelli, lamb ragu, artichoke	13
Risotto verde	14
Pappardelle bolognese	16
Agnolotti del plin, butter & sage	18
Spaghetti, maine lobster, saffron, basil	32

WOOD & CHARCOAL

Eggplant parmigiana, arugula (<i>v</i>)	16
Chicken paillard, salsa verde	18
Wild salmon, asparagus, salmoriglio	24
Prime ribeye, mash potato, truffle jus	36
Dover sole, capers & lemon butter	42
Veal chop milanese, lemon & salt	42

SIDES

Haricot vert <i>vg</i>	6	Arugula & parmigiano	7
Roast potato <i>vg</i>	6	Zucchini fritti	9
Green leaves <i>vg</i>	7	Asparagus, bagna cauda	10

vg vegan dish *v* vegetarian dish

Gluten free bread and pasta available on request. A 20% service charge will be added to groups of six or more

CECCONI'S

GLASS

WHITE

	GLS	BTL
Pinot Grigio , Era, Veneto, Italy 16	9	36
Sauvignon Blanc , Torre de Luna, Trentino, Italy 16	10	40
Vermentino di Sardegna , Argiolas, Sardinia 16	12	48
Gavi di Gavi , 'Villa Sparina', Piedmont, Italy 15	14	56
Chardonnay , 'Il Bramito', Antinori, Umbria, Italy 15	16	64
Sancerre, Daniel Crochet , Loire Valley, France 16	18	72

CHAMPAGNE & SPARKLING

	GLS	BTL
Prosecco , Stellina di Notte, Veneto, Italy NV	9	36
Laluca Paretto , Sparkling Rose, Veneto, Italy NV	12	48
Moet & Chandon , Brut, Champagne, France NV	20	85
Veuve Cliquot , Brut, Champagne, France NV	25	110

RED

	GLS	BTL
Nero d'Avola , Purato, Sicily 16	9	36
Barbera d'Asti , Prunotto, Piedmont, Italy 13	10	40
Cabernet Sauvignon , Twenty Bench, California 14	12	48
Chianti Classico , Monte Bernardi, Tuscany, Italy 14	14	56
Langhe Nebbiolo , Trediberri, Piedmont, Italy 15	16	64
Nerello Mascalese , Etna Rosso, Benanti, Sicily 14	18	72

ROSE

	GLS	BTL
House Rose on Tap , Provence, France 15	9	36
Chateau Leoubé , Provence, France 16	18	72
Bandol , Domaine Cagueloup, Provence, France 16		80

BOTTLES

WHITE *Italian*

Garganega , Suavia, Soave Classico, Veneto 15	42
Trebbiano , Valle Reale, Abruzzo 15	44
Pinot Grigio , Peter Zemmer, Alto Adige 16	48
Grillo , Feudo Montoni, Sicily 16	48
Verdicchio , Castelli di Jesi Classico, Pievalta, Marche 15	48
Arneis , Malvira, Roero, Piedmont 15	50
Lugana , Montonale, Lombardia 16	52
Falanghina , Mastroberardino, Campania 16	52
Muller-Thurgau , Pojer e Sandri, Alto Adige 15	54
Kerner , Strasserhof, Hannes Baumgartner, Alto Adige 15	60
Greco di Tufo , Terredora, Campania 15	60
Pecorino , Tiberio, Colline Pescaresi, Abruzzo 15	64
Orvieto , San Giovanni della Sala, Umbria 15	70
Vermentino , Guado al Tasso, Antinori, Tuscany 15	74
Timorasso , La Colombera, Piedmont 13	80
Nascetta , Elvio Cogno, Langhe Piedmont 15	88
Pithos Bianco , COS, Vittoria, Sicily 15	95
Chardonnay , Vie di Romans, Friuli 14	110

WHITE *Rest of the World*

Chenin Blanc , Terre Brulee, South Africa 16	42
Sauvignon Blanc , Mt. Beautiful, New Zealand 15	48
Riesling , Dr. Burklin-Wolf, Trocken, Pfalz, Germany 15	50
Albarino , Finca de Arantei, Rias Baixas, Spain 15	54
Chablis , Domaine Hamelin, Burgundy, France 14	60
Chardonnay , Neyers, Carneros, California 14	68
Savagnin de L'Etoile , Domaine Vandelle, Jura, France 09	84

