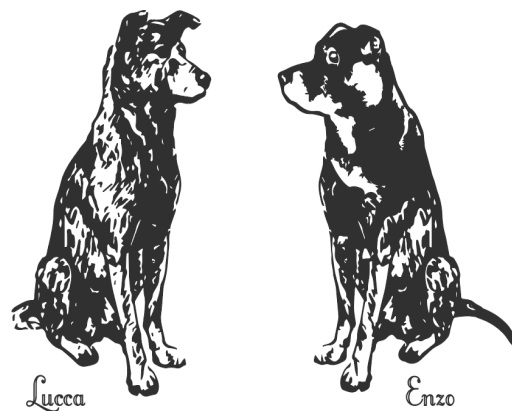


Cicchetti

- focaccia della casa, extra virgin olive oil 6
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11
castelvetro & leccino olives marinated with citrus, fennel & herbs 7
herbed deviled egg with siberian sturgeon osetra caviar 9 PER PIECE
fried baccala salt cod, squid ink aioli, lemon 12



Antipasti

- Gratinato di Scamorza** - smoked southern italian cow's milk cheese baked with tomato, roasted onions & gaeta olives, crostone 14
Insalata di Cicoria - rare earth farm's radicchio tardivo, brown cow parmigiano-reggiano, hazelnut, balsamico di modena 13
Agrumi Misti - mixed seasonal citrus, arugula, red onion, fennel, mint, sicilian pistachio, ricotta salata di pecora 13
Sopressata con Finferli - rustic tuscan-style sopressata salume, yellowfoot chanterelle conserva 15
Gamberoni in Padella - sautéed kauai sweet prawns, taggiasca olives, citrus & tarragon butter sauce 16

Pasta Fatta in Casa

- Garganelli al Ragù di Prosciutto** - hand-rolled quills, porks shoulder & prosciutto di parma ragù, savoy cabbage, parmigiano 28
Gnocchi di Ricotta ai Funghi - whole milk ricotta dumplings, mushroom ragù, parmigiano-reggiano 27
Ravioli Doppio di Agnello e Polenta - double ravioli of lamb & polenta, roasted shallot, parmigiano-reggiano 28
Cannelloni di Verdure - spring garlic, celery root, mushroom & cacioavallo cheese baked pasta, besciamella, parmigiano 27
Orecchiette al Sugo di Domenica - apuglian "little ear" pasta, sunday-style pork ragù, broccoli rapini, pecorino-romano 29
Paccheri con Cappesante all'Arrabbiata - large pasta tubes, scallops, san marzano tomato, calabrian chili, breadcrumbs 30

Riso & Secondi

- Risotto con Cipollotto e Pignoli** - creamy acquerello carnaroli rice, wild southern spring onion, pine nuts, lemon, herbs 27
Spigola in Padella - pan roasted pacific barramundi sea bass, caramelized chioggia radicchio, almonds, anchovy bagnetto verde 38
Costata di Cinghiale - roasted broken arrow ranch wild boar chops, foraged mustard greens, mushrooms, red wine jus 40

Formaggio & Dolci

- Pecorino Toscano DOP** - 180-day aged sheep's milk cheese from tuscan, apricot conserva 11
il Tiramisu Nostrano - sarah's take on the italian classic of mascarpone mousse & coffee-soaked ladyfinger cookies 11
Crema di Limone in Tazza - meyer lemon cream, pistachio lace cookie, panna montata 10
Frittelle di Semola - venetian semolina doughnuts rolled in spiced sugar, red currant preserves 10
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

