

CECCONI'S

West Hollywood

8764 Melrose Avenue • Los Angeles, CA 90069
Phone: (310) 432 2000 • Fax: (310) 432 2004

Dial (800) 774-3663, Press 2 Then Enter Ext. 1124
Email This Menu At: www.YourRC.com
Menu Items and Prices Subject To Change Without Notice

BREAKFAST

Fruit & Cereal

Seasonal fruit, natural yoghurt	9
Homemade granola, yoghurt & berries	10
Steel cut oatmeal, caramelized bananas	8
Oatmeal, fresh strawberries	8

Bread

Ham & cheese croissant	8
English muffin, egg, spinach, pancetta, & fontina cheese sandwich	10
Bagel, smoked salmon & cream cheese	11
Croissant & homemade muffin basket	8

Pancakes & Waffles

Waffles, mascarpone & berries	10
Panettone French toast, maple syrup	10
Ricotta hotcakes, blueberry compote	10
Crêpes, Nutella & bananas	8
Crêpes, vanilla custard & berries	10

Sides

Avocado	4	Mushrooms	5
Roast tomatoes	4	Fresh fruit	8
Potato rosti	5	Turkey bacon	5
Spinach	5	Applewood bacon	5
Sausage	5	Egg	3

Eggs

(all eggs are organic - served with hash brown, fruit salad or herb salad)

Wood Oven

Potato rosti, duck egg & black truffle	18
Frittata with goat cheese & asparagus	10
Frittata with mushrooms & pancetta	10
Frittata with ham & fontina cheese	10
Poached	
Benedict	10
Florentine	10
Royale	12
Poached egg & spinach on toast	9

Pan

Scrambled eggs & smoked salmon on toast	12
Baby spinach & goat cheese omelette	9
Egg white omelette, asparagus & fresh herb	13
Full English Breakfast	16

Add On

Goat cheese	2	Tomatoes	1
Cheddar	2	Ham	2
Swiss	2	Bacon	2
Avocado	2	Sausage	2
Mushrooms	3	Smoked Salmon	4
Spinach	3	Black truffle	M.P.

Coffee

(Lamill)

Espresso	3
Dbf espresso	4
Macchiato	3
Cappuccino	4
Café latte	4
Americano	4
Mocha	5
Hot chocolate	5

Leaf Tea

(all organic)

English Breakfast	5
Earl Grey	5
Green Citron	5
Lemon Chamomile	5
Rose Petal Blend	5
Jasmine	5
Fresh mint	6

Fresh Juices

(squeezed at Cecconi's)

Blood orange	5
Valencia orange	4
Grapefruit	4
Carrot	4
Pineapple	5
Stawberry & banana smoothie, natural yoghurt	6
Liquid breakfast (oats, bananas, dates, honey & your choice of milk)	7

Iced Drinks

Americano	4
Cappuccino	4
Café Latte	4
Iced tea	4
Arnold Palmer	4
Lemonade	4

Complimentary pots of coffee during breakfast

CECCONI'S

LUNCH

Appetizers

Spring minestrone soup	10
Lentil & farro soup, Santa Barbara prawns	16
Buffalo mozzarella, heirloom cherry tomatoes	16
Baked gnocchi 'Romana', gorgonzola	12
Grilled octopus, lemon, capers & olives	18
Calamari fritti, roast chili salsa	16
Wood-oven roast scallops, pancetta & rosemary	18
Wood-oven baked meatballs	12
Vitello tonnato	16
Prosciutto San Daniele, bresaola, salami, & burrata	18

Carpaccio & Tartare

Carpaccio, Venetian dressing	16
Wild King salmon carpaccio, blood orange, fennel & pistachio	18
Halibut tartare, spring onion, capers & lime	18
Kobe beef tartare, quail egg & summer truffle	20
Ahi tuna tartare, avocado, chili & mint	18

Salads

Red quinoa, zucchini blossoms & shrimp	14/20
Roast Chino Farm beets & burrata	12/18
Chopped spring vegetables	10/16
Grilled chicken, pancetta, apple & shaved Parmigiano	12/18
Searched Ahi tuna, tomatoes, romaine & avocado	14/20

