



### STARTERS

BREAD SERVICE: EVOO, Grilled Ciabatta, Olive Tapenade, EVOO and Balsamic Vinegar	6
ZUPPA: Soup of the Day, Please ask your server	14
SMOKED SALMON CARPACCIO: Capers, Red Onion, Baby Greens, Aioli	18
SCALLOPS: Pan Roasted, Crisp Prosciutto, Sage Brown Butter, Balsamic Reduction	19
BRUSCHETTA: Ricotta Cheese, Marinated Julienne Vegetables EVOO and Balsamic Drizzle	17
CAPRESE: Heirloom Tomatoes, Basil, Pesto, and Fresh Mozzarella	18
CALAMARI FRITTI: Tempura Fried Squid Rings & Tentacles, Lemon, Salsa Rossa and Caper Aioli	19
BEETS: Roasted Red Beets, Baby Arugula, EVOO and Burrata	18
CAESAR SALAD: Chopped Hearts of Romaine, Croutons, and Parmigiana & Caesar Dressing	16
CECCO SALAD: Spring Mix, Tomato, Olives, Garbanzos, Ricotta Salata and Lemon Vinaigrette	16

### WOOD FIRED PIZZA

BISTECCA: Smoked Brisket, Mozzarella, BBQ Sauce, Scallions and Shaved Carrot	23
CARNITAS: Braised Pulled Pork Shoulder, Mozzarella, Pickled Onions and Carrots, Potato, Mango Salsa	20
FUNGHI: Mozzarella, Cremini Mushrooms, Garlic, Sage, Red Onion, Truffle Oil	23
CESCA: Mozzarella, Goat Cheese, Pesto, Radicchio and Red Onion	23
BIANCA: Mozzarella, Goat Cheese, Red Onion, Artichoke, EVOO, Baby Greens and Garlic	26
GIANNI: Imported Salame, Mozzarella, Pomodoro Sauce and Baby Arugula	26
MARCO: Imported Prosciutto, Tomato, Pomodoro Sauce and Mozzarella	28
CINGHIALE: Boar Sausage, Tomato, Kale, Smoked Mozzarella and Pomodoro Sauce	26
MARGHERITA: Mozzarella, Oven Roasted Tomato Sauce, Garlic, Basil and Tomato	19
GORLOMI: Cherry Peppers (Little Spicy), Mozzarella, Garlic, Basil	20

### PLATES

BISTECCA: Top Sirloin, Potato Gratin, Green Beans, Baby Carrots Balsamic Sage Butter	42
PESCE PEPERONATA: Scottish Salmon, Pan Seared, Polenta Griddle Cake, Onions with Capers, Roasted Peppers	39
POLLO: Mary's Airline Breast, Pan Roasted, Garlic Mashed Potatoes, Baby Carrots, Marsala Wine Sauce	29
PORK SCALLOPINI PICATTA: Polenta Griddle Cake, Caper, Lemon, White Wine, Butter Sauce	26
BOLOGNESE: Classic Tomato Meat Ragu with Braised Boar, Short Rib of Beef and Spaghetti	26
CHICKEN ALFREDO: Pulled Roast Chicken, Parmigiana Cream Sauce and Fettuccini	29
CHICKEN & SPINACH RAVIOLI: Sage Brown Butter	19
PASTA POMODORO: Oven Roasted Tomato Sauce, Basil, EVOO and Tomato, Pasta Campanelle	22
PASTA POLPETTINI: Beef Meatballs, Pomodoro Sauce, Parmigiana, Rigatoni Mezze	22
CARBONARA: Pancetta, Green Peas, Cream Sauce, Parmigiano and Sunny Egg	28
PUTANESCA: Sauteed Shrimp. Cured Olives, Calabrian Chile, Capers, Tomato and Fresh Basil, Linguini	32
PESTO: Basil, Garlic Pesto with Cream and Orecchiette Pasta	22
"VINCIGRASSI" MARCHE LASAGNA: Baked Pasta Layers, Pork, Turkey, Bechamel, Mozzarella, Ricotta	25

CECCO CATERING: Mobile Wood Fired Pizza Oven / BBQ TRAILER Email [ceccooffice@gmail.com](mailto:ceccooffice@gmail.com)  
Private Dining Room Available