CHAMPAGNE & SPARKLING

Donelli , Lambrusco di Sorbara, Emilia-Romagna NV	50
Ca' del Bosco , Franciacorta, Lombardia NV	85
Perrier Jouet , Brut, Champagne NV	95
Veuve Cliquot , Rose, Brut, Champagne NV	130

RED *Italian*

Primitivo , Vigneti Reale 'Rudiae', Puglia 14	42
Montepulciano d' Abruzzo , Tiberio, Abruzzo 14	48
Dolcetto d' Alba , Bruno Rocca, Piedmont 14	52
Chianti Classico , Castellare, Tuscany 15	55
Cannonau , Cantina Pedres Cerasio, Sardinia 15	58
Schiava , Manincor, Alto Adige 15	60
Cabernet Blend , Tua Rita, Rosso dei Notri, Tuscany 15	60
Pinot Nero , Castello di Neive, Langhe, Piedmont 15	62
Merlot Blend , 'Vertigo', Livio Felluga, Friuli 13	62
Lagrein , Tiefenbrunner, Turmhof, Alto Adige 14	66
Villa Antinori Rosso , Tuscany 13	68
Sagrantino di Montefalco , Colpetrone, Umbria 10	74
Valpolicella Ripasso , Secondo Marco, Veneto 13	80
'Le Volte' , Tenuta dell'Ornellaia, Tuscany 14	88
Taurasi , Terredora, Campania 10	90
'Il Bruciato' , Guado al Tasso, Tuscany 14	96
Barbaresco , Produttori, Piedmont 13	100
Barolo , Ascheri 'Pisapola', Piedmont 12	106
Nero d'Avola , Siccagno, Occhipinti, Sicily 14	110
Brunello , Ciacci Piccolomini d' Aragona, Tuscany 12	130

RED *Rest of the World*

Burgundy , Cuvee Nicolas Bouriache, France 14	52
Pinot Noir , Montinore Estate, Willamette Valley, Oregon 15	58
Malbec , Catena, Mendoza, Argentina 14	68
Margaux de Brane , Bordeaux, France 14	72
Rioja Reserva , Bodega la Emperatriz, Rioja, Spain 10	80
Cabernet Sauvignon , Hunt and Harvest, Napa, CA 15	82

CECCONI'S

- BRUNCH -

BREAKFAST

Pastries/muffins	4
Yogurt, berries, honeycomb, pistachio <i>v</i>	7
Ham & cheese croissant	8
French toast, marscapone gelato	10
Ricotta hotcakes, meyer lemons, blueberries <i>v</i>	10
Avocado toast, tomato, basil, chili <i>vg</i>	12

EGGS

Omelette, roasted cherry tomato, ricotta <i>v</i>	12
Frittata, zucchini, basil & taleggio <i>v</i>	12
Baked egg "arrabiata", sourdough <i>v</i>	13
Porchetta ham benedict	14
Lobster benedict	16

SIDES

Avocado	4	Chicken sausage	4
Roast tomato	4	Pork sausage	4
Hash brown	4	Bacon	4

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil <i>v</i>	18
Porchetta, artichoke, mushroom, egg	20
Prosciutto san danielle, arugula, parmigiano	22
Black truffle, squash blossom, goat cheese, egg	32

APPETIZERS

Burrata, fava beans, panzanella <i>v</i>	13
Calamari fritti, lemon, chili aioli	13
Vitello tonnato, caper berries	14
Ahi tuna tartare, avocado, chilli	16

SALADS

Butter lettuce, sprouts, avocado, tomato <i>vg</i>	11
Heirloom tomato, basil, castelvetro olives <i>vg</i>	12
Chopped salad	14
<i>add goat cheese 4, chicken 7, salmon 8</i>	

PASTA

Cavatelli, lamb ragout, artichoke	13
Pappardelle bolognese	16
Agnolotti del plin, butter & sage <i>v</i>	18
Spaghetti, maine lobster, saffron, basil	28

