



CICCETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

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

goat cheese & bitter green crostone with calabrian honey 12

✿ vellutata of sunchoke with fontina valdostana crouton 13

soppressata salume with gnocchio fritto, stracchino & verdure sott'aceto 21

insalata of chicories & cara cara oranges with
roasted walnuts & 24-month vacche brune parmigiano reggiano 15

✿ house made stracchiatella rustica with hazelnuts,
brown butter & roasted carnival squash 16

hand-chopped pinn oak lamb tartare with black winter truffle & toasted brioche 25

saffron arancino with meat ragù & sugo di pomodoro 18

PASTA & RISO

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

pasta alla norcina with house duroc pork sausage,
onions, panna & shaved black winter truffle 48

✿ ravioli doppio of lamb confit & polenta morbida
with roasted cipollini onions & sugo d'arrosto 30

orecchiette with guanciale, cauliflower, calabrian hot pepper & ricotta salata di pecora 28

✿ hand-rolled garganelli with sautéed mushrooms, leeks & parmigiano reggiano 29

conchiglie all'uovo with steamed mussels, marcella white beans & wild onion 29

✿ risotto of pan di zucchero chicory & taleggio cheese 29

SECONDI

mediterranean orata with austrian crescent golden potato,
cauliflower, brown butter, sicilian capers & lemon 42

spiced-honey glazed quail with braised cavolo nero,
borlotti bean ragù & red wine jus 40

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