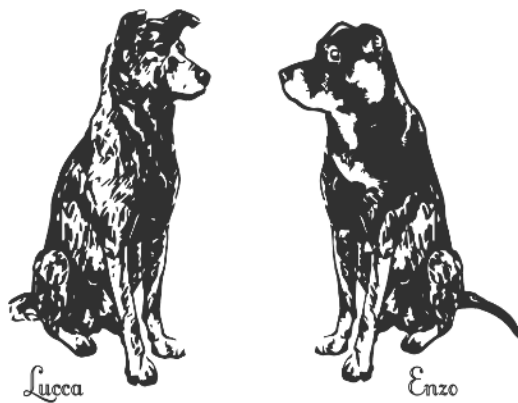




## CICCHETTI & ANTIPASTI

focaccia della casa 7

olive marinare with citrus, fennel & herbs 9

deviled egg with spanish chorizo & basque piparra pepper 4 EACH

goat cheese & bitter green crostone with calabrian honey 13

caponata siciliana with pine nuts, grilled bread & occhipinti extra virgin olive oil 14

hawaiian ahi tuna crudo with watermelon acqua pazza,  
cherry tomato, chervil & pickled tropea onion 24

insalata caprese of heirloom tomato, door county peach,  
basil & drew baker's hours-old fresh mozzarella 19

green beans, cherry tomato & chioggia radicchio  
with gorgonzola dressing & roasted pistachio 16

griddled shishito pepper & tropea onions with walnut pesto & balsamico 14

soppressata with gnoccho fritto, crescenza cheese &  
marinated zucchini with hot cherry peppers 21

## PASTA & RISO

*All pasta is made in house, all risotto is Acquerello carnaroli rice*

paccheri with spiced lamb sausage, roasted eggplant passata,  
violeta cauliflower & ricotta salata di pecora 30

trofie with creamed sweet corn & summer vegetable ragù 29

hand-rolled fileja with spicy 'nduja pork sugo & charred red cabbage 32

ricotta-filled girasole with amy's acres cherry tomato, marjoram & parmigiano reggiano 28

spaghettoni all'arrabbiata with wild blue shrimp, tropea onions & fresno chile 38

risotto of foraged chanterelle mushroom & swiss chard 36

## SECONDI

griddled atlantic swordfish with amy's acres green beans,  
cherry tomatoes & sicilian salmoriglio vinaigrette 38

roasted rohan duck breast with swiss chard, tropea onions & red wine jus 42

*Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness*

Much emphasis is placed on sourcing the very best ingredients to cook for you. Our menu takes inspiration from Northern & Central Italy in the cooler months and from Southern Italy and coastal regions in the warmer months. Thank you for your patronage, we hope you have a wonderful meal.

Buon Appetito - Sarah & Zachary Baker and all the staff of Ca'Lucchenzo