



## 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
- vellutata of corno di toro sweet peppers & fennel with crème fraîche & torn croutons 13
- insalata of mixed chicories & pink lady apples with roasted hazelnut, giorgio cravero 26-month parmigiano reggiano & apple saba 15
- vitello tonnato of chilled & sliced veal with tuna & caper sauce 19
- mortadella pasticcio on crostini with verdure sott'aceto 13
- fritto misto of mexican blue shrimp, onions & lemon with crustacean aioli 18

## ❀ TARTUFO BIANCO ❀

*Our dishes featuring the famous Italian white truffle*

- uovo in carozza of crispy polenta, poached farm egg, mushroom duxelles & fonduta di parmigiano with shaved white truffles 48
- piemontese-style egg yolk tajarin with shaved white truffles 85
- risotto bianco with shaved white truffles 90

## PASTA & RISO

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

- ❀ bigoli with duck ragù & parmigiano reggiano 29
- ❀ rigatoni alla boscaiola with sausage and mushroom mike's shiitake & oyster mushrooms 30
- ❀ roasted honeynut squash tortelli with brown butter, sage, pomegranate & parmigiano reggiano 28
- mortadella & ricotta-filled spinach balanzoni 29
- spaghettoni alle vongole 32
- risotto of roasted cipollini onions & stella alpina gorgonzola dolce 29

## SECONDI

- pan seared ōra king salmon with glazed parsnips, cavolo nero & beurre rouge 36
- roasted prime macellaio steak with root vegetable mash, savoy cabbage & red wine sauce 48

*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