



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with ossetra caviar 9 EACH

goat cheese & bitter green crostone with calabrian honey 12

chilled meyer lemon crab salad on brioche 17

vellutata of celery root & apple with brown butter, crème fraîche & black truffle 15

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

mortadella pasticcio on crostini with verdure sott'aceto 13

saffron arancino with lamb 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, cream & shaved black winter truffle 48

✿ potato & cheese tortelli with sautéed mushrooms & parmigiano reggiano 29

✿ pinn oak lamb-filled ravioli with roasted onions,
sugo d'arrosto & parmigiano reggiano 30

casarecce with pancetta, cauliflower, calabrian hot pepper & ricotta salata 28

spaghettone with steamed littleneck clams in white wine, garlic & butter 30

✿ risotto of pan di zucchero chicory & taleggio cheese 29

SECONDI

✿ mediterranean orata al forno with mushrooms,
marcella white beans, savoy cabbage & tarragon beurre blanc 38

✿ roasted usda prime new york strip with mashed root vegetables,
sautéed spinach & black truffle-red wine sauce 68

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