



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with spanish oil-packed tuna & pickled onion 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

zuppa of musquée du provence pumpkin with spicy 'nduja salume & yogurt 13

soppressata salume with gnoccho fritto, stracchino & verdure sott'aceto 21

insalata of chicories & cara cara oranges with
roasted walnuts & 24-month vacche brune parmigiano reggiano 15

✿ house made stracchiatella rustica with hazelnuts,
brown butter & roasted farmer squash 16

hand-chopped pinn oak lamb tartare with black winter truffle & toasted brioche 25

saffron arancino with meat ragù & sugo di pomodoro 18

PASTA & RISO

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

pasta alla norcina with house duroc pork sausage,
onions, panna & shaved black winter truffle 48

✿ roasted lamb-filled girasole with roasted cipollini onions & sugo d'arrosto 30

orecchiette with guanciale, cauliflower, calabrian hot pepper & ricotta salata di pecora 28

✿ hand-rolled garganelli with sautéed mushrooms, leeks & parmigiano reggiano 29

calamarata with scallops, spicy tomato sauce & garlic pangrattato 35

✿ risotto of pan di zucchero chicory & taleggio cheese 29

SECONDI

griddled swordfish with cauliflower-potato schiacciato
and grilled broccoli rabe & almond pesto 36

spiced-honey glazed quail with braised cavolo nero,
borlotti bean ragù & red wine jus 40

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