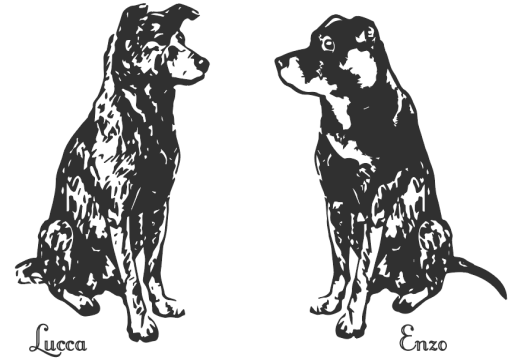


Cicchetti

- focaccia della casa, extra virgin olive oil 6
gnoccho fritto cacio e pepe 10
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7



Antipasti

- Pappardelle al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 17
Carote Dragone Arrosto - roasted amy's acres carrots, medjool dates, almond, ricotta salata di pecora, vadouvan curry 14
Insalata di Treviso - amy's acres treviso radicchio, barthel's crimson crisp apple, smoked speck prosciutto, 24 month parmigiano 14
Vellutata di Sedano Rapa e Mela - creamy celery root & apple soup, brown butter, crème fraîche, burgundy black truffle 16
Coppa con Peperone Sott'Aceto - cured pork shoulder with garlic & paprika, pickled corno di toro sweet peppers 16

Pasta Fatta in Casa

- Pappardelle al Sugo di Agnello** - red wine braised pinn oak lamb ragù, parmigiano reggiano 32
Pasta e Fasoi alla Veneta - borlotti bean ragù braised with pancetta, garlic & rosemary, lacinato kale, parmigiano reggiano 27
Tortelli di Patate e Ricotta - potato & cheese-filled pasta, royal trumpet & hen of the woods mushrooms, parmigiano reggiano 28
Spaghettoni di Nero con Gamberi - squid ink pasta, hawaiian sweet shrimp, tropea onions, tomato, brandy & vino bianco 32
Tajarin al Tartufo Bianco - thin ribbon piemontese-style egg yolk pasta, butter, parmigiano reggiano, shaved italian white truffle 70

Riso & Secondi

- Risotto con Radicchio** - caramelized amy's acres chioggia radicchio, parmigiano reggiano 27
Risotto al Tartufo Bianco - creamy carnaroli rice, butter, parmigiano-reggiano, shaved italian white truffle 73
Pesce Spada con Crema di Ceci - griddled wild swordfish, sautéed broccoli, tropea onions & leccino olives, chickpea passata 38
Petto d'Anatra - roasted rohan duck breast, sautéed late season spinach, parsnip mousseline, red wine jus 45

Dolci

- Torta di Zucca e Castagne** - luxury pie pumpkin & chestnut frangipane tart, marsala-brown butter caramel, panna montata 12
Panna Cotta al Cardomomo - silky cardamom-infused milk custard, red wine-poached cranberry, walnut crumble 12
Frittelle di Semola - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
Passito e Sbrisolona - 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



30 Novembre, 2024