Lucca   Enzo

CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with spanish oil-packed tuna & pickled tropea onions 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

ribollita fiorentina with borlotti beans & extra virgin olive oil 13

salumeria biellese finocchiona with gnoccho fritto, stracchino & mushroom wild conserva 21

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

✿ house made stracchiatella rustica with hazelnuts,
brown butter & roasted farmer squash 16

soft scrambled farm eggs on buttered brioche with black truffles 24

saffron arancino with lamb ragù & sugo di pomodoro 18

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 perigord black truffle 48

✿ ricotta & rare earth farm's spinach-filled girasole with
sautéed mushrooms & parmigiano reggiano 29

✿ ravioli doppio of lamb confit & butternut squash
with roasted sierra blanca onions & sugo d'arrosto 30

orecchiette with guanciale, cauliflower, calabrian hot pepper & pecorino 28

conchiglie all'uovo with steamed mussels, marcella white beans & wild onion 29

✿ risotto of pan di zucchero chicory & taleggio cheese 29

SECONDI

sautéed wild skate wing with austrian cresent golden potato,
cauliflower, brown butter, sicilian capers & lemon 42

roasted duroc pork costata with mashed root vegetables,
cavolo rosso alla tirolese & 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

3 Febbraio, 2026