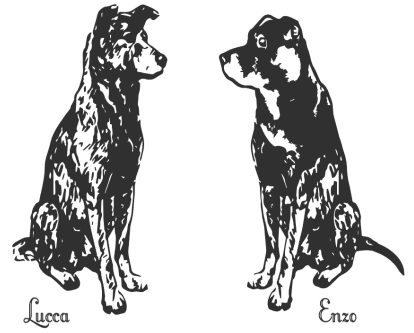


Cicchetti

- focaccia della casa, extra virgin olive oil 6
ricotta-stuffed squash blossoms with herb & anchovy sauce 12
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
roasted baccala salt cod & potato-filled jimmy nardello peppers, saffron vinaigrette 12



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm summer vegetable salad, brown butter vinaigrette 14
Prosciutto Crudo di Parma DOP - thirty-six month grand riserva parma ham, perfectly ripe saturn doughnut peaches 20
Insalata di Mercato - mixed seasonal lettuces & vegetables, buttermilk-herb dressing, toasted breadcrumbs 12
Pâte Campagnola - rustic country pork pête with pistachios, pickled vegetables, violette mustard & crostini 12
Zucchina Pattisone alla Pizzaiola - rare earth farm pattypan squash, fresh mozzarella, tomato, olive, oregano, crostone 13

Pasta Fatta in Casa

- Campanelle con Ragù di Prosciutto** - egg pasta "bell flowers", prosciutto & pork shoulder ragù, cabbage, parmigiano-reggiano 27
Trofie al Pesto di Rucola - ligurian corkscrew pasta, arugula & almond pesto, zucchini, golden potato, pecorino-romano 26
Rigatoni con Salsiccia d'Agnello - ridged pasta tubes, spiced lamb sausage, cauliflower, zante raisins, pistachio, pecorino 27
Ravioli Verde di Ricotta - ricotta-filled spinach pasta, summer cherry tomatoes, sweet herbs, parmigiano-reggiano 28
Spaghettoni di Nero - squid ink pasta, steamed pei mussels & littleneck clams, blue crab, tomato, white wine, hot pepper 30

Riso & Secondi

- Risotto ai Porri e Stracchino** - acquerello carnaroli rice, amy's acres leeks, creamy stracchino cheese, sweet herbs 25
Trota alla Mugnaia - rushing waters rainbow trout, summer vegetables, roasted almond, brown butter & lemon 30
Petto d'Anatra - roasted magret duck breast, fordhook swiss chard, pattypan squash, black currant & passito pan sauce 34

Dolci & Formaggio

- Crostata di Ciliegie e Frangipane** - michigan tart cherry & sweet almond cream gallette 10
Semifreddo di Nocciole - frozen hazelnut mousse, dark chocolate, hazelnut croccantino, michigan sweet cherries 11
Frittelle di Semola - fried venetian semolina doughnuts, homemade black currant preserves 9
Gorgonzola Dolce DOP - creamy cow's milk blue cheese from lombardia, honeycrisp apple 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

