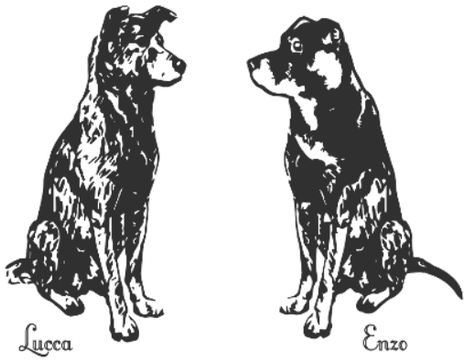


CICCHETTI & ANTIPASTI

focaccia della casa 7

olive marinare with citrus, fennel & herbs 9

deviled egg with spanish oil-packed tuna & basque piparra pepper 4 EACH

goat cheese & bitter green crostone with calabrian honey 13

vellutata of amy's acres parsnips with a provolone & 'nduja crouton 13

insalata di rucola with radishes, cherry tomatoes,
lemon vinaigrette & vacche brune 24-month parmigiano reggiano 14

farmer chicories & door county honeycrisp apple with
roasted hazelnuts & monte veronese latte vecchio 15

roasted amy's acres broccolini, sprouting cauliflower & romanesco
with passata di ceci & anchovy-lemon vinaigrette 15

soppressata with gnoccho fritto, crescenza cheese & peperoncini della casa 21

PASTA & RISO

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

tagliatelle all'uovo with prime beef shoulder ragù & parmigiano reggiano 32

rigatoni with stewed corno di toro sweet peppers & onions,
roasted pork collar & mascarpone 29

potato, swiss chard & ricotta-filled tortelli with brown butter & chestnut mushrooms 29

piemontese-style egg yolk tajarin with butter, parmigiano & shaved italian white truffle 78

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

spaghettone with prince edward island mussels with garlic, olive oil & hot pepper 30

risotto of pan di zucchero chicory, walnuts & stracchino cheese 29

SECONDI

griddled lake superior whitefish with brussels sprouts,
cardoons, leeks & frico friulano buerre blanc 40

roasted guinea hen breast with cavolo nero,
roasted sierra blanca onions & sugo d'arrosto 39

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