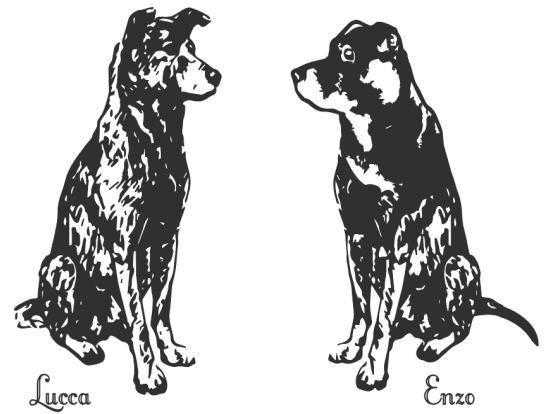


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
herbed deviled egg with spanish oil-packed tuna & piparra peppers 3 PER PIECE  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12  
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7  
fried ricotta-filled zucchini blossoms, anchovy sauce 12  
sliced coppa ham, stracchiarella cheese, gnoccho fritto 15



## Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 15  
**Zucchini Patisone alla Pizzaiola** - rare earth farm's pattypan squash, fresh mozzarella, tomato, gaeta olives, oregano, crostone 15  
**Insalata di Mercato** - mixed farmer lettuces & vegetables, buttermilk-herb dressing, garlic pangrattato 13  
**Fagioli Romano** - green romano pole beans, arugula, mint, roasted hazelnut, pecorino fiore sardo 14  
**Crudo di Tonno** - raw hawaiian ahi tombo tuna, georgia peach, toasted pistachio, sweet basil, lime, calabrian hot pepper 19

## Pasta Fatta in Casa

- Tajarin con Spugnole** - piemontese thin-ribbon egg yolk pasta, sautéed wild morel mushrooms, parmigiano reggiano 39  
**Paccheri alla Genovese** - neapolitan ragù of braised beef & onions, pecorino-romano 31  
**Cecaluccoli alla Locanda di Bu** - antonio pisaniello's irpinian cavatelli with tomato, pancetta & salted sheep's milk cheese 28  
**Trofie al Pesto di Rucola** - arugula & almond pesto, summer squash, golden potato, pecorino romano 27  
**Spaghettonone all'Arrabbiata ai Frutti di Mare** - octopus, red crab, shrimp, tomato, vino bianco, orange, mint, calabrian hot pepper 35

## Riso & Secondi

- Risotto con Verdure della Stagione** - acquerello carnaroli rice, amy's acres sugar snap peas & mint, pecorino toscano 28  
**Salmone Selvatico in Padella** - seared wild alaskan king salmon, romano beans, summer squash, bagnetto verde 36  
**Pancia di Maiale Croccante** - crispy berkshire pork belly, rare earth farm's lacinato kale, georgia peaches, peach mustard 34

## Dolci

- Crostata di Frutta della Stagione e Frangipane** - michigan blueberry & sweet almond cream galette, vanilla gelato 12  
**Panna Cotta alla Vaniglia** - silky vanilla-scented milk custard, rare earth farm's strawberries, walnut crumble 12  
**Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15  
**Passito e Sbrisolona** - a glass of 2019 pala "assoluto" 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

