

THE BUTCHER'S BLOCK BY

David Cecchi

MENU OFFICINA

\$49 Per Person

CHIANTI CRUDO*
BEEF TARTARE

COSTATA O BISTECCA FIORENTINA*
T-BONE STEAK

12

4
CARPACCIO DI CULO*
RUMP ROAST CARPACCIO

FAGIOLI ALL' EXTRAVERGINE
TUSCAN BEANS WITH EVOO

16 9
TAGLI CECCHINI*
CECCHINI SIGNATURE CUTS

PATATE AL CARTOCCIO
BAKED POTATOES

11
BISTECCA PANZANESE*
PANZANESE STEAK

BURRO DEL CHIANTI 
CHIANTI PORK "BUTTER"

MENU VEGETARIANO

\$39 Per Person

GIARDINIERA E SOTT'OLI
HOUSE-MADE PICKLED AND PRESERVED VEGETABLES

BRASATO SCAPPATO
E CECINA CALDA
BRAISED ONIONS AND CHICKPEA TART

CROSTONE DI SUGO FINTO
CROSTONE WITH VEGETABLE TOPPING

PATATE AL CARTOCCIO
BAKED POTATOES

PAPPA AL POMODORO TOMATO STEW

BUGLIONE DI VERDURE
TUSCAN-STYLE MIXED VEGETABLES

FAGIOLI ALL' EXTRAVERGINE
TUSCAN BEANS WITH EVOO

UOVA ALLA CONTADINA
EGGS WITH TOMATO SAUCE

QUESTO MENU E SERVITO NEL RISPETTO DEL LIBERO PENSIERO DI CIASCUNO
THIS MENU IS SERVED IN RESPECT OF ALL FREE THINKERS

IN TAVOLA

on the table

PANE TOSCANO TUSCAN BREAD
PROFUMO DEL CHIANTI OUR SPECIAL SALT

PINZIMONIO DELL'ORTO
VEGETABLES TO DIP IN EVOO

ACQUA LISCIA E CON LE BOLLE
WATER WITH AND WITHOUT BUBBLES

VINO ROSSO RED WINE

PER FINIRE

at the end

CAFFE ALLA MOKA E TORTA
ALL'OLIO COFFEE, OLIVE OIL CAKE

GRAPPA CECCHINI
GRAPPA CECCHINI



LA CARNE I ALLEVATA PER ME IN CATALONIA (SPAGNA) THE MEAT I SERVE IS RAISED ON MY BEHALF IN CAALUNYA (SPAIN)
PER QUALSIASI CHIARIMENTO SUGLI ALLERGENI O GLI INGREDIENTI DEI PIATTI POTETE RIVOLGERVI AL NOSTRO PERSONALE O RICHIEDERE IL NOSTRO DOCUMENTO INFORMATIVO
FOR CLARIFICATIONS ABOUT ALLERGENS AND INGREDIENTS, A FLYER IS AVAILABLE ON REQUEST

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.