

CECCHI'S

Antipasti

‘Panzanelle’ Deep Fried Pizza Dough v	9
Cecchi’s Garlic Bread v	12
House Baked Bread v	9
House Marinated Olives v GF	8
Arancini Cacio e Pepe (3) v	14
Tide & Garden: Ocean Trout Crudo, Peas Mayonnaise, Pickled Daikon, Crispy Quinoa Cracker - <i>Chef’s Choice</i> <i>(Ideal with Sauvignon Blanc – bright, zesty, and refreshing)</i>	26
La Delizia Latticini Stracciatella, Heirloom Tomatoes, Split Basil Dressing v	23
Crispy Octopus, Saffron Potatoes, Nduja, Celery Salsa, Tarragon Mayonnaise	25

Cecchi’s Classic Board

San Daniele / Italian Salami / Mortadella / Moliterno Sardo / Pecorino Tartufato / Olives

32

Sides

Triple Cooked Chips, Aioli, Gipsy Salt v	14
Sauteed Greens, Garlic, Chilli, Almonds v GF	12
House Salad, Madonna Dressing v GF	12

Primi

Homemade Bucatini , Local Crabs, Chilli, Garlic + Lemon, Pangrattato <i>(Ideal with Spicy Tommy’s Margarita – spicy, zesty, bold)</i>	34
Homemade Casarecce , Traditional Pork + Beef Ragu	32
Gnocchetti Sardi , Roast Mixed Mushrooms, Pecorino Cream, Thyme v <i>(Add Truffle Oil \$2 extra)</i>	32
Homemade Mafalde , White Duck Ragu, Black Kale, Sage	38
Seafood Risotto , Local Selected Seafood Mix, Lemon Balm	

Secondi

300g Char Grilled Black Angus , Tossed Cavolo Nero, Salmoriglio <i>(Ideal with Nero d’Avola – bold, smooth, dark fruit)</i>	49
Market Fish , Peas Cream, Citrus Essence Fennel <i>(Ideal with Gin Basil Smash – fresh, herbal, vibrant)</i>	39

Pizza

Margherita : San Marzano Tomato Sauce, Mozzarella, Basil v	23
Zucchine : San Marzano Tomato Sauce, Fior Di Latte, Zucchini, Capsicum, Ricotta, Pesto v	24
Funghi : Mushrooms, Thyme, Stracciatella, Truffle v	26
Carne : San Marzano Tomato Sauce, Ham, Pork Sausage, Salami	29
Cecchi’s Diavola : San Marzano Tomato Sauce, Salami, Gorgonzola, Nduja, Red Onions	28
Regina : Shadow Tomato, Confit Cherry Tomatoes, Stracciatella, Prosciutto, Basil	31
Zia : Pork Sausage, Pecorino Cream, Caramelised Onion, Friarielli	28
Pepperoni Joe : San Marzano Tomato Sauce, Pepperoni Salami, Smoked Ricotta	28
Capricciosa : Fior di Latte, Artichokes, Ham, Olives, Mushrooms	28



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Dolce

Nonna's Tiramisu 'Corretto' v <i>(Ideal with Nonna's Martini – tiramisù-inspired, smooth, with a kick)</i>	16
Ricotta Doughnuts, Cinnamon Sugar, Chocolate Ganache v	16
Stracciatella Semifreddo, Fruit Compression + Maraschino, Chocolate Soil	16
Affogato, Vanilla Bean Ice Cream, Cantucci v <i>Add Liquor + \$ 6</i>	10

Digestivo

Fernet Branca <i>Lombardia, Italy</i>	10
Amaro Averna <i>Sicilia, Italy</i>	10
Braulio "Amaro dello Stelvio" <i>Bormio, Italy</i>	9
Cynar <i>Veneto, Italy</i>	9
Amaro Montenegro <i>Emilia Romagna, Italy</i>	10
Amaro del Capo <i>Calabria, Italy</i>	11
Limoncello <i>Sicilia, Italy</i>	10

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Sparkling

Neboise Brut Rosé, San Silvestro, *Piemonte, 2019* 17/82

Prosecco DOC, Valdo, *Veneto, NV* 13/64

Rosé

Cerasuolo d'Abruzzo, Jasci, *Abruzzo, 2022* 14/68

Red

Italian Wines

Sangiovese, Caprili, *Toscana, 2021* 14/68

Nero d'Avola, Tenuta Ibidini, *Sicilia, 2022* 13/64

Barbera d'Alba, San Silvestro, *Piemonte 2020* 11/54

Nebbiolo d'Alba, San Silvestro, *Piemonte, 2021* 14/68

Cirò Rosso, Gaglioppo, Lavorata, *Calabria, 2021* 54

Terre Siciliane Rosso Passuluna, *Nicosia, Sicilia, 2021* 68

Valpolicella Classico, Corte Saibant, *Veneto, 2018* 78

Cannonau di Sardegna, Puddu Tiscal, *Sardegna, 2019* 82

Chianti Classico Riserva, Geografico Contessa di Radda *Toscana, 2019* 108

Brunello di Montalcino, Colle Sorbo, *Toscana, 2019* 165

Australian Wines

Tim Adams, 'Fergus' (Grenache, Tempranillo, Malbec) *Clare Valley, Australia, 2019* 14/68

