

Club Cecconi's Austin menu



Smalls

- Zucchini fritti, lemon aioli (vegetarian) \$15
- Baked gnocchi romana, gorgonzola (vegetarian) \$16
- Whipped ricotta, truffle honey, crostini (vegetarian) \$17
- Meatballs, tomato sauce, basil \$17

Appetizers

- Calamari fritti, lemon, chili, aioli \$18
- Burrata, tomato, basil (vegetarian) (gluten free) \$19
- Veal tonnato, caper berries* (gluten free) \$21
- Tuna tartare, avocado, chili, mint* (gluten free) \$21
- Beef tartare, black truffle, quail's egg* \$23

Salads

- add Burrata \$11 / Chicken \$11 / Salmon \$11
- Tuscan kale, avocado, apple, radish, hemp, white balsamic mustard dressing (plant based) (gluten-free) \$18
- Butter lettuce, avocado, sherry vinaigrette (plant based) (gluten free) \$21
- Chopped salad, chicken, cheddar, bacon, egg, avocado \$23

Sandwiches

- Avocado toast, cherry tomato, basil, chili (plant-based) \$17
- Fried chicken sandwich, Calabrian chili mayo \$22
- House burger, porchetta, provolone, fries \$24
- Vegan cheeseburger, sweet potato fries (plant based) \$25

Pizzettes and pizzas

- Buffalo mozzarella, tomato, basil (vegetarian) \$17/\$22
- Spicy salami, wild mushroom, chili \$19/\$24
- Prosciutto San Daniele, arugula, burrata \$28
- Black truffle, potato, goat cheese (vegetarian) \$25/\$44

Pasta

- Fusilli, kale and basil pesto, chili (plant based) \$19
- Ravioli, ricotta, tomato, basil (vegetarian) \$21
- Cavatelli, lamb ragu, fava \$26
- Rigatoni, beef bolognese \$29
- Spaghetti, Maine lobster, chili \$42

Plant-based

- Green minestrone soup (gluten free) \$10
- Avocado and chickpea dip, crudites \$16
- Romanesco, pomegranate, sunflower seeds (gluten free) \$21
- Vegan sausage pizza, artichoke, hemp aioli \$23

Mains

- Eggplant parmigiana (vegetarian) \$21
- Chicken paillard, tomato, arugula (gluten free) \$30
- Salmon, broccolini, olives, pesto* (gluten free) \$32
- Chicken parmigiana, mozzarella, basil \$34
- Branzino, spinach, tomato, olives (gluten free) \$43
- Club steak and fries \$46
- Filet mignon, bearnaise, fries \$58

Sides

- Green leaves (plant based), (gluten free) \$9
- Sauteed spinach (plant based) (gluten free) \$9
- Fries / Sweet potato fries / Truffle fries (plant based) (gluten free) \$10/\$11/\$18
- Broccolini, chili, parmigiano (vegetarian) (gluten free) \$11

Around the house special

- Chef Kerry Chan
- Ahi tuna poké, cucumber, spicy soy \$21

Lunch combo

- Available 12pm - 3pm \$15
- Daily sandwich, and either soup or salad

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.