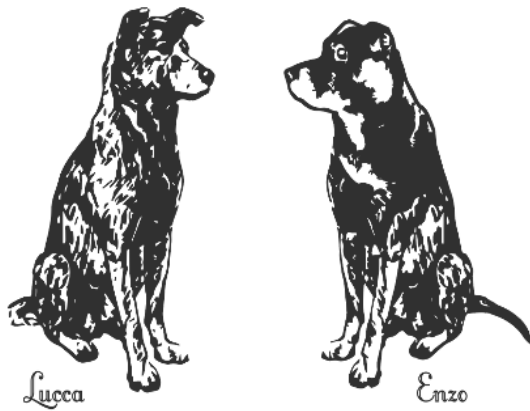




## CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with 'nduja sausage & pickled ramps 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

fried potato & ricotta-filled squash blossoms with anchovy bagnetto verde 15

rare earth farm's romano bean & bibb lettuce insalata with patio mint,  
pistachio-buttermilk dressing & pecorino sardo 16

marinated amy's acres beets with pickled fennel, hazelnuts & ricotta salata 15

mortadella pasticcio on crostini with verdure sott'aceto 15

pattypan squash & roasted onion gratinato with tomato,  
mozzarella della casa, gaeta olives & grilled focaccia 18

## PASTA & RISO

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

casarecce with pinn oak lamb sugo bianco, fava beans & pecorino romano 29

orecchiette with pork sausage, broccolini, garlic & hot pepper 30

bavette pattypan squash, golden potato & arugula-pistachio pesto 27

ricotta-filled girasole with amy's acres cherry tomatoes, marjoram & parmigiano reggiano 28

spaghettoni with swordfish, gaeta olive, tropea onion & sugo di pomodoro 30

risi e bisi of english peas & prosciutto cotto 29

## SECONDI

mediterranean orata al forno with marcella white beans,  
zucchini, cherry tomato & almond trapanese pesto 42

roasted duroc pork ribchop with lacinato kale, tropea onions,  
door county cherries & mustard jus 39

*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