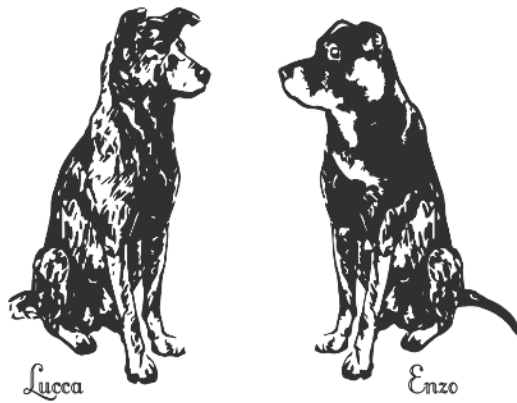




CICCHETTI & ANTIPASTI

focaccia della casa 7

olive marinare with citrus, fennel & herbs 9

deviled egg with spanish oil-packed tuna & basque piparra pepper 4 EACH

goat cheese & bitter green crostone with calabrian honey 13

roasted eggplant vellutata with ricotta crostini & juliette tomato confit 13

heirloom tomato salad with carr valley penta crème blue cheese &
balsamico di reggio emilia-marinated cipollini onions 17

farmer chicories & door county honeycrisp apple with
roasted hazelnuts & monte veronese latte vecchio 15

griddled rare earth farms shishito peppers & cipollini onions
with juliette tomato & almond pesto trapanese 14

soppressata with gnoccho fritto, crescenza cheese & dilly beans 21

PASTA & RISO

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

rigatoni with stewed corno di toro sweet peppers & onions,
roasted pork collar & mascarpone 32

strangozzi with prime beef shoulder ragù, cavolo nero & parmigiano reggiano 30

potato, swiss chard & ricotta-filled tortelli with
brown butter & foraged porcini mushrooms 35

casarecce cacio e pepe 27

spaghettoni all'arrabbiata with wild blue shrimp, onions & fresh cayenne chile 38

risotto of charlie's smokehouse whitefish & late-season cherry tomatoes 32

SECONDI

griddled lake superior whitefish with corno di toro peppers,
fennel, sweet corn & sicilian salmoriglio vinaigrette 40

roasted duroc pork rib chop with braised cavolo rosso,
sweet potato mousseline & sherry-mustard vinaigrette 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