Kecco's
NEAPOLITAN WOODFIRE KITCHEN

ANTIPASTI Appetizers

ANTIPASTO DI TERRA 22
Prosciutto / Salami / Mortadella / Burrata / Mozzarella

CROCCHETTE DI PATATE 8
Potato Croquettes Stuffed With Cheese

BRUSCHETTA IMPERIALE 15
Toasted Bread Topped With Crab Imperial

CALAMARI FRITTI 14
Fried Calamari

SAUTÉED OF MUSSELS AND CLAMS 15
Garlic Olive Oil Sauce And Toasted Bread

MELENZANE ALLA NAPOLETANA 14
Eggplant Parmiggiana

BRUSCHETTA POMODORO 8
Cherry Tomato / Basil

ARANCINI 12
Rice Ball Stuffed With Beef & Peas

BRUSCHETTA STRACCIATA 13
Stracciatella Cheese/Prosciutto Arugula Drizzle Balsamic Glaze

Burrata Nostra 15
Fried Burrata / Tomato/ Basil

CALAMARI ALLA GRIGLIA 14
Whole Calamari Grilled

GAMBERI ALLA SAMBUCA 16
Shrimp / Fried Tomato / Sambuca Sauce

MOZZARELLA CARROZZA 12
Fried Mozzarella

POLPO ALLA GRIGLIA 18
Grilled Octopus / Onions / Capers / Mashed Potato / Vinaigrette

INSALATE Salads

Chicken $6 / Shrimp (6) $12 / Salmon $14 / Chopped Steak $8

ARUGOLA & PEAR 14
Pear / Walnuts / Gorgonzola / Balsamic

LENTIL SALAD 12
Lentils / Mix Greens / Shaved Cheese

PANZANELLA 13
Tomatoes / Cucumber / Red onions / Red & Green Peppers
Olives / Croutons / Mozzarella

KALE SALAD 14
Apple / Goat Cheese / Raisins / Pine Nuts /
Shaved Parmiggiano Cheese / Balsamic Vinaigrette

Spinach Salad 14
Red Peppers / Gorgonzola /Walnuts/ Bacon / Crispy Onions
Boiled Egg / Balsamic Vinaigrette

CAESAR 10
Romaine / Croutons / Parmiggiano

CONTORNI Sides

BROCCOLINI
MUSHROOMS
MASHED POTATO
RAPINI
SAUTÉED SPINACH or BROCCOLI
SPAGHETTI AGLIO&OLIO
TRUFFLE MAC AND CHEESE
PATATE AL FORNO

ZUPPA Soup

PASTA E FAGIOLI 8
White Bean Soup

STRACCIATELLA ROMANA 12
Egg Drop / Spinach / Pasta / Grated Cheese

WOODFIRE PIZZA

MARINARA 13
Tomato Sauce / Garlic / Basil / No Cheese

NAPOLI 16
Mozzarella / Capers / Olives / Anchovies

CAPRICCIOSA 18
Artichoke / Mushrooms / Red Peppers / Olives

SICILIAN SQUARE PIZZA 18
Our Square Deep Dish

PIZZA FRITTA 15
Fried Cheese And Ham Calzone

TRUFFLE BURRATA 19
Burrata / Prosciutto / Truffle oil

BIANCA 16
Ricotta / Mozzarella

POSITANO 16
Ham / Mushrooms / Truffle oil

CAPRESINA 15
Fresh Tomato / Mozzarella / Garlic & Basil

MARGHERITA VERACE 15
Mozzarella / Basil

N.Y.12" CHEESE PIZZA 14
Traditional New York Style

CARNOSA 19
Pepperoni / Meatball / Sausage / Bacon

DIAVOLA 16
Hot Sopressata / Hot Cherry Peppers

VEGGIE CALZONE 15
Baked / Ricotta / Mozzarella / Spinach / Broccoli / Mushrooms

PROCIDA 24
Crab Meat / Scallops / Shrimp

PESCATORE 24
Mussels / Shrimps / Clams / Calamari

FUORIGROTTA 19
Prosciutto / Tomatoes / Arugola

RUSTICANA 15
French Fries / Bacon / Mozzarella

MENU DESIGN & PRINT: sailsography.com

STUFFED PASTA

RAVIOLI DI ZUCCA 21
Butternut Squash Ravioli / Butter Sage Sauce / Shredded Parmiggiano

RAVIOLI DEL PESCATORE 26
Stuffed w Crabmeat and Shrimp/ Creamy Sauce

CANNELLONI NAPOLI 22
Our Manicotti With Meat Sauce

CANNELLONI FIORENTINA 23
Large Pasta Tube / Stuffed With Cheese / Ground Beef / Spinach
Topped with Homemade Vodka Sauce

SACCHETTI PERA 22
Fresh Mini Ravioli / Stuffed with Gorgonzola / Served with Sliced Pear
Walnuts / Cheese Sauce. (no substitutions)

OLD ITALIAN CLASSICS

LASAGNA 22
Homemade All Beef

STUFFED SHELLS 18
Large Pasta Shell / Stuffed with Ricotta / Topped
With Tomato Sauce And Melted Mozzarella

FETTUCCINE ALFREDO 18
Creamy Fettuccine / Rich Parmesan Sauce / Buttery / Indulgent
Add $6 for Chicken / $12 for Shrimp (6) / $4 for Broccoli

RIGATONI VODKA SAUCE 21
Rose Vodka Cream Sauce
Add $6 for Chicken / $12 for Shrimp (6) / $4 for Broccoli

CHEESE RAVIOLI 18
Cheese Ravioli / Topped with Tomato Sauce

BAKED ZITI 18
Penne Pasta / Ricotta Cheese / Chopped Eggplant / Mozzarella
Tomato Sauce

RIGATONI BOLOGNESE 22
Our All Beef Meat Sauce

PENNE ALLA BOSCAIOLA 19
Peas/Mushrooms/Ham/ Cream Cheese Sauce
Add $6 For Chicken / $12 For Shrimp (6) / $4 For Broccoli

GOURMET PASTA

SCIALATIELLI CON VONGOLE 24
Homemade Pasta / Clams / Cherry Tomato / White Wine Sauce

PACCHERI ALLA MEDITERRANEO 29
Baby Scallops / Shrimp / Crab Meat / Rose Cream Sauce

PACCHERI AUMM AUMM 28
Meatballs / Sausage / Meat Sauce

RAVIOLI DI ZUCCA 22
Butternut Squash Ravioli / Butter Sage Sauce / Shaved Parmiggiano

GNOCCHI SORRENTINA 21
Tomato Sauce / Mozzarella

TAGLIATELLE AI FUNGHI 23
Mushrooms / Truffle Oil / Parmiggiano cheese

CANNELLONI FIORENTINA 23
Large Pasta Tubes / Stuffed With Cheese / Ground Beef / Spinach /
Topped with Homemade Vodka Sauce

SCIALATIELLI AL PESTO 21
Homemade Pasta / Tossed With Pesto And Dry Ricotta

PACCHERI AI FRUTTI DI MARE 29
Shrimp / Clams / Mussels / Calamari Cherry Tomato Sauce

RAVIOLI DEL PESCATORE 26
Stuffed With Crab Meat, Lobster Tail Meat, Topped With A Mixture Chopped
Creamy Seafood Sauce

BUCATINI CARBONARA 22
Creamy Eggs, Guanciale

TAGLIOLINI AMALFI 26
Homemade Pasta / Shrimp / Limoncello Cream Sauce

ORECCHIETTE BARESE 23
Broccoli / Sausage / Tossed With Parmiggiano /
Garlic Olive Oil Sauce

20% GRATUITY WILL BE ADDED
PARTIES OF 6 OR MORE

STEAK I CHOPS I SEAFOOD

VEAL CHOP ALLA GRIGLIA 45
Grilled / Served with Spinach / Garlic Roasted Potatoes

RIBEYE STEAK 35
Grilled / Served with Arugula / Shaved Parmiggiano Cheese

GRIGLIATA DI PESCE 38
Grilled Calamari / Shrimp / Tuna / Salmon /
Served with Arugula & Tomatoes

GRILLED SALMON 29
Grilled Salmon / Broccolini / Mushroom / Quinoa

TUNA MODENESE 26
Medium Rare / Balsamic Glaze / Pearl Onions / Broccolini

PAN-SEARED BONE-IN PORK CHOP 28
Hot Cherry Peppers / Broccoli Rabe / Roasted Potatoes

GRILLED ITALIAN SAUSAGE 21
Italian Sausage / Grilled to Perfection / Served with Rapini

HALIBUT ALLA MEDITERRANEO 35
Halibut Filet / Cherry Tomato / Olives / Capers / Potato

GAMBERONI ALLA GRIGLIA 28
Shrimp / Broccolini / Mushroom Quinoa

FLOUNDER AL LIMONE 22
Fresh Flounder / Lemon Butter Sauce / Spinach

LAMB SHANK 32
Slow Cooked Vegetable Stew / Roasted Potatoes

PARMIGGIANA STYLE

SUBSTITUTE SAUCE ADD $4

CHICKEN 22
Golden Brown / Freshmade Tomato Sauce / Melted Mozz / Pasta

EGGPLANT 22
Golden Brown / Freshmade Tomato Sauce / Melted Mozz / Pasta

VEAL 26
Golden Brown / Freshmade Tomato Sauce / Melted Mozz / Pasta

SHRIMP (6) 28
Golden Brown / Freshmade Tomato Sauce / Melted Mozz / Pasta

VEAL CHOP 45
Golden Brown / Freshmade Tomato Sauce / Melted Mozz / Pasta

CHICKEN & VEAL

CHICKEN $24
VEAL $29

PICCATA
Lemon Capers / Garlic / White Wine Sauce / Pasta

FRANCESE
Eggwashed / White Wine and Lemon Sauce Pasta

MARSALA
Mushrooms / Marsala Wine Sauce / Pasta

SALTIMBOCCA
Prosciutto / Fontina Cheese / Sage White Wine Sauce



CORKAGE FEE $10
Bring Your Own Bottle

HALF PRICE
BOTTLES OF HOUSE WINE (WEDNESDAYS)