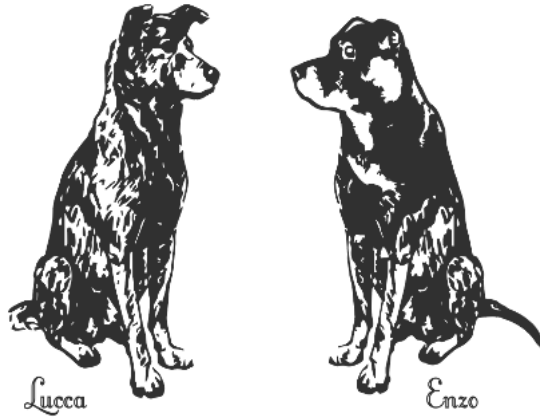




CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with 'nduja sausage & pickled ramps 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

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

marinated amy's acres beets with peaches, pickled fennel, hazelnuts & ricotta salata 15

fra'mani mortadella with gnoccho fritto, crescenza cheese & pickled luchbox peppers 21

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

orecchiette with pork sausage, broccolini, garlic & hot pepper 30

mezzemaniche with guanciale, purple cauliflower & pine nuts 28

casarecce with pinn oak lamb sugo bianco, zucchini & pecorino romano 29

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 eggplant, cherry tomato, basil & parmigiano reggiano 28

SECONDI

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

crispy duroc pork belly from serenus 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