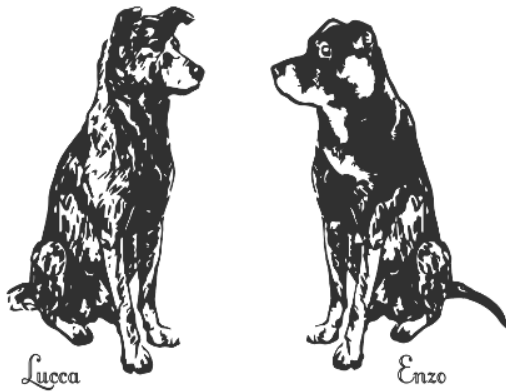




CICCHETTI & ANTIPASTI

- focaccia della casa 7
- olive marinare with citrus, fennel & herbs 9
- deviled egg with spanish chorizo & basque piparra pepper 4 EACH
- goat cheese & bitter green crostone with calabrian honey 13
- caponata siciliana with pine nuts, grilled bread & occhipinti extra virgin olive oil 14
- hawaiian ahi tuna crudo with watermelon acqua pazza,
cherry tomato, chervil & pickled tropea onion 24
- insalata caprese of heirloom tomato, door county peach,
basil & drew baker's hours-old fresh mozzarella 19
- green beans, cherry tomato & chioggia radicchio
with gorgonzola dressing & roasted pistachio 16
- griddled rare earth farm's shishito pepper & tropea onions
with walnut pesto & balsamico 14
- soppressata with gnoccho fritto, crescenza cheese &
marinated zucchini with hot cherry peppers 21

PASTA & RISO

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

- paccheri with spiced lamb sausage, roasted eggplant passata,
rare earth farms broccolini & ricotta salata di pecora 30
- trofie with creamed sweet corn & summer vegetable ragù 29
- hand-rolled fileja with spicy 'nduja pork sugo & charred red cabbage 32
- ricotta-filled girasole with amy's acres cherry tomato, marjoram & parmigiano reggiano 28
- spaghettoni all'arrabiata with wild blue shrimp, tropea onions & fresno chile 38
- risotto of foraged chanterelle mushroom & swiss chard 36

SECONDI

- griddled hawaiian swordfish with amy's acres green beans,
cherry tomatoes & sicilian salmoriglio vinaigrette 48
- roasted niman ranch prime flat iron steak with summer tomatoes,
farmer herbs & balsamico di reggio emilia 46

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