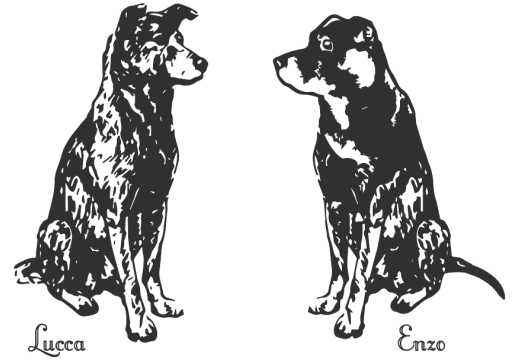


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- gnoccho fritto cacio e pepe 10
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
- castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
- blistered shishito peppers & onions, walnut pesto, balsamico di modena 13



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 16
- Carote Dragone Arrosto** - roasted amy's acres carrots, medjool dates, almond, ricotta salata di pecora, vadouvan curry 14
- Insalata Misticanza** - mixed lettuces & chicories, shaved fall vegetables, volpaia chianti vinegar, extra virgin olive oil 13
- Minestra di Verdure e Fagioli** - vegetable & white bean soup with pancetta & rosemary, torn focaccia croutons, extra virgin olive oil 12
- Soppressata con Verdure Sott'Aceto** - rustic salame scented with clove & garlic, pickled corno di toro sweet peppers 16

Pasta Fatta in Casa

- Pappardelle al Ragù di Cervo** - broken arrow ranch wild venison ragù, parmigiano reggiano 32
- Rigatoni con Salsiccia e Peperonata** - house italian sausage, stewed italian corno di toro sweet peppers & onions, mascarpone 29
- Caramelle di Zucca** - roasted butternut squash-filled pasta, brown butter & sage, pomegranate, parmigiano reggiano 28
- Orecchiette con Broccolini** - amy's acres broccolini, garlic, roasted hazelnut, golden raisin, calabrian hot pepper, ricotta salata 27
- Spaghettoni Arrabbiata con Gamberi** - hawaiian sweet shrimp, tropea onions, tomato, calabrian hot pepper, vino bianco 32
- Tajarin al Tartufo Bianco** - thin ribbon piemontese-style egg yolk pasta, butter, parmigiano reggiano, shaved italian white truffle 65

Riso & Secondi

- Risotto con Coregono Affumicata** - smoked door county whitefish, late season cherry tomato, sweet herbs 29
- Pesce Spada con Crema di Peperone** - griddled wild swordfish, sautéed broccoli, tropea onions & gaeta olive, sweet pepper passata 38
- Costata di Maiale** - roasted duroc pork rib chop, braised red cabbage, roasted acorn squash, mustard jus 35

Dolci

- Torta di Zucca e Castagne** - cinnamon girl pumpkin & chestnut frangipane tart, marsala-brown butter caramel, panna montata 12
- Panna Cotta al Cardomomo** - silky cardamom-infused milk custard, wild red current conserva, walnut crumble 12
- Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
- Affogatto della Casa** - dark chocolate gelato drowned in our house blend espresso 12
- Passito e Sbrisolona** - a glass of arnaldo caprai 2017 sagrantino passito rosso, house-made almond & polenta cookies 18
- Bevande per Nostro Squadra** - a round of cold night waters for our amazing & talented staff 10

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

