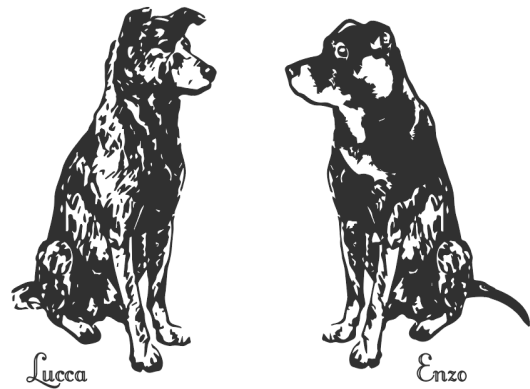


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- herbed deviled egg with spanish chorizo & pickled ramps 4 PER PIECE
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
- castelvetrano, leccino & gaeta olives marinated with citrus, fennel & herbs 8
- toscana-style chicken liver crostini with balsamico & pecorino stravecchio 13



Antipasti

- Tagliere di Mortadella - fra'mani mortadella classica, stracchino cheese, gnoccho fritto 16
- Insalata di Rucola - rare earth farms arugula, lemon vinaigrette, 24-month brown cow parmigiano reggiano 14
- Crudo di Pesce - raw wild american red snapper, green garlic, avocado, green chile, pine nut, occhipinti sicilian olio straverGINE 24
- Vellutata di Topinambur - creamy amy's acres sunchoke soup with brioche croutons & brown butter 13

Pasta Fatta in Casa

- Maccaronara con Salsiccia - house italian sausage, wild ramps, pecorino romano 30
- Funghetti ai Funghi - sautéed oyster & hen of the woods mushrooms, parmigiano reggiano 28
- Mezze Maniche alla Gricia - the original amatriciana bianca of crisped pancetta, toasted black pepper & pecorino romano 29
- Girasole alla Primavera - whole milk ricotta filled spinach pasta, early spring vegetables, brown butter, parmigiano reggiano 28
- Calamarata con Spada alla Marinara - sautéed swordfish, san marzano tomato, garlic, oregano, wild spring onion 32

Riso & Secondi

- Risotto con Spargle e Fonduta - acquerello carnaroli rice, dutch jumbo white asparagus, fontina fondue valdostana 34
- Ippoglosso al Forno - baked wild alaskan halibut with a guazetto of chickpeas, ramps & california artichokes 47
- Nodino di Vitello - roasted french limousin veal chop, sautéed rare earth farms mixed mustard greens, sugo d'arrosto 58

Dolci

- Crostata di Cioccolato - dark chocolate tart with red wine-poached fruit 13
- Torta di Polenta e Albicocca - apricot conserva-filled polenta & olive oil cake, mascarpone zabaglione fredda 13
- Frittelle di Semola - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
- Passito e Sbrisolòna - a glass of donnafugata ben ryé passito di pantelleria 2022, house-made almond cookies 20
- Bevande per Nostro Squadra - a round of cold night waters for our amazing & talented staff 10

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

