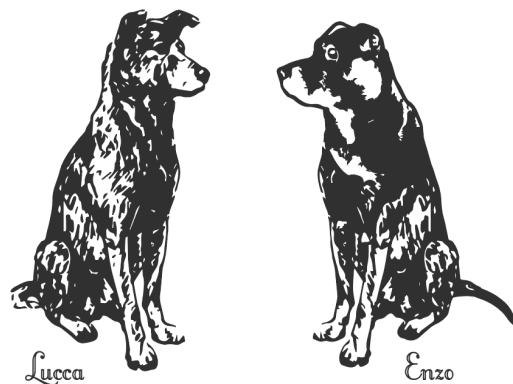


Cicchetti

- 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
blistered shishito peppers & tropea onions with walnut sauce & balsamico 12
drew baker's hours-old fresh mozzarella with michigan peaches 14



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm seasonal vegetable salad, brown butter vinaigrette 15
Caciocavallo alla Piastra - griddled southern italian cow's milk cheese, castelton plums, pickled heirloom peppers, arugula insalatina 14
Insalata Mercato - seasonal farmer lettuces & vegetables, buttermilk & herb dressing, toasted garlic breadcrumbs 12
La Panzanella - toscana-style summer tomato & bread salad, cucumber, sierra blanca onion, basil, volpaia chianti vinegar 14

Pasta Fatta in Casa

- Tagliolini con Mais Dolce** - creamed rare earth farm's sweet corn, leeks, cherry tomato, parmigiano-reggiano 28
Ravioli di Ricotta - farmer summer cherry tomatoes, sweet herbs, parmigiano-reggiano 27
Ceccaluccoli con Salsicca d'Agnello - spiced lamb sausage, dandelion greens, sultana raisin, pine nuts, ricotta salata di pecora 28
Maltagliata con Fagioli e Verze - braised local borlotti beans, pork shoulder confit, savoy cabbage, parmigiano-reggiano 28
Spaghettono con Pesce Spada - pacific swordfish, cherry tomatoes, tropea onions, contessa trebbiano d'abruzzo white wine 31

Riso & Secondi

- Risotto con Scalogni Caramellare** - creamy acquerello carnaroli rice, caramelized rare earth farms shallots, sweet herbs 28
Capesante con Pesto Trapanese - roasted jumbo scallops, yellow peperonata, sweet corn, sicilian almond & tomato pesto 38
Bistecca di Manzo - usda prime flat iron steak, amy's acres heirloom tomatoes, farmer herbs, balsamico di modena 39

Dolci

- Crostata di Frutta della Stagione e Frangipane** - wolf river heirloom apple & sweet almond cream gallette, flaky sfoglia pastry 11
Panna Cotta al Foglia d'Alloro - silky bay leaf-scented milk custard, castelton plum conserva, hazelnut & olive oil granola 11
Frittelle di Semola - venetian semolina doughnuts, stracchino cheese, rare earth farm's honey 12
Vin Santo e Sbrisolona - a glass of 2013 felsina tuscan dessert wine, 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

