

CURED MEATS & CHEESES three for 18, five for 28

Cured Meats

PROSCIUTTO DI SAN DANIELE: Italian cured ham *GF*

SPECK: smoked prosciutto *GF*

COPPA: Cheshire pork shoulder *GF*

LOMO: Cheshire pork loin *GF*

BRESAOLA: White Oak Pastures cured beef *GF*

NDUJA: Calabrian-style spicy pork sausage *GF*

CHUPA CABRA: goat and pork salchichon *GF*

CHORIZO: traditional Spanish sausage *GF*

** ask about daily supplemental meat options*

Taste & Share

Wood fired focaccia, seasonal cicchetti 16

Stuffed piquillo peppers, braised beef 9 *GF*

Gulf shrimp, lemon mayonnaise, salmoriglio 12 *GF*

Fried goat cheese, honey, black pepper 9

Stuffed cerignola olives, mortadella 13

Yellowtail crudo, tuna heart bottarga,
cucumber water 16 *GF*

Flatbreads

Cuttlefish, taggiasca olives, caper berries,
field rocket, black crust 21

Guanciale, braised radicchio, taleggio,
vincotto 18

San Marzano tomatoes, farmstead burrata,
basil 15

Porchetta, pecorino romano,
pickled green onion 18

Brussels sprouts, parsnip crema, chile salsa
verde 16

Mains

Roasted hake, hen of the woods,
rich mushroom broth 29 *GF*

Half roasted chicken, Umbrian lentils,
rainbow chard 24 *GF*

Smoked short rib, cauliflower, castelvetro olives,
salsify, herbed creme fraiche 42 *GF*

Wood-grilled dorade, acquapazza panzanella,
gremolata 32 *MGF*

*Ecco's food waste is composted, our non-organic material is recycled
and our fryer oil is converted to biodiesel.*

*GF=Gluten Friendly, MGF=Modification to be made Gluten Friendly
A 20% gratuity will be added to parties of six or more.*

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN*

10/19/2018

Cheeses *descending order from mild to pungent*

RICOTTA: Italy sheep's milk; creamy

BRILLIAT SAVRIN: France; cow's milk; creamy

OUT OF THE ASHES: USA; cow's milk; soft

VALDEON: Spain; cow and goat's milk; semi-firm

NIMBLE: USA; cow and goat's milk; semi-firm

FIORE SARDO: Italy; sheep's milk; hard

REYPENAEER GOUDA: Netherlands; cow's milk; hard

PARMIGIANO-REGGIANO: Italy; cow's milk; hard

** ask about daily supplemental cheese options*

Appetizers

Wagyu salad, artichokes, robiola fresca 15 *GF*

Wood-charred lettuces, bagna cauda, fiore sardo,
pine nut pangratatto 11 *MGF*

Frisée, cured duck, wheat berries, apple-quince
mostarda, shaved kohlrabi 13 *GF*

Lamb albondigas, hen of the woods, pecorino
romano, fregola 14

Bangs Island mussels, cava, chorizo-avocado-
chile butter 16 *GF*

Pastas

Chestnut paccheri, whole duck ragu, local carrots,
pecorino romano 22 *MGF*

Roasted lamb agnolotti, creme fraiche, salsify,
lamb succo 24

Raviolo, warmed yolk, delicata squash,
smoked ricotta 22

Risotto aquerello, cacio e pepe,
parsnip crema 19 *GF*

Squid ink conchiglie, braised cuttlefish, bone
marrow sugo, tuna heart bottarga 24 *MGF*

Sides

Patatas bravas, aleppo aioli, pecorino romano 9

Pommes frites, sherry mayonnaise 6

Local pole beans, smoked tomato sofrito 8 *GF*

Wood grilled brassicas, bagna cauda 8 *GF*

Greens and grains, vincotto, uvetta,
pine nuts 8 *GF*



A FIFTH GROUP RESTAURANTS CONCEPT
*South City Kitchen • La Tavola • Ecco • El Taco
Alma Cocina • Lure • Bold Catering & Design*

