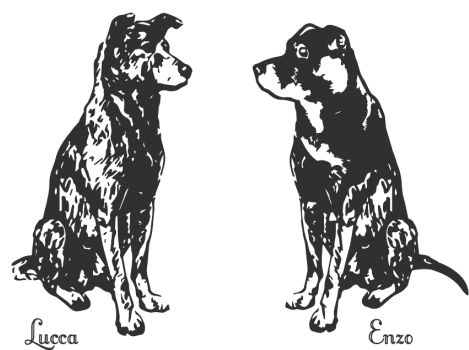


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 10
- castelvetrano & arbequina olives marinated with citrus, fennel & herbs 7
- mortadella mousse crostini 9
- baccala cod & golden carola potato croquettes with saffron aioli 12



Antipasti

- Arancino al Cuore di Fonduta - fontina fondue-filled risotto fritter, warm winter vegetable salad, brown butter vinaigrette 14
- Prosciutto di Parma DOP - thirty-month grand riserva parma ham, creamy stracchino cheese, focaccia 18
- Insalata di Cesare Romana - green romaine lettuce, torn focaccia croutons, tuna deviled egg, anchovy-romano dressing 12
- Mela e Gorgonzola - mixed chicory greens, honeycrisp apple, gorgonzola dolce, roasted hickory nut, red wine vinegar 13
- Vellutata di Funghi - creamy mushroom soup, brown butter, crème fraîche 12

Pasta Fatta in Casa

- Pappardelle al Ragù di Carne - wide ribbon pasta, beef shoulder ragù with tomato & red wine, parmigiano reggiano 26
- Tajarin ai Funghi Misti - piemontese-style thin ribbon egg yolk pasta, sautéed local mushrooms, herbs, parmigiano 25
- Ravioli di Patate al Sugo di Manzo - potato & parmigiano-filled pasta, red wine-braised short rib ragù, herbs 28
- Cannelloni di Zucca e Porri - baked pasta filled with gruyere, leeks & butternut squash, besciamella, parmigiano reggiano 25
- Rigatoni alla Norcina - ridged pasta tubes, house italian sausage, cream, pecorino, shaved perigord black truffle 42

Riso & Secondi

- Risotto con Castagne - acquerello carnaroli rice, braised chestnuts, sweet herbs, parmigiano-reggiano 25
- Trota alla Mugnaia - rushing water's rainbow trout, cauliflower, golden potato, almond, brown butter & lemon 29
- Costata di Maiale - roasted duroc pork rib chop, alpine cheese polenta, sautéed cabbage, roasted shallot vinaigrette 31

Dolce & Formaggio

- Rush Creek Reserve - wash rind cow's milk cheese from uplands cheese co, warm rare earth farms honey, focaccia 15
- il Tiramisu Nostrano - sarah's take on the italian classic of mascarpone mousse & coffee-soaked ladyfinger cookies 9
- Panna Cotta al Burro Nocciolata - silky brown butter milk custard, red wine-cherry preserves, walnut crumble 9
- Frittelle di Semola - venetian semolina doughnuts rolled in spiced sugar, wisconsin cranberry conserva 8
- Vin Santo e Sbrisolona - a glass of 2007 donatella colombini 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

