

Cecco Restaurant Week- Tuesday-Thursday

“Trench Coat Menu”

Trench coat menu is a specially designed menu for a ristorante’s regular and most frequent diners. Traditionally served on Sundays in the fall. Cold and windy weather demanded the wearing of a trench coat which allowed layers of warmer garments underneath. Such is why the Trench coat menu was named and designed with layers of courses.

It originated in the small town of Cheque in the region of Marche, Italy.

Tuesday-Wednesday-Thursday

Tuesday Jan 23/30

Primi

Zuppa Minestra di Ceci alla Marchigiana

or

Insalata: Mixed greens, Roma tomatoes, pears, Gorgonzola cheese, caramelized walnuts, lime herbs dressing

Main

Brodetto di Pesce: Seafood Stew

Or

Vincigrassi: Marche, Italy version of Lasagna

Or

Pizza Margherita

Dolce

Leo Leo Gelato “Panini”

Wednesday Jan 24/30

Primi

Bruschetta / Sicilian Eggplant Caponata / Burrata

Or

Zuppa di Cipolla / Baked Onion Soup / Melted Cheese

Main

Porchetta / Wild Mushroom Polenta / Braised Rapini

Or

Risotto di Funghi / Parmigiana Crema / Thyme / EVO

Or

Pizza al Uovo / Farm Egg / Mozzarella / Potato / Sage

Dolce

Leo Leo Gelato “Panini”

Thursday Jan 25/ Feb 1

Primi

Tortellini en Brodo / Savory Greens / Ceci / Shaved Parmigiana

Or

Polpette Sugo Rosso / Little Meatballs / Red Sauce

Main

Chicken Piccata

Or

Risotto del Montefeltro / Verdure / Lemon Zest / Casciotta d'Urbino Cheese

Or

Polenta Carbonara

Or

Pizza Bianca: Artichoke Crema, Pesto, Red Onion, Baby Arugula

Dolce

Tiramisu

Forty Dollars non inclusive of tax and 20% Gratuity