WOOD & CHARCOAL

Eggplant parmigiana, arugula <i>v</i>	16
Chicken paillard, salsa verde	18
Steak & egg, hash brown, hollandaise	22
Wild salmon, asparagus, salmoriglio	24
Veal chop milanese, lemon & salt	42

vg vegan dish *v* vegetarian dish

Gluten free bread and pasta available on request. A 20% service charge will be added to groups of six or more

CECCONI'S

COCKTAILS

all at 15

MIXED BERRY AMERICANO

Campari, Mancino Sweet Vermouth, mixed berry shrub, club soda

BELLINI SPRITZ

Bacardi Superior, Fernet Branca, Crème de Peche, Brandied Peach, prosecco, soda

ROSE SPRITZ

Strawberry infused Contratto, Mancino Secco Vermouth, Sparkling Rose

STONE-FRUIT PAPER PLANE

Angels Envy Bourbon, stone-fruit infused Aperol, Amaro Nonino, meyer-lemon

LAST WORD

Green Chartreuse, Luxardo Maraschino, Bombay Dry Gin, citrus, American Oak

ALMOND LIMENCELLO SPRITZ

House-Made Limencello, Cazadores Silver, apricot, orgeat, lemon twist

APPLE-RHUBARB SBAGLIATO

Aperol, Martini Sweet Vermouth, apple rhubarb shrub, prosecco

APERTIF HOUR

Barrel aged Cocchi Americano with absinthe and orange peel aromatics

APEROL SPRITZ

Aperol, Prosecco, club soda

HOUSE TONICS

all at 15

EASTERN STANDARD

Grey Goose, cucumber, mint, lime

PICANTE DE LA CASA

Cazadores Reposado, lime, agave, fresno chilli, cilantro

SOHO MULE

42 Below, ginger, lime, soda

BRUNCH COCKTAILS

all at 12

CLASSIC BLOODY MARY

Grey Goose, tomato, Worcestershire, Tobasco, salt, pepper

NEGRONI

Bombay Dry, Campari, Martini Rossi Sweet Vermouth

CADEPERA

Grey Goose La Poire, pear ginger honey shrub, prosecco, Angostura

BELLINI

Prosecco, peach puree

MIMOSA

Prosecco, orange juice

SPAGLIATO

Aperol, Mancino Vermouth, prosecco

WINE

WHITE

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Pinot Grigio, Era, Veneto, Italy	16	9 36
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CHAMPAGNE & SPARKLING

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RED

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FRESH ORGANIC JUICES

all at 5

Orange

Grapefruit

Apple

COLD PRESSED JUICES

by Indie Fresh, all at 13

Beet, carrot, ginger

Ginger, apple, cayenne

Spinach, kale, ginger

TEA

Breakfast Tea 4	Jasmine Green 4	Chamomile 4
Earl Grey 4	Rooibos 4	Ginger 4
Bancha Green 4	Mint 4	Chai/Matcha Latte 4

COFFEE

House Brew 3	Macchiato 4	Cafe Latte 4
Espresso 3	Cappuccino 4	Iced Coffee 4
Americano 4	Flat White 4	Cold Brew 5

CECCONI'S

DESSERTS

Tiramisu 7

Chocolate & pistachio tart 8

Strawberry Crostata 9

Profiteroles & hazelnut gelato 9

Millefoglie, raspberry & lemon curd 9

Sorbetto & gelato 6

FORMAGGI

3 for \$15

Project X: *Firm, Cow, NY*

Esra: *Hard, Cow, NY*

Baeden Blue: *Blue, Cow, VT, NY*

La Tur: *Soft, Three Milk, Piedmont*

Capra Sarda: *Hard, Sheep, Sardinia*

CECCONI'S

DESSERT WINES

By the glass

Sauternes, Chateau Laribotte, Bordeaux 11 7

Moscato d'Asti, La Spinetta, Piedmont 15 9

Moscato Rosa, Franz Hass, Alto Adige 11 11

Muffato della Sala, Antinori, Umbria 08 13

Vin Santo, Lanciola, Chianti 08 15

Vintage may vary depending on availability

CECCONI'S

RESERVE WINES

CHAMPAGNE

BTL

Ruinart , Blanc de Blanc, Brut NV	150
Ruinart , Rose, Brut NV	170
Dom Perignon , Brut, 06	380
Krug , Grande Cuvee, Brut NV	400