Aperitifs

El Maestro Sierra, Fino, Palomino <i>Jerez-Xeres-Sherry, Spain</i>	15
Fernando di Castillo, Fino en Rama, Palomino <i>Jerez-Xeres-Sherry, Spain</i>	12
Fernando di Castillo, Manzanilla, Palomino <i>Jerez-Xeres-Sherry, Spain</i>	14
Bodegas Grant, La Garrocha Amontillado, Palomino <i>Jerez-Xeres-Sherry, Spain</i>	12
LN Mattei, Cap Corse Blanc <i>Corsica, France</i>	12
Dubonnet Rouge Le Grand Aperitif <i>Île-de-France, France</i>	14

Gin Cocktails | \$14

Gin Tonic No. 1

Gin Mare, sherry pearls, oceanic herbs

Gin Tonic No. 2

Bombay Saffhire, elderflower, lavender, mint

Bird in the Hand

Xoriguer, lemon, rosemary, sage

Cape Floral Kingdom

Berkshire Mountain Garden gin, Capheritif, hamblemousse, pink saline

Caught in the Rain

Sipsmith London Dry, blanc vermouth, olive

Old Tom Cat

Ransom Old Tom, Calvados, Dubonnet, apple

Cocktails

Napoleon Complex

Prosecco, cap corse blanc, pear, lemon vinegar 12

El Dorado

Pisco, saffron, lemon, honey foam 11

Keep the Peace

Japanese whiskey, plum sake, yuzu sour, ginger 11

Victory Lap

Repo tequila, punt e mes, triple sec, orange soda 11

New York, You're Perfect

Rye, Spanish vermouth, manzanilla sherry 12

Rosé & Sparkling

Lamberti, Prosecco Brut, <i>Veneto, Italy NV</i>	11
Perelada, Stars Cava, <i>Penedes, Spain NV</i>	12
Franck Besson, Rosé Granit, Gamay, <i>Beaujolais, France NV</i>	15
Aubry, 1er Cru, Brut, <i>Champagne, France NV</i>	17
Ah-so, Rosé of Garnacha, <i>Navarra, Spain, 250ml</i>	14

Whites

Domaine du Vieil Orme, Sauvignon Blanc, Tourraine, <i>Loire Valley, France</i>	11
Bodegas Angel Rodriguez, Martinsancho Verdejo, <i>Rueda, Spain</i>	13
Spreitzer, Riesling 101, <i>Rheingau, Germany</i>	12
Eyrie, Pinot Gris, Dundee Hills, <i>Willamette Valley, Oregon</i>	12
Marcel Deiss, Alsace Blanc, <i>Alsace, France</i>	14
Domaine Jean-Marc Brocard, Chablis, <i>Burgundy, France</i>	14
Stuhlmuller, Chardonnay, <i>Alexander Valley, California</i>	16

Reds

Abbazia di Novacella, Schiava, <i>Alto Adige, Italy</i>	12
Windracer, Pinot Noir, <i>Anderson Valley, California</i>	15
Yangarra, PF Shiraz, <i>Mclaren Vale, Australia</i>	12
Raul Perez, Ultreia St. Jacques, Mencia, <i>Bierzo, Spain</i>	14
Paolo Scavino, Nebbiolo, Langhe, <i>Piemonte, Italy</i>	18
Churchill's, Estate, <i>Douro Valley, Portugal</i>	11
Arrowood, Cabernet Sauvignon, <i>Sonoma County, California</i>	15
Torres, Altos Ibéricos Crianza, Tempranillo, <i>Rioja, Spain</i>	16
Matarromera, Crianza, Tempranillo, <i>Ribera del Duero, Spain</i>	17

Ales & Such

Pilsner Urquell, Lager, <i>Czech</i> 5	Miller High Life, Lager, <i>Wisconsin</i> 4
Blanche de Bruxelles, Witbier, <i>Belgium</i> 7	Steigl, Grapefruit Radler, <i>Austria</i> 7
Sweetwater, 420, Pale Ale, <i>Georgia</i> 5	Aval, Cider, <i>France</i> 12
Scofflaw, Hooligan, IPA, <i>Georgia</i> 4	Estrella Damm (GF), Lager, <i>Spain</i> 6
Wild Heaven, OTM, Brown Ale, <i>Georgia</i> 4	Clausthauler, non-alcoholic, <i>Germany</i> 12
Eventide, Nitro Stout, <i>Georgia</i> 10	

