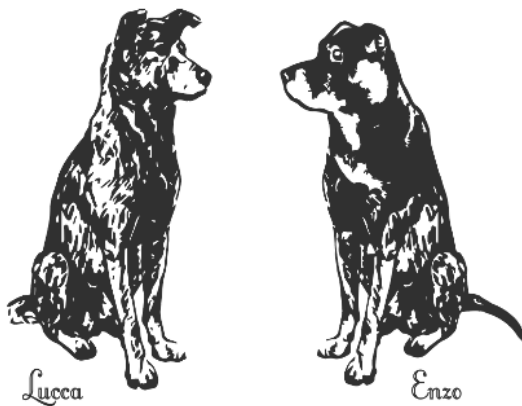




CICCHETTI & ANTIPASTI

focaccia della casa 7

olive marinare with citrus, fennel & herbs 9

deviled egg with 'nduja sausage & basque piparra pepper 4 EACH

goat cheese & bitter green crostone with calabrian honey 13

hawaiian ahi tuna crudo with watermelon acqua pazza,
cherry tomato, chervil & pickled tropea onion 24

insalata caprese of heirloom tomato, door county peach,
basil & drew baker's hours-old fresh mozzarella 19

green beans, cherry tomato & bibb lettuce
with gorgonzola dressing & roasted pistachio 16

griddled rare earth farm's shishito pepper & tropea onions
with walnut pesto & balsamico 14

soppressata with gnoccho fritto, crescenza cheese &
marinated zucchini with hot cherry pepper 21

PASTA & RISO

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

rigatoni with stewed corno di toro sweet peppers & onions,
pork shoulder confit & mascarpone 32

paccheri with spiced lamb sausage, roasted eggplant passata,
rare earth farms broccolini & ricotta salata di pecora 30

trofie with creamed sweet corn & summer vegetable ragù 29

ricotta-filled girasole with cherry tomato, marjoram & parmigiano reggiano 28

spaghettoni all'arrabbiata with wild blue shrimp, tropea onions & fresno chile 38

risotto of foraged chanterelle mushroom & leeks 36

SECONDI

roasted niman ranch prime flat iron steak with summer tomatoes,
farmer herbs & balsamico di reggio emilia 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