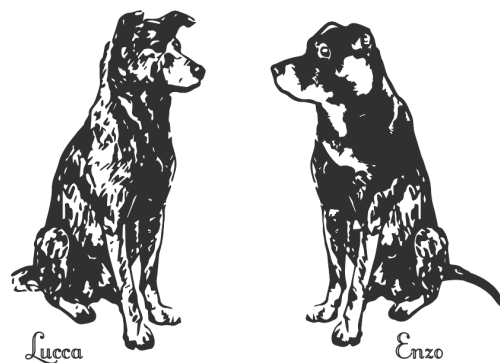


## Cicchetti

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



## Antipasti

- Arancino 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  
**Fagottini d'Anatra al Tartufo Bianco** - roasted duck-filled "little purses", sugo d'arrosto, parmigiano, shaved italian white truffle 75  
**Tajarin al Tartufo Bianco** - thin ribbon piemontese-style egg yolk pasta, butter, parmigiano reggiano, shaved italian white truffle 70

## Riso & Secondi

- Risotto con Pan di Zucchero** - roasted amy's acres sugarloaf radicchio, stracchino cheese, sweet herbs 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  
**Medaglione di Maiale** - roasted duroc pork tenderloin medallions, sautéed spinach, roasted danvers carrot, roasting jus 35

## 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, wild wine-poached cranberry, walnut crumble 12  
**Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15  
**Passito e Sbrisolòna** - 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



27 Novembre, 2024