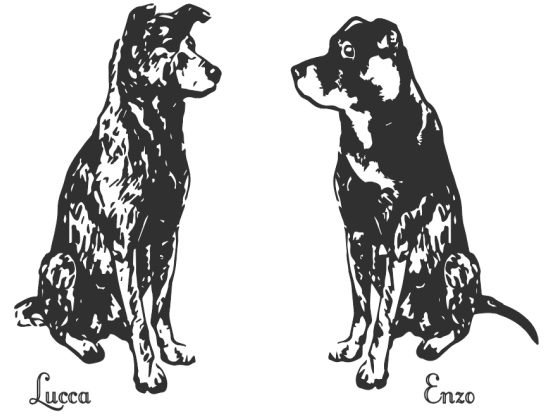


Cicchetti

- focaccia della casa, extra virgin olive oil 6
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
fried ricotta-filled zucchini blossoms, anchovy bagnetto verde 12
fra'mani mortadella, stracchiarella cheese, gnoccho fritto 15



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 15
Zucchina Pattisone alla Pizzaiola - rare earth farm's pattypan squash, fresh mozzarella, tomato, gaeta olive, oregano, crostone 15
Insalata di Mercato - mixed farmer lettuces & vegetables, buttermilk-herb dressing, garlic pangrattato 13
Fagioli Verde - norman miller's green wax beans, chicories, cherry tomato, roasted hazelnuts, gorgonzola dolce, balsamico di modena 14
Crudo di Tonno - raw hawaiian tomo tuna, georgia peach, toasted pistachio, sweet basil, lime, calabrian hot pepper 21

Pasta Fatta in Casa

- Tajarin con Spugnole** - piemontese thin-ribbon egg yolk pasta, