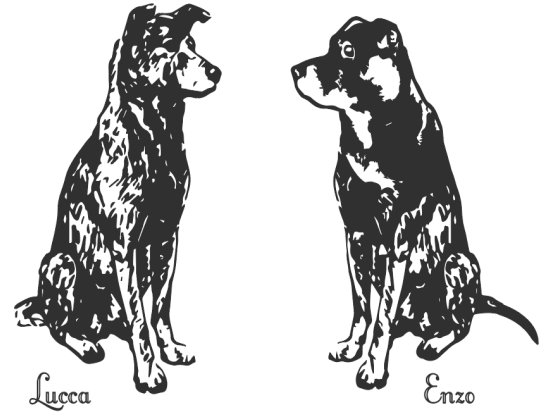


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12  
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7  
fried ricotta-filled zucchini blossoms, anchovy bagnetto verde 12  
fra'mani mortadella, stracchiarella cheese, gnoccho fritto 15



## Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 15  
**Zucchini Pattisone alla Pizzaiola** - rare earth farm's pattypan squash, fresh mozzarella, tomato, gaeta olive, oregano, crostone 15  
**Insalata di Mercato** - mixed farmer lettuces & vegetables, buttermilk-herb dressing, garlic pangrattato 13  
**Fagioli Verde** - norman miller's green wax beans, chicories, cherry tomato, roasted hazelnuts, gorgonzola dolce, balsamico di modena 14  
**Crudo di Tonno** - raw hawaiian tomo tuna, georgia peach, toasted pistachio, sweet basil, lime, calabrian hot pepper 21

## Pasta Fatta in Casa

- Tajarin con Spugnole** - piemontese thin-ribbon egg yolk pasta, sautéed wild morel mushrooms, parmigiano reggiano 39  
**Cecalucoli con Agnello e Mais** - confit of pinn oak lamb shoulder, roasted sweet corn, cilantro, pecorino romano 28  
**Pasta alla Norma** - the classic sicilian pasta of sautéed eggplant, tomato, basil & salted sheep's milk ricotta 27  
**Trofie al Pesto di Rucola** - arugula & almond pesto, summer squash, golden potato, pecorino romano 27  
**Spaghettono con Granchio Rosso** - wild atlantic red crab, amy's acres cherry tomatoes & tropea onion, vino bianco, herbs 42

## Riso & Secondi

- Risotto ai Funghi Finferli** - foraged wisconsin ghost chanterelle mushrooms, sweet herbs, parmigiano reggiano 36  
**Pesce Spada con Pesto Trapanese** - griddled hawaiian swordfish, sicilian tomato & almond pesto, summer vegetable fricasea 38  
**Costata di Maiale con Pesca** - roasted duroc pork rib chop, rare earth farm's lacinato kale, georgia peaches, peach mustard 35

## Dolci

- Crostata di Frutta della Stagione e Frangipane** - georgia peach & sweet almond cream gallette, vanilla ice cream 12  
**Panna Cotta di Latticello** - silky buttermilk custard, michigan blueberry, walnut crumble 12  
**Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15  
**Passito e Sbrisolona** - a glass of 2019 pala "assoluto" dessert wine, house-made almond & polenta cookies 18  
**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

