



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg alla carbonara 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

zuppa of parsnip with a charred cabbage & gruyère crouton 13

fra'mani mortadella with gnoccho fritto, stracchino & verdure sott'aceto 17

fritto of salt cod with celery root, onion & saffron aioli 18

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

✿ tris di polenta al forno 18

roasted acorn squash with hazelnuts & fontina valdostana
caramelized radicchio with fonduta di gorgonzola
speck tirolese

PASTA & RISO

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

pasta alla norcina with house duroc pork sausage,
onions, panna & shaved black winter truffle 48

✿ agnolotti of veal with roasted cipollini onions & sugo d'arrosto 32

orecchiette with guanciale, cauliflower, calabrian hot pepper & ricotta salata di pecora 28

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

calamarata with scallops, spicy tomato sauce & garlic pangrattato 37

✿ risotto of pan di zucchero chicory & taleggio cheese 29

SECONDI

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

✿ roasted prime grade macellaio steak with potato purée,
cavolo nero & red wine-black truffle sauce 48

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