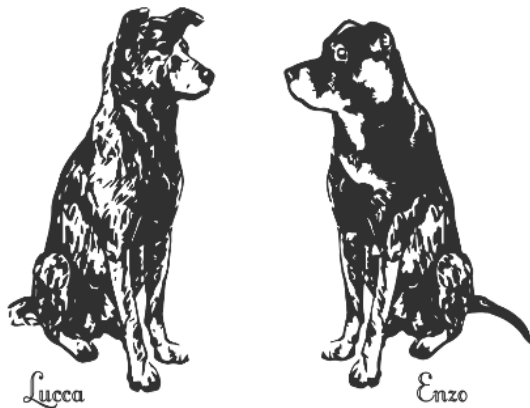




## CICCHETTI & ANTIPASTI

focaccia della casa 7

olive marinare with citrus, fennel & herbs 9

deviled egg with 'nduja sausage & pickled ramps 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

fried potato & ricotta-filled squash blossoms with anchovy bagnetto verde 15

panzanella toscana of heirloom tomato, cucumbers &  
torn focaccia with volpaia chianti vinegar 17

green beans, cherry tomato & bibb lettuce insalata  
with gorgonzola dressing & roasted pistachio 16

fra'mani mortadella with gnoccho fritto, crescenza cheese & pickled lunchbox peppers 19

pattypan squash & roasted onion gratinato with tomato,  
mozzarella della casa, gaeta olives & grilled focaccia 18

## PASTA & RISO

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

pappardelle with lamb sugo bianco & parmigiano reggiano 34

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

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

risotto of foraged chanterelle mushroom & swiss chard 36

## SECONDI

griddled lake superior whitefish with sautéed green beans,  
cherry tomatoes & brown butter salmoriglio 37

crispy duroc pork belly from serenous pastures with  
cherry mostarda, cavolo nero & roasted tropea onions 38

*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