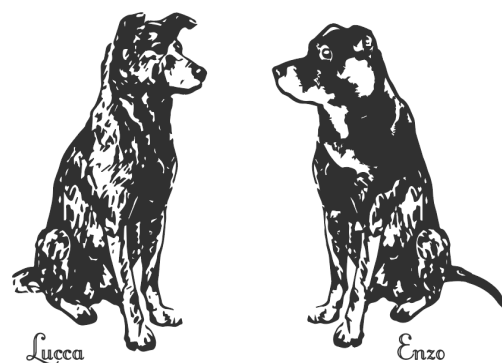


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
gnoccho fritto cacio e pepe 10  
herbed deviled egg with spanish tuna & pickled piparra pepper 3 PER PIECE  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12  
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7



## Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 17  
**Barbabietole Marinare** - marinated amy's acres beets, pickled onion, cara cara orange, pistachio, pecorino toscano stagionato 14  
**Insalata di Rucola** - baby arugula, meyer lemon vinaigrette, shaved brown cow 24-month parmigiano reggiano 13  
**Sopresine Verde in Brodo** - zuppeta of tiny pasta in beef broth, root vegetables, perigord black truffle 14  
**Speck Tirolese con Conserva di Funghi** - smoked prosciutto from alto adige, pickled hen of the woods mushrooms 15

## Pasta Fatta in Casa

- Rigatoni alla Norcina** - house italian sausage, white wine, cream, shaved perigord black truffle 48  
**Maltagliata con Vitello alla Genovese** - braised veal & onion ragù bianco, parmigiano reggiano 30  
**Girasole di Ricotta ai Funghi** - ricotta-filled pasta, sautéed oyster mushrooms, brown butter & sage, parmigiano reggiano 28  
**Cannelloni al Forno** - baked pasta filled with prosciutto cotto, cauliflower & gruyere cheese 28  
**Spaghettoni alle Vongole** - littleneck clams steamed in lugana white wine, yukon potato, sautéed leeks, toasted breadcrumbs 29

## Riso & Secondi

- Risotto al Sugo d'Arrosto e Tartufo Nero** - acquerello carnaroli rice, caciocavallo cheese, roasting jus, perigord black truffle 54  
**Pesce Spada con Salmoriglio** - griddled wild swordfish, broccoli rapini, baby butter beans, sicilian lemon vinaigrette 37  
**Bistecca di Manzo** - broiled prime flat iron beef steak, crispy smashed yukon potato, roasted carrots, red wine jus 45

## Dolci

- il Tiramisu Nostrano** - whipped mascarpone mousse, coffee & liqueure-soaked ladyfinger cookies 13  
**Torta Gianduja** - dark chocolate & hazelnut cream tart, red wine-stewed cherry, crème fraîche 13  
**Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15  
**Passito e Sbrisolòna** - a glass of anselmi i capitelli 2020 passito bianco, house-made almond & polenta cookies 18  
**Bevande per Nostro Squadra** - a round of cold night waters for our amazing & talented staff 10

*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



1 Febbraio, 2025