



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with smoked pancetta, piparra pepper & comichon 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

zuppa of apulian lentils with a roasted onion & scamorza crouton 13

sopressata with gnoccho fritto, stracchino & verdure sott'aceto 21

chicken livers alla toscana on crostini with balsamico & 24 month parmigiano 14

insalata tiepida of mushroom mike's chestnut mushrooms,
rare earth farm's arugula & pecorino sardo 18

dutch white asparagus & green garlic buckwheat crêpe
with fontina valdostana & a fried egg 21

PASTA & RISO

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

garganelli alla panna with speck tirolese & radicchio 29

mafalde verde with pinn oak lamb ragù bianco & parmigiano reggiano 30

hand-rolled strascinati with spicy 'nduja pork sugo & charred red cabbage 30

ravioli di polenta with sautéed mushrooms, leeks & parmigiano reggiano 29

potato & whitefish-filled mezzelune with vino bianco, green garlic & pangrattato 32

risotto of glazed root vegetables & parmigiano reggiano 29

SECONDI

mediterranean orata al forno with fennel, fingerling potato,
gaeta olives & grilled broccoli rabe-almond pesto 42

roasted medaglione of duroc pork with potato purée,
rare earth farm's spinach & black truffle sauce 38

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