

STARTERS

Marinated olives - olive oil, lemon zest, garlic, grilled ciabatta
House-made truffle burrata - olive oil, sea salt, crostini
Wood grilled artichoke - garlic, lemon herb aioli
Sausage and roasted peppers - olive oil, garlic, chilies
Calamari fries - arrabiata sauce, hard herbs
Cheese plate - gorgonzola dolce, sottocenere tartufo, taleggio
Dry roasted mussels - chilies, prosciutto, lemon, bread crumbs
Bruschetta two ways - burrata and pomodoro crudo, ricotta and peperonata
Salumi plate - prosciutto di parma aged 16 months, finocchiona, bresaola
Goat cheese stuffed squash blossoms - roasted tomato vinaigrette, basil oil

SALADS

Chopped - garbanzo beans, red onions, fennel salami, tomatoes, pepperoncinis, white wine vinaigrette
Heirloom tomato - organic wild arugula, red onions, gorgonzola, balsamic vinaigrette
Classic Caesar - olive tapenade crostini, shaved grana padano
Local organic baby greens - shaved fennel, almonds, red wine vinaigrette
Bresaola - organic wild arugula, sweet onions, lemon, pecorino romano, olive oil

PIZZA

Ecco - summer squash, red onion, crushed tomatoes, burrata, squash blossoms
Margherita - crushed tomatoes, fresh mozzarella, basil, olive oil
White - crème fraiche, fresh mozzarella, fontina, grana padano, basil
Veggie - basil pesto, eggplant, asparagus, goat cheese, fresh herbs
Sausage - tomato sauce, fresh mozzarella, caramelized onions, olives, oregano
Mushroom - fontina, taleggio, thyme, white truffle oil
Prosciutto - prosciutto di parma, crushed tomatoes, fresh mozzarella, sweet onions, wild arugula

specials

Capricciosa - no specifications please... trust us you will love it!
Seasonal: Guanciale – figs, basil, pesto, fresh mozzarella, goat cheese, wild arugula
...add \$4 for prosciutto di parma / \$3.5 pancetta / \$3 for arugula / \$2 for an egg

PASTA

Pappardelle bolognese - traditional meat sauce, pecorino romano
Bucatini puttanesca - tomatoes, anchovies, capers, black olives, grana padano, flat leaf parsley
Orecchiette salsiccia - Italian sausage, swiss chard, crimini mushrooms, basil, olive oil
Ricotta gnocchi - grilled prawns, arugula pesto
Seafood risotto - shrimp, mussels, scallops, heirloom cherry tomatoes, flat leaf parsley

PLATES

Natural half chicken - braised cavolo nero kale, cannellini beans, chicken jus
Flat iron steak - broccoli rabe, black olive vinaigrette
Columbia river steelhead salmon - white corn, heirloom cherry tomatoes, basil, pancetta
Lamb osso bucco - sautéed spinach, gremolata
Pork porterhouse saltimboca - prosciutto, roasted eggplant, lemon caper sauce

SIDES

Roasted fingerling potatoes with garlic and herbs
Grilled asparagus with grana padano
Cannellini beans with garlic and oregano
Sautéed broccoli rabe with garlic and chilies
Griddled polenta cake with goat cheese and herbs

Executive Chef Kris Kirk

Summer 2010

Menu subject to change without notice

Ecco Restaurant
2937 Bristol, Suite A-103
Costa Mesa, CA 92626
(714) 444-Ecco (3226)
www.eccocom.com