



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with spanish oil-packed tuna & pickled onions 4 EACH

goat cheese & bitter green crostone, calabrian honey 12

vellutata of tropea onions & golden carola potato with caciocavallo crostone 13

mortadella pasticcio on crostini with corno di toro sweet peppers sott'aceto 13

charred fioretto cauliflower & di ciccio broccolini with
roasted shallot vinaigrette, pangrattato & pecorino toscano 16

insalata of mixed chicories & cortland apple with roasted hazelnut,
brown cow 24-month parmigiano reggiano & apple saba 15

roasted amy's acres dragon carrots with arugula, pistachio,
medjool dates, ricotta salata & vadouvan curry vinaigrette 16

PASTA & RISO

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

paccheri with niman ranch beef shoulder sugo alla genovese 32

cocoa maltagliata with broken arrow ranch wild boar ragù & parmigiano reggiano 30

roasted rare earth farm's honeynut squash tortelli with
brown butter, sage, pomegranate & parmigiano reggiano 28

spaghettone all'arrabiata with wild blue shrimp, tropea onions & fresh cayenne chilies 35

risotto of smoked door county whitefish from charlie's smokehouse
with late season cherry tomatoes & sweet herbs 30

SECONDI

griddled hawaiian swordfish with broccolini,
roasted tropea onions & almond salsa romesco 42

pinn oak ridge lamb loin with caramelized brussels sprouts,
roasted autumn frost squash & red wine jus 45

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