

CECCONI'S

- CHRISTMAS MENU -

*Choose one dish from each course
\$150 per person*

A welcome glass of Moët & Chandon Champagne

STARTERS

Lancaster Farms kabocha squash soup (pb)

Cicchetti - whipped ricotta, prosciutto di parma, truffle honey, olives, crostini

Winter raddichio, parmesan croutons, truffle dressing

Truffle pizzette (supp. +\$25)

Intermezzo - lemon sorbet, olive oil, sea salt

MAINS

Spaghetti, Maine lobster, chili

Filet mignon, roasted potatoes, porcini sauce

Eggplant parmigiana (v) (gf)

Wild mushroom risotto, burgundy truffles

DESSERTS

Cannoli

Tiramisu

Olive oil cake, whipped cream, candied lemon

Lemon sorbet, fresh berries, lime (pb) (gf)

Paired with Moscato d'Asti, Vietti, Piedmont

Add white truffle to any dish MP

. (V) = VEGETARIAN | (PB) = PLANT BASED

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. A 12.5% discretionary service charge will be added to your bill. All above prices are inclusive of VAT.