

## Cicchetti

- focaccia della casa, extra virgin olive oil 5  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 10  
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7  
chopped chicken liver crostini with wild green garlic, balsamico & parmigiano 10



## Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm seasonal vegetable salad, brown butter vinaigrette 14  
**Prosciutto di Parma DOP** - thirty-month grand riserva parma ham, creamy stracchino cheese, focaccia della casa 20  
**Carciofi alla Giudia Romana** - roman-style fried purple baby artichokes with mint & wild garlic pesto 14  
**Crudo di Spigola** - raw pacific striped bass, castelvetrano olive, cara cara orange, celery, calabrian pepper aguachile 15  
**Asparagi Bianchi in Viniagrette** - chilled white asparagus in vinaigrette with deviled egg & prosciutto cotto 12

## Pasta Fatta in Casa

- Pappardelle al Ragù di Agnello** - wide ribbon pasta, pinn oak lamb & san marzano ragù, parmigiano-reggiano 26  
**Rigatoni alla Butera** - ridged pasta tubes, house italian sausage, english peas, vodka-tomato cream, pecorino romano 27  
**Tagliolini alle Vongole** - thin ribbon pasta, littleneck clams steamed in steffano massone gavi white wine, toasted breadcrumbs 28  
**Cannelloni agli Asparagi e Groviera** - asparagus, leek & gruyère cheese baked pasta, besciamella, parmigiano-reggiano 26  
**Agnolotti di Caprino** - goat cheese & wild green garlic-filled pasta, sautéed mushrooms, pecorino-romano 27

## Riso & Secondi

- Risotto con Aglio Verde Selvatico** - acquerello carnaroli rice, chard, wild green garlic, lemon, parmigiano-reggiano 25  
**Ippoglosso alla Primavera con Nocciole** - roasted alaskan halibut, spring vegetables, hazelnuts 42  
**Sella d'Agnello** - roasted pinn oak ridge farms lamb loin, wild ramps & fiddlehead ferns, fennel, currant, roasting jus 40

## Dolce

- Crostata di Mela e Frangipane** - honeycrisp apple & sweet almond cream galette, flakey sfoglia pastry 9  
**Panna Cotta al Cardamomo con Albicocca** - cardamom-scented milk custard, apricot conserva, pistachio frolla crumble 10  
**Frittelle di Semola** - fried venetian semolina doughnuts, pacific northwest lingonberry preserves 9  
**Vin Santo e Sbrisolona** - a glass of 2015 volpaia tuscan dessert wine, house-made almond & polenta cookies 16  
**Bevande per Nostro Squadra** - a round of cold night waters for our amazing & talented staff 15

*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

