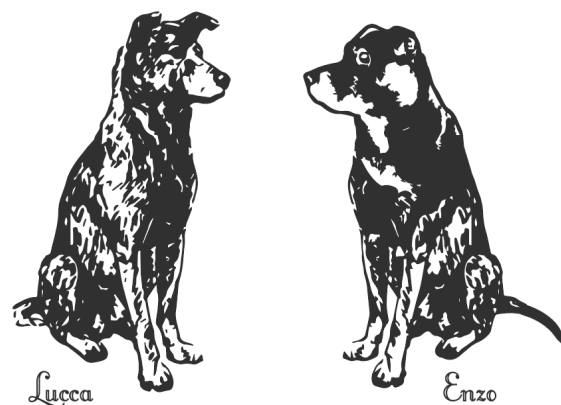


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11
- castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
- calabrian pepper deviled eggs with spanish oil-packed tuna & cornichon 10
- country pork pote with violette mustard, pickled ramps & crostini 12



Antipasti

- Crespelle agli Asparagi e Groviera** - buckwheat crêpe, grand cru gruyère, michigan green asparagus, sunny-side up egg 13
- Broccolini Scottato al Curry** - broiled broccolini & ramps, chickpeas, golden raisins, pine nuts, vadouvan curry vinaigrette 13
- Mela e Gorgonzola** - mixed chicory lettuces, honeycrisp apple, roasted walnuts, gorgonzola dolce, apple balsamico 13
- Insalata di Carciofi e Fagioli** - braised california globe artichokes, baby butter beans, arugula, mint-pistachio pesto 14
- Mortadella Artigianale** - fra'mani mortadella, creamy stracchino cheese, gnoccho fritto 15

Pasta Fatta in Casa

- Bigoli con l'Anatra** - whole wheat veronese-style pasta, red wine duck ragù, parmigiano-reggiano 28
- Maccaronara con Salsiccia** - rustic irpinian stranded pasta, house italian sausage, wild ramps, white wine, pecorino-romano 28
- Pappardelle al Ragù di Cinghiale** - wide ribbon tuscan egg pasta, broken arrow ranch wild boar & red wine ragù, parmigiano 29
- Ravioli alla Primavera** - whole milk ricotta & nettle-filled pasta, spring vegetables, brown butter, parmigiano-reggiano 27
- Spaghetti al'Uovo con Limone** - egg spaghetti, wild bear garlic, lemon butter sauce, bottarga di muggine 27

Riso & Secondi

- Risotto di Piselli e Basilico** - creamy acquerello carnaroli rice, english peas, basil, parmigiano-reggiano 27
- Trota Iridea con Taggiasca** - seared steelhead trout, rare earth mustard greens, royal trumpet mushrooms, olive tapenade 36
- Costata di Maiale** - roasted bone-in duroc pork chop, sautéed sugar snap peas, cavalli balsamico di modena 34

Formaggio & Dolci

- Pecorino Crotonese DOP** - aged sheep's milk cheese from calabria, rare earth farms heavy honey 11
- Torta di Rabarbaro e Frangipane** - local rhubarb & sweet almond cream tart, vanilla gelato 11
- Panna Cotta di Laticello** - silky buttermilk custard, apricot conserva, almond sbrisolona crumble 11
- Frittelle di Semola** - venetian semolina doughnuts rolled in spiced sugar, blueberry preserves 10
- 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