WHITE

BTL

Foradori , Nosiola, Fontansanta, Trentino-Alto Adige 15	115
Benanti , Pietramarina, Etna Bianco Superiore, Sicily 09	115
Cervaro della Sala , Chardonnay, Antinori, Tuscany 14	120
Rafael Palacios , Valdeorras As Sortes, Galicia, Spain 15	125
Roy-Prevostat & Fils , Chablis 1er Cru Vaillon, Burgundy 02	130
Domain Hubert Bouzereau-Gruere , Meursault, Burgundy 13	135
Far Niente , Chardonnay, Napa Valley 15	155
Domaine Vincent Legou , Puligny Montrachet, Burgundy 14	180
Nicolas Joly , 'Clos de la Coulee de Serrant', Loire Valley 14	210
Gaia & Rey , Chardonnay, Langhe 14	450

CECCONI'S

RED

BTL

Etna Rosso , Benanti, Serra della Contessa, Sicily 12	110
Reserve de la Comtesse , Pauillac, Bordeaux 07	120
Pinot Noir , 'Elizabeth Reserve', Adelsheim, Oregon 15	130
Barolo , Elvio Cogno, Cascina Nuova, Piedmont 11	130
Amarone della Valpolicella , Rocca Sveva, Veneto 11	130
Barolo , 'Cannubi', Damilano, Piedmont 12	145
Aglianico , 'Bocca di Lupo', Tormaresca, Puglia 14	145
Cabernet Sauvignon , 'Artemis', Stag's Leap, Napa Valley 14	150
Brunello di Montalcino Riserva , La Poderina, Tuscany 10	160
Cote-Rotie , Pierre Gaillard, Rhone, 12	160
Barolo , 'Bussia', Prunotto, Piedmont 09	180
Amarone della Valpolicella Classico , Bertani, Veneto 07	200
Tignanello , Antinori, Tuscany 14	220
Barbaresco , 'Starderi', La Spinetta, Piedmont 11	260
Domaine des Perdrix , Echezeaux Grand Cru, Burgundy 12	280
Corton , Grand Cru, Benjamin Leroux, Burgundy 14	320
Gevrey-Chambertin , 1er Cru, Lavaux Saint Jacques, Pierre Naigeon 12	340
Sassicaia , Bolgheri, Tuscany 13	350
Ornellaia , 'Superiore', Bolgheri, Tuscany 13	360
Tua Rita , Redigaffi, Tuscany 12	370
Barbaresco , Gaja, Piedmont 12	390
Opus One , Oakville, Callifornia 13	410
Chateau Ducru-Beaucaillou , Saint-Julien 2eme Grand Cru Classe, Bordeaux 85	420
Chateau Pontet-Canet , Pauillac 5eme Grand Cru Classe, Bordeaux 05	450
Solaia , Antinori, Tuscany 13	460

CECCONI'S

4
TO
7

APERITIVO

-MONDAY TO FRIDAY FROM -
4PM TO 7PM

- FOOD & DRINKS FROM -
\$4 - \$7 - \$9

 /ceconisdumbo  @ceconisdumbo

EMPIRE STORES, 55 WATER STREET UNIT 1G, BROOKLYN NEW YORK 11201 | T: 718-650-3900

CECCONI'S

- 4 -

Warm roasted nuts, rosemary, brown butter
Provolone & olives
Cassoncini, swiss chard and fontina

BEER

Peroni

- 7 -

Meatballs, tomato sauce, basil
Avocado & chickpea dip, crudités
Quail eggs, tonnato sauce

WINE

Pinot Grigio / Nebbiolo / Prosecco

- 9 -

Calamari fritti, lemon, chilli aioli
Pizzetta, buffalo mozzarella, tomato, oregano
Pizzetta, porchetta, artichoke, mushroom, fontina

COCKTAILS

Classic Negroni / Apple-Rhubarb Spagliato / Cade Pera Bellini

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MON TO FRI 4PM-7PM | FOOD & DRINKS FROM \$4-\$7-\$9