

BREAKFAST

Cecilia Croissant \$ 16.00

Prosciutto, Provolone, Cherry Tomato, Dijon Mustard & Basil

Bacon & Egg Roll \$ 14.00

Homemade Tomato Relish & Baby Spinach

Eggs your Way(V) \$ 14.00

Poached, Scrambled or Fried Eggs on Sourdough

Add sides: Roasted Tomato, Mushrooms, Avocado +\$5 each
Bacon, Prosciutto, Smoked Salmon +\$6 each

Granola Bowl(V) \$ 16.00

Yoghurt with Homemade Toasted Muesli, Fresh Fruit Salad with a Dash of Honey

Avocado on Toast(V) \$ 16.00

Smashed Avo, Bulgarian Feta & Cecilia Seeds Mix

Add Poached Egg +\$4 | Prosciutto +\$6
GF Bread +\$3

Salmon Bruschetta \$ 16.00

Smoked Salmon, Sour Cream, Radish & Chives
GF Bread +\$3

Cecilia Frittata \$ 21.00

Egg, Ham, Spinach, Mushroom, Tomato & Cheese

Cecilia Pancakes(V) \$ 18.00

Greek Yoghurt, Fresh Fruit & Maple Syrup

ENTRÉE

Marinated Olives \$ 6.00

House Baked Focaccia \$ 11.00

Mushroom Arancini(2) \$ 16.00
Served with Truffle Mayo

Chilli & Garlic Prawns \$ 21.00
Sautéed Prawns Tossed in Fragrant Blend of Garlic, Chilli and Olive Oil

Goats Cheese Crostini \$ 19.00
Toasted Crostini Topped with Goats Cheese, Walnuts & Oranges

Cecilia's Burrata \$ 21.00
Served with Confit Tomato, Olive Crumbs and Focaccia Croutons

Antipasto Misto \$ 23.00
Assortment for Cold Cut Meats

Cheese Platter \$ 25.00
Served with Jam

MAIN COURSE

Polpette Della Casa \$ 29.00
Meatballs in Rich Tomato Sauce with Sourdough

Alternative: Pasta +\$5

Filetto Di Pesce MP \$ 29.00
Pan-Roasted Fish of the Day with Seasonal Accompaniments

Eggplant Involtni (V) \$ 26.00
Ricotta and Black Garlic Stuffed Eggplant with Roasted Capsicum Sauce

Chicken Scallopine \$ 31.00
Buttery White Wine Sauce, Crispy Capers & Parsley

Superfood Salad (V) \$ 24.00
Quinoa, Broccolini, Roasted Tomato, Mushrooms, Baby Spinach & Feta
Add: Chicken +\$6

DESSERT

Tiramisu Classic Italian Layered Dessert \$15.00

Cannoli Whipped Ricotta, Candied Orange & Chocolate Crumbs \$15.00

Pannacotta Silky Italian Cream with Dark Cherry, Served with Shaved Chocolate (Dark/Milk or White) \$15.00

Affogato Vanilla Bean Icecream & Espresso \$13.00

FRESH PASTA

Chicken Ragú and Porcini Mushroom Paccheri \$ 28.00

Slow Cooked Chicken Ragú with Porcini Mushrooms & Parmesan

Pistachio Pesto & Prawn Spaghetti \$ 33.00
Marinated Prawns Tossed in Pistachio Pesto & Pistachio Crumbs

Vodka Sauce & Stracciatella Maccheroncini \$ 29.00
Vodka, Creamy Pink Sauce & Stracciatella

Asparagus & Gorgonzola Risotto \$ 32.00
Creamy Risotto with Asparagus & Gorgonzola Fondue

Bucatini Amatriciana \$ 29.00
Spicy Tomato Sauce Topped with Crispy Pancetta Chips & Grated Ricotta Salata

SIDES

Fries \$ 12.00
Grated Truffle Pecorino

Leafy Salad \$ 13.00
Parmesan, Walnuts & Aged Balsamic

Broccolini \$13.00
Tossed with Almonds & Lemon Dressing

Asparagus \$13.00
With Grated Pecorino & Gremolata