



CICCHETTI & ANTIPASTI

- focaccia della casa 6
- olive marinare with citrus, fennel & herbs 8
- deviled egg with smoked pancetta, piparra pepper & cornichon 4 EACH
- goat cheese & bitter green crostone with calabrian honey 12
- sopressata with gnoccho fritto, stracchino & verdure sott'aceto 21
- chicken livers alla toscana on crostini with balsamico & 24 month parmigiano 14
- insalata tiepida of mushroom mike's chestnut mushrooms,
rare earth farm's arugula & pecorino sardo 18
- dutch white asparagus & green garlic buckwheat crêpe
with fontina valdostana & a fried egg 21

PASTA & RISO

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

- garganelli alla panna with speck tirolese & radicchio 29
- bronze dowel-cut macaronara with sausage, foraged ramps & pecorino romano 32
- mafalde verde with ragù bianco of limousin veal & parmigiano reggiano 30
- ravioli di polenta with sautéed mushrooms, leeks & parmigiano reggiano 29
- potato-filled mezzelune with lake superior whitefish, green garlic & pangrattato 32
- risotto of glazed root vegetables & parmigiano reggiano 29

SECONDI

- mediterranean orata al forno with fennel, fingerling potato,
gaeta olives & grilled broccoli rabe-almond pesto 42
- broken arrow ranch wild boar spezzatino with cavolo nero & borlotti beans 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