



## CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

calabrian pepper deviled egg with oil-packed spanish tuna & pickled fennel 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

zuppa of local rutabaga with a charred cabbage & gruyère crouton 13

galloni grand riserva 24-month prosciutto di parma  
with gnoccho fritto, stracchino & verdure sott'aceto 24

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

hand-chopped pinn oak lamb tartare with black winter truffle & toasted brioche 25

🌿 cheese-filled buckwheat crespelle al forno with roasting jus 19

## PASTA & RISO

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

🌿 garganelli alla panna with speck tirolese & radicchio 29

tagliolini all'uovo with veal ragù bianco, parmigiano reggiano & black winter truffle 48

la vera spaghetti alla carbonara 30

🌿 ricotta & spinach gnocchi with sautéed mushrooms, leeks & parmigiano reggiano 29

calamarata with scallops, spicy tomato sauce & garlic pangrattato 37

🌿 risotto of brussels sprout leaves & taleggio cheese 29

## SECONDI

mediterranean orata al forno with fennel, fingerling potato,  
gaeta olives & grilled broccoli rabe-almond pesto 42

roasted rotolo of pork tenderloin filled with bitter greens & caciocavallo cheese,  
served with braised caballero white beans, cavolo nero & anchovy salsa verde 45

*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