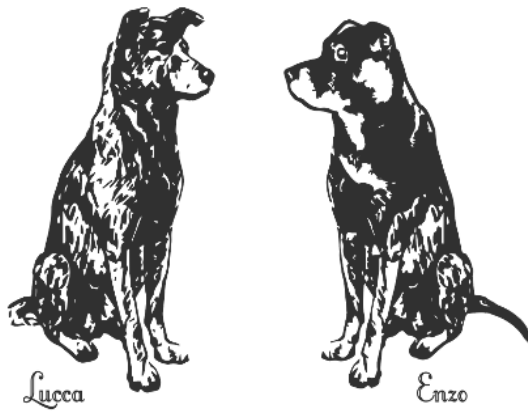




CICCHETTI & ANTIPASTI

focaccia della casa 7

olive marinare with citrus, fennel & herbs 9

deviled egg with spanish chorizo & basque piparra pepper 4 EACH

goat cheese & bitter green crostone with calabrian honey 13

heirloom tomato salad with carr valley penta crème blue cheese &
balsamic marinated cipollini onions 17

green beans, cherry tomato & chioggia radicchio
with buttermilk-herb dressing & roasted pistachio 16

griddled rare earth farms shishito peppers & tropea onions
with tomato & almond pesto trapanese 14

soppressata with gnoccho fritto, crescenza cheese &
sweet banana peppers sott'aceto 21

PASTA & RISO

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

rigatoni with stewed corno di toro sweet peppers & onions,
pork shoulder confit & mascarpone 32

pasta e fasoì alla veneta with rare earth farm's borlotti beans, pancetta & rosemary 29

strangozzi with beef shoulder ragù, cavolo nero & parmigiano reggiano 30

pasta alla norma with eggplant, fresh tomato sauce & ricotta salata di pecora 28

spaghettoni all'arrabbiata with wild blue shrimp, tropea onions & fresh cayenne chile 38

risotto of foraged chanterelle mushrooms & leeks 36

SECONDI

griddled lake superior whitefish with corno di toro peppers,
fennel, sweet corn & sicilian salmoriglio vinaigrette 39

roasted niman ranch prime flat iron steak with summer tomatoes,
farmer herbs & balsamico di reggio emilia 48

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