

CECCONI'S

– VALENTINE'S DAY –

\$120 PER PERSON

ANTIPASTO

Whipped ricotta, truffle honey, crostini (v)

STARTERS TO SHARE

Frutti di mare, oysters, gamberi, hamachi crudo, cocktail sauce

or

Truffle insalata, radicchio, treviso, taggiasca, garlic focaccia (v)

CAVIAR

(optional course \$100)

1oz Kaluga caviar, whipped ricotta, chive, focaccia

INTERMEZZO

Lemon sorbetto, olive oil, sea salt (pb)

MAINS

Eggplant parmigiana, arugla (v)

Truffle tagliarini, fontina & parmesan fonduta

Rossini filet, seared foie gras, spinach, madeira sauce

Spaghetti, Maine lobster, chili

DESSERTS

Olive oil cake, whipped cream, raspberry, candied lemon

or

Chocolate layer cake (pb)

PICCOLA PATICCERIA

Chocolate truffle

(pb) plant based | (gf) gluten free | (v) vegetarian | (df) dairy-free

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

BARCELONA | BERLIN | BROOKLYN | ISTANBUL | LONDON | MIAMI BEACH | WEST HOLLYWOOD