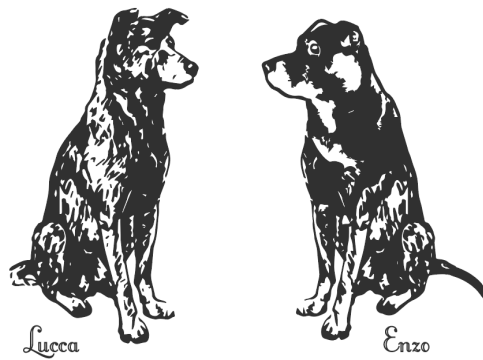




## CICCHETTI & ANTIPASTI

- 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
- sugar snap pea & bibb lettuce insalata with patio mint,  
pistachio-buttermilk dressing & pecorino sardo 16
- marinated amy's acres beets with pickled fennel, hazelnuts & ricotta salata 15
- wisconsin hall of fame wagyu beef carpaccio with arugula &  
24-month vacche brune parmigiano reggiano 26
- soppressata with gnoccho fritto, stracchino & verdure sott'aceto 21
- fioretto cauliflower & broccoli alla napoletana with sicilian capers,  
gaeta olives, golden raisin, pine nuts & garlic pangrattato 16

## PASTA & RISO

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

- casarecce with pinn oak lamb sugo bianco, fava beans & pecorino 29
- rigatoni alla vodka with pork sausage & sugar snap peas 30
- tagliatelle all'uovo with foraged ghost chanterelles & parmigiano reggiano 45
- ricotta-filled girasole with amy's acres cherry tomatoes & marjoram 28
- spaghettoni with swordfish, gaeta olive, tropea onion & sugo di pomodoro 30
- risotto of rare earth farms pattypan squash, basil & parmigiano reggiano 29

## SECONDI

- mediterranean orata al forno with marcella white beans, zucchini,  
cherry tomato & arugula-pistachio pesto 42
- prime macellaio steak with red chard, bolero carrots & sugo d'arrosto 48

*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