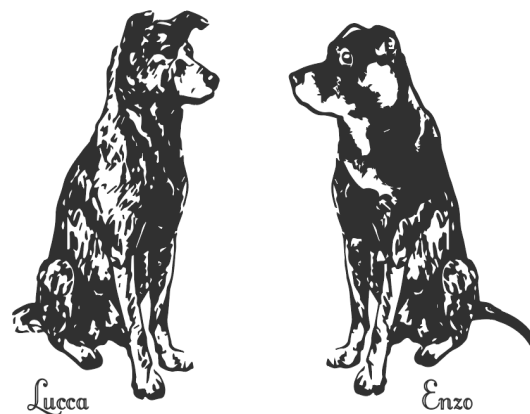


Cicchetti

- focaccia della casa, extra virgin olive oil 6
herbed deviled egg with sturgeon osetra caviar 10 PER PIECE
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetro & leccino olives marinated with citrus, fennel & herbs 7
toscano-style chicken liver crostini with spring garlic, parmigiano & balsamico 11



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 15
Mortadella Artigianale - fra'mani mortadella, stracchiarella cheese, gnoccho fritto 15
Insalata di Rucola - rare earth farms arugula, lemon vinaigrette, 24-month brown cow parmigiano-reggiano 12
Crudo di Pesce del Giorno - raw hawaiian kanpachi fish, cara cara orange, fennel, green garlic, basque pippara pepper, toasted pine nut 21

Pasta Fatta in Casa

- Maccaronara con Salsiccia** - house italian sausage, wild ramps, pecorino-romano 29
Tajarin con Spugnole - piemontese thin-ribbon egg yolk pasta, sautéed wild morel mushrooms, parmigiano-reggiano 39
Ravioli alla Primavera - whole milk ricotta filled pasta, spring vegetables, brown butter, parmigiano-reggiano 27
Rigatoni al Sugo d'Agnello - vadouvan curry-braised lamb shoulder, cauliflower, sultana raisins, pistachio, pecorino-romano 28
Spaghettono con Sgombro Orientale - sautéed hawaiian ono fish, green garlic, san marzano tomato, calabiran hot pepper, pangrattato 30

Riso & Secondi

- Risotto al Pesto di Rucola** - sugar snap peas, fava beans, arugula-almond pesto, parmigiano-reggiano 27
Ippoglosso con Carciofi - pan roasted wild alaskan halibut, braised artichoke heart, marcella white beans, taggiasca olive 39
Carré d'Agnello - roasted pinn oak ridge farms rack of lamb, griddled kale rapini, crispy sunchokes 45

Dolci

- Torta di Polenta con Fragole** - griddled polenta & olive oil cake, rare earth farm's first strawberries of the season, panna montata 12
Panna Cotta di Latticello - silky buttermilk custard, apricot conserva, walnut crumble 12
Frittelle di Semola - venetian semolina doughnuts, wisconsin cranberry preserves, stracchino cheese 15
Vin Santo e Sbrisolona - a glass of 2015 felsina tuscan dessert wine, house-made almond & polenta cookies 18
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



9 Maggio, 2024