Charles Melton, 'Father in Law' Shiraz *Barossa Valley, Australia, 2022* 18/88

Via Caves, Cabernet Merlot *Margaret River, Australia, 2021* (Certified Organic vineyard) 68

Rosily, Cabernet Sauvignon *Margaret River, Australia, 2022* (Certified Organic) 72

Frankland Estate, Pinot Noir *Frankland River, Australia, 2024* (Certified Organic) 84

White

Italian Wines

Vale Viti's, Pinot Grigio *Delle Venezie, 2024* 11/54

Grillo, Nicosia (Organic/Vegan), *Sicilia, 2022* 13/64

Pecorino IGP, Niro, *Abruzzo, 2021* 68

Vermentino, Antonella Corda, *Sardegna, 2022* 72

Fiano, Capoforte, *Puglia, 2021* 84

Australian Wines

Via Caves, Sauvignon Blanc *Margaret River, Australia, 2024* (Certified Organic vineyard) 13/64

Wayfinder, Chardonnay, *Margaret River, Australia, 2023* (Certified Organic vineyard) 18/88

Rosily, Semillon Sauvignon Blanc, *Margaret River, Australia, 2024* (Certified Organic) 68

CECCHI'S

Beer On Tap

CBCo Goldy Lager, 4.0%, Margaret River, Australia 11

Cheeky Monkey XPA, 4.8%, Vasse WA 11

Seasonal Rotating Tap (Ask our staff) 13

Beer Cans & Bottles

Peroni Rosso Lager, 4.7%, ITA 10

Menabrea Lager, 4.8%, ITA 12

Nail MVP, 3.4%, Bassendean WA 12

CBCo Bertie Cider, 4.6%, Margaret River, Australia 12

Boston Tingletop Ginger Beer, 3.5%, Denmark WA 14

Non - Alcoholic Drinks

Spritz No Spritz 14
Aperol / Hugo, Lyre's 0% Prosecco

Club Clover 14
Raspberry, ginger, lemon

Le Bois 12
Balsamic, red berries, tonic

Oriental Express 12
Lychee tea, rose petals, lime, pepper

Virgin Mojito 14
Mint, sugar, soda, grapefruit juice

Virgin Colada 14
Pineapple juice, coconut

Peroni Nastro Azzurro Zero 0% 9

Non-Alcoholic Shiraz 9

Non-Alcoholic Prosecco 9

Soft Drinks

Coke / Coke Zero / Lemonade / Ginger Beer 0% 4.5

Ginger Ale / Tonic Water / Soda Water 4.5

LLB / Fire Engine / Shirley Temple 6

Juice: Apple / Pineapple / Orange / Cranberry / Grapefruit 5

Italian: Aranciata / Chinotto / Limonata 6

Aperitivo

Aperol Spritz, <i>Aperol, Prosecco, soda</i>	16
Campari Spritz, <i>Campari, Prosecco, soda</i>	16
Limoncello Spritz, <i>Limoncello, Prosecco, soda</i>	17
Hugo Spritz, <i>Elderflower liqueur, mint, lime, Prosecco, soda</i>	17
Americano, <i>Campari, Vermouth, soda</i>	16
Sbagliato, <i>Campari, Vermouth, Prosecco</i>	17
Negroni Classico, <i>Campari, Vermouth, gin</i>	18
Mimosa, <i>Champagne, orange juice</i>	12

Classic Drinks

Amaretto Sour, <i>Amaretto, lemon, sugar, egg white, angostura</i>	20
Gin Basil Smash, <i>Gin, fresh basil, lemon juice</i>	20
Long Island Iced Tea, <i>Vodka, rum, gin, tequila, triple sec, cola</i>	25
Dark 'n' Stormy, <i>Dark rum, ginger beer, lime</i>	19
Boulevardier, <i>Bourbon, sweet vermouth, Campari</i>	21
Mojito, <i>White rum, mint, lime, sugar, soda</i>	20
Piña Colada, <i>White rum, coconut cream, pineapple juice</i>	21
Tequila Sunrise, <i>Tequila, orange juice, grenadine</i>	19

FOR ANY OTHER CLASSIC, PLEASE ASK OUR STAFF

Signature Drinks

Cecchi's Old Fashioned, <i>Bourbon, Averna, bitters</i>	19
Spicy Tommy's Margarita, <i>Homemade spicy tequila, agave, lime</i> ALSO AVAILABLE IN THE CLASSIC (NON-SPICY) VERSION	20
Nonna's Martini, <i>Vodka, Frangelico, espresso, Savoiardi syrup</i>	21
Montenegro Sour, <i>Montenegro, rum, bitters, egg white, lemon</i>	21
Magical Espresso, <i>Espresso, Baileys, Cointreau, Amaretto</i>	19
Where Is My Daiquiri?, <i>Homemade coconut rum, mint & vanilla cordial, Green Chartreuse</i>	21

Spirits

Gin	11/12/13/14/15/15
Haiver / Hayman's Sloe / Malfy Rosa / Four Pillars Yuzu / Hendrick's / Gin Mare	

Rum	11/11/13/18
Bacardi Carta Blanca / Sailor Jerry / Kraken / Diplomático Reserva	

Whiskey	11/12/12/12/13/15
Wild Turkey / Buffalo Trace / Monkey Shoulder / Jameson / Gentleman Jack / Toki	

