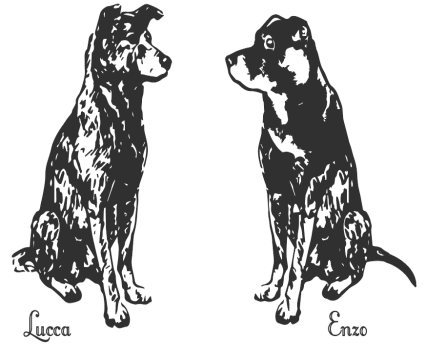


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11
- castelvetro & leccino olives marinated with citrus, fennel & herbs 7
- griddled local shishito peppers & tropea onions, balsamico di modena, walnut pesto 10
- sicilian eggplant caponata with olives, raisins & pine nuts, crostone 10



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm summer vegetable salad, brown butter vinaigrette 14
- Sopressa Veneta con Pan Tomate** - veronese-style pork salami by creminelli with catalan tomato bread 14
- Insalata di Fagioli Verde** - green beans, cherry tomato, red onion, gorgonzola dolce, roasted hazelnut, dijon vinaigrette 13
- La Panzanella con Anguria** - tuscan-style summer tomato & bread salad, watermelon, red onion, basil, volpaia chianti vinegar 13
- Caciocavallo alla Piastra** - griddled southern italian cow's milk cheese, escarole, pine nut, raisin, olive, caper, anchovy, crostone 15

Pasta Fatta in Casa

- Rigatoni con Salsiccia e Peperonata** - ridged pasta tubes, house italian sausage, sweet peppers & onions, mascarpone 28
- Culurgiones di Mais e Polenta** - polenta & sweet corn-filled pasta dumplings, wild hen of the woods mushrooms, parmigiano 30
- Ceccaluccoli al Pomo d'Oro** - irpinian hand-rolled gnocchi, san marzano tomato, basil, ricotta salata di pecora 26
- Balanzoni Bolognese** - mortadella & cheese filled spinach pasta, brown butter, sage, parmigiano-reggiano 28
- Spaghettoni alle Lutiano Rosso** - wild american red snapper, white wine, cherry tomato, garlic, toasted breadcrumbs 35

Riso & Secondi

- Risotto con Mais Dolce** - acquerello carnaroli rice, sweet corn, cherry tomato, basil, parmigiano-reggiano 27
- Capesante con Olivada** - seared jumbo sea scallops, baby butter beans, mustard greens, oven-dried tomato, taggiasca olive sauce 39
- Tagliata di Manzo** - 45 day dry-aged new york strip, thick-cut heirloom tomatoes, farmer herbs, balsamico di modena 42

Dolci & Formaggio

- Crostata di Pesca e Frangipane** - michigan peach & sweet almond cream gallette 10
- Semifreddo di Nocciole** - frozen hazelnut mousse, dark chocolate, hazelnut croccantino, stone fruit conserva 11
- Frittelle di Semola** - fried venetian semolina doughnuts, creamy stracchino cheese & rare earth farms honey 9
- Pecorino Toscano Stagionato DOP** - aged semi-firm sheep's milk cheese from tuscany, cherry mostarda 10
- Bevande per Nostro Squadra** - a round of cold night waters for our amazing & talented staff 15

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'Lucaenzo