Pizza

Buffalo mozzarella, tomato & oregano	16
Spicy salami, bell peppers & mushroom	18
Prosciutto, asparagus & smoked mozzarella	24
Bresaola, arugula & Parmigiano	24
Burrata, heirloom tomato & red onions	20
Goat cheese & summer truffle	36

Sides all at 8

Zucchini fritti	Roast potatoes
Wild arugula & Parmigiano	Sauteed spinach
Mashed potatoes	Broccoli, garlic & chili
Grilled asparagus	Green leaves salad

Prezzo Fisso 18

choose two

Pea soup

Fennel, green olives & blood orange salad

Rigatoni, bolognese

Potato & bell pepper frittata

Grilled focaccia, pesto, mozzarella & tomato

Pasta & Risotto

(please allow 20 minutes for risotto)

Risotto "verde", zucchini blossom & caprino	22
Orecchiette, broccolini, garlic & chili	14/20
Dungeness crab ravioli, peas & saffron	18/26
Pappardelle, lamb, artichoke & pecorino	16/22
Homemade spaghetti, Maine lobster	32
'Plin' agnolotti, summer truffle	22/30
Potato gnocchi, wild mushroom & homemade sausage	16/22
Spinach tortelli, asparagus & ricotta salata	14/22

Charcoal Grill

(all served with Cecconi's chopped salad, grilled vegetables or arugula & Parmigiano)

Farmer's market vegetables	14
Salmon	24
Alaskan halibut	34
Chicken paillard	20
Lamb chops	36
Prime beef piccata	24

Wood Oven

Peacock Farm eggplant Parmigiana, wild arugula	22
Barolo braised short rib, spring vegetables	34
Roast branzino filet, cherry tomatoes & taggiasca olives	38
Veal ossobuco, gremolata & mashed potatoes	36

CECCONI'S

DINNER

Appetizers

Spring minestrone soup	10
Lentil & farro soup, Santa Barbara prawns	16
Buffalo mozzarella, heirloom cherry tomatoes	16
Baked gnocchi 'Romana', gorgonzola	12
Grilled octopus, lemon, capers & olives	18
Calamari fritti, roast chili salsa	16
Wood-oven roast scallops, pancetta & rosemary	18
Wood-oven baked meatballs	12
Vitello tonnato	16
Prosciutto San Daniele, bresaola, salami, & burrata	18

Carpaccio & Tartare

Carpaccio, Venetian dressing	16
Wild King salmon carpaccio, blood orange, fennel & pistachio	18
Halibut tartare, spring onion, capers & lime	18
Kobe beef tartare, quail egg & summer truffle	20
Ahi tuna tartare, avocado, chili & mint	18

Salads

Red quinoa, zucchini blossom & shrimp	14/20
Roast Chino Farm beets & burrata	12/18
Chopped spring vegetables	10/16
Grilled chicken, pancetta, apple & shaved Parmigiano	12/18
Seared Ahi tuna, tomatoes, romaine & avocado	14/20

Pizza

Buffalo mozzarella, tomato & oregano	16
Spicy salami, bell peppers & mushroom	18
Prosciutto, asparagus & smoked mozzarella	24
Bresaola, arugula & Parmigiano	24
Burrata, heirloom tomato & red onions	20
Goat cheese & summer truffle	36

Sides all at 8

Zucchini fritti	Roast potatoes
Wild arugula & Parmigiano	Sauteed spinach
Mashed potatoes	Broccoli, garlic & chili
Grilled asparagus	Green leaves salad

Pasta & Risotto

(please allow 20 minutes for risotto)

Risotto "verde", zucchini blossom & caprino	22
Orecchiette, broccolini, garlic & chili	14/20
Dungeness crab ravioli, peas & saffron	18/26
Pappardelle, lamb, artichoke & pecorino	16/22
Homemade spaghetti, Maine lobster	32
'Plin' agnolotti, summer truffle	22/30
Potato gnocchi, wild mushroom & homemade sausage	16/22
Spinach tortelli, asparagus & ricotta salata	14/22

Charcoal Grill

Alaskan halibut, rainbow chard, lemon & chili	36
Salmon, asparagus & aged balsamic	30
Mary's Farm chicken paillard, grilled vegetables	24
Sonoma Valley lamb chop, fava beans, peas & artichokes	38
12oz. Dry aged Prime beef, 'Tagliata'	44

Wood Oven

Peacock Farm eggplant Parmigiana, wild arugula	22
Barolo braised short rib, spring vegetables	34
Roast branzino filet, cherry tomatoes & taggiasca olives	38
Veal ossobuco, gremolata & mashed potatoes	36

Monday to Wednesday open 8:00am to midnight

Thursday to Saturday open 8:00am to 1:00am

Sunday open 8:00am to 11:00pm

Breakfast menu served 8:00am to 11:30am

Lunch menu served 11:30am to 4:00pm

Brunch menu on weekends from 11:00am to 4:00pm

BRUNCH

Breakfast

Seasonal fruit, natural yoghurt	9
Homemade granola, yoghurt & berries	10
Panettone French toast, maple syrup	10
Ricotta hotcakes, blueberry compote	10
Crêpes, Nutella & bananas	8
Crêpes, vanilla custard & berries	10
Ham & cheese croissant	8
English muffin, egg, spinach, pancetta, & fontina cheese sandwich	10
Bagel, smoked salmon & cream cheese	11

Eggs

Wood baked frittata with mushrooms & pancetta	10
Wood baked frittata with goat cheese & asparagus	10
Egg white omelette, asparagus & fresh herb	13
Full English Breakfast	16
Florentine / Benedict / Royale	11 / 12 / 14
Potato rosti & duck egg & black truffle	18

Appetizers

Spring minestrone soup	10
Lentil & farro soup, Santa Barbara prawns	16
Buffalo mozzarella, heirloom cherry tomatoes	16
Baked gnocchi 'Romana', gorgonzola	12
Ahi tuna tartare, avocado, chili & mint	18
Kobe beef carpaccio, Venetian dressing	18
Wood-oven roast scallops, pancetta & rosemary	18
Wood-oven baked meatballs	12

Pizza

Buffalo mozzarella, tomato & oregano	16
Spicy salami, bell peppers & mushroom	18
Prosciutto, asparagus & smoked mozzarella	24
Bresaola, arugula & Parmigiano	24
Burrata, heirloom tomato & red onions	20
Goat cheese & summer truffle	36

Salads

Red quinoa, zucchini blossoms & shrimp	14/20
Roast Chino Farm beets & burrata	12/18
Chopped spring vegetables	10/16
Grilled chicken, pancetta, apple & shaved Parmigiano	12/18
Seared Ahi tuna, tomatoes, romaine & avocado	14/20

Pasta & Risotto

(please allow 20 minutes for risotto)

Risotto "verde", zucchini blossom & caprino	22
Orecchiette, broccolini, garlic & chili	14/20
Dungeness crab ravioli, peas & saffron	18/26
Pappardelle, lamb, artichoke & pecorino	16/22
Homemade spaghetti, Maine lobster	32
'Plin' agnolotti, summer truffle	22/30
Potato gnocchi, wild mushroom & homemade sausage	16/22
Spinach tortelli, asparagus & ricotta salata	14/22

Charcoal Grill

Alaskan halibut, rainbow chard, lemon & chili	36
Salmon, asparagus	30
Mary's Farm chicken paillard, grilled vegetables	24
Sonoma Valley lamb chop, fava beans, peas & artichokes	38
12oz. Dry aged Prime beef, 'Tagliata'	48

Wood Oven

Peacock Farm eggplant Parmigiana, wild arugula	22
Barolo braised short rib, spring vegetables	34
Roast branzino filet, cherry tomatoes & taggiasca olives	38
Veal ossobuco, gremolata & mashed potatoes	36