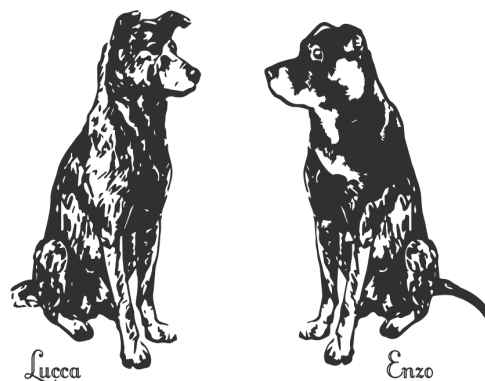


Cicchetti

- focaccia della casa, extra virgin olive oil 6
calabrian pepper deviled eggs with spanish tuna & cornichon 10
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm seasonal vegetable salad, brown butter vinaigrette 15
Carote Dragone Arrosto - roasted amy's acres carrots, medjool dates, almond, ricotta salata di pecora, vadouvan curry 14
Tris di Polenta - baked polenta three ways: roasted tropea onion & gorgonzola fonduta, sopressata salume, funghi misti trifolati 15
Quadrucci all'Uovo in Brodo - zuppeta of tiny egg pasta squares in beef broth, assorted farmer root vegetables, burgundy black truffle 13

Pasta Fatta in Casa

- Pappardelle al Sugo d'Agnello** - tomato & red wine braised pinn oak ridge farms lamb, parmigiano-reggiano 32
Rigatoni con Salsiccia e Peperonata - ridged pasta tubes, house italian sausage, stewed sweet peppers & onions, mascarpone 28
Funghetti ai Funghi - assorted sautéed mushroom mike's mushrooms, leeks, sweet herbs, parmigiano-reggiano 28
Cappellacci di Zucca - roasted butternut squash-filled pasta, speck prosciutto, pomegranate, brown butter & sage, apple balsamico 28
Spaghettoni con Coda di Rospo alla Puttanesca - sautéed monkfish simmered with sicilian capers, gaeta olive, tomato & anchovy 30
Tajarin al Tartufo Bianco - thin ribbon piemontese-style egg yolk pasta, butter, parmigiano, shaved italian white truffle 65

Riso & Secondi

- Risotto con Cicoria Caramellare** - caramelized amy's acres chioggia & sugarloaf radicchio, hazelnuts, sweet herbs, parmigiano 27
Gallinella in Acqua Pazza - mediterranean red gurnard poached with tomato, orange & white wine, seasonal vegetables, garlic crostone 39
Faraona al Mattone - roasted half guinea hen, caramelized brussels sprouts, crispy carola potato, roasting jus 42

Dolci

- Torta di Zucca e Castagne** - cinnamon girl pumpkin & chestnut frangipane tart, marsala-brown butter caramel, panna montata 12
Panna al Miele Tartufato - white truffle honey-infused milk custard, michigan peach conserva, hazelnut & olive oil granola 13
Frittelle di Semola - venetian semolina doughnuts, stracchino cheese, rare earth farm's honey 13
Vin Santo e Sbrisolona - a glass of 2015 felsina tuscan dessert wine, 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

