

# CECCONI'S

West Hollywood

8764 Melrose Avenue • Los Angeles, CA 90069

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Dial (800) 774-3663, Press 2 Then Enter Ext.

Email This Menu At: [www.YourRC.com](http://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 |
| DbI 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 |
| 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       |

### 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 |

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|  |    |
|--|----|
| Peacock Farm eggplant Parmigiana, wild arugula           | 22 |
| Barolo braised short rib, spring vegetables              | 34 |
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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

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|---|----|
| 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 |

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