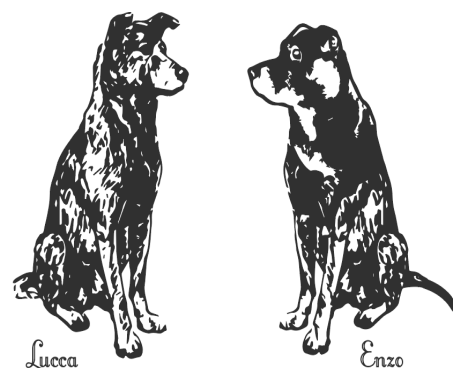


Cicchetti

- 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
calabrian pepper deviled eggs, spanish oil-packed tuna, pickled cauliflower 9
silky chicken liver mousse crostone, apricot marmellata, pickled shallot 12
twenty-four month prosciutto di parma with stracchino cheese & honeycrisp apple 18



Antipasti

- Crespelle di Formaggio al Tartufo** - baked cheese-filled buckwheat crêpes, sugo d'arrosto, shaved perigord black truffle 29
Insalata Tiepida di Agnello - roasted pin oak lamb tenderloin, curried chickpeas, pine nut, pomegranate, mâche 15
Agrumi Misti - mixed seasonal citrus, arugula, red onion, fennel, pistachio, ricotta salata di pecora 13
Insalata di Cicoria - assorted chicory lettuces, 24-month brown cow parmigiano-reggiano, hazelnut, balsamico di modena 13
Vellutata di Funghi - creamy mushroom soup, brown butter, crème fraîche 12

Pasta Fatta in Casa

- Tagliatelle Verde al Ragù Bianco** - spinach ribbon pasta, white veal ragù, parmigiano-reggiano 28
Rigatoni alla Norcina - ridged pasta tubes, house italian sausage, cream, pecorino, shaved perigord black truffle 42
Tonnarelli Cacio e Pepe - square-cut roman egg spaghetti, fulvi pecorino-romano, toasted black pepper 26
Spaghettoni di Nero - squid ink pasta, shrimp, wild grouper, mussels, crab, tomato, white wine, hot pepper, garlic 35
Tortelletti della Casa al Salsa di Noce - ricotta & goat cheese-filled pasta, walnut pesto, brown butter, parmigiano-reggiano 27

Riso & Secondi

- Risotto al Vino Rosso** - creamy carnaroli rice simmered in red wine, guanciale, chioggia radicchio, parmigiano-reggiano 28
Cernia ai Funghi e Verze - roasted wild gulf red grouper, sautéed mushrooms, savoy cabbage, white wine butter sauce 39
Petto d'Anatra - roasted la belle farms duck breast, confit french fingerling potato, broccoli rapini, red wine jus 36

Dolci

- il Tiramisu Nostrano** - sarah's take on the italian classic of mascarpone mousse & coffee-soaked ladyfinger cookies 11
Panna Cotta al Burro Nocciolata - brown butter milk custard, red wine cherries, walnut sbrisolona crumble 10
Frittelle di Semola - venetian semolina doughnuts rolled in spiced sugar, cranberry conserva 10
Bevande per Nostro Squadra - a round of cold night waters for our amazing & talented staff 15

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

