



CICCHETTI & ANTIPASTI

- focaccia della casa 6
- olive marinare with citrus, fennel & herbs 8
- deviled egg with 'nduja sausage & pickled ramps 4 EACH
- goat cheese & bitter green crostino with calabrian honey 12
- insalata mistica of early-season wisconsin produce with
volpaia chianti red wine vinegar & extra virgin olive oil 14
- soppressata with gnoccho fritto, stracchino & verdure sott'aceto 21
- baked tomino del boscaiolo cheese with roasted porcini mushrooms, endive & focaccia croutons 19
- local asparagus & ramp buckwheat crêpe with fontina valdostana & a fried farm egg 18

PASTA & RISO

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

- bronze dowel-cut maccaronara with sausage, foraged ramps & pecorino romano 32
- thin-ribbon egg yolk tajarin with sautéed morel mushrooms 43
- paccheri with prime beef shoulder sugo genovese 32
- ricotta & nettle-filled girasole with asparagus, green garlic & brown butter 28
- spaghettoni with swordfish, gaeta olive, red onion & sugo di pomodoro 30
- risotto of foraged porcini mushrooms & local fava beans 38

SECONDI

- alaskan halibut al forno with marcella white beans, snap peas & asparagus 48
- roasted rohan duck breast with sautéed spinach, bolero carrots & sugo d'arrosto 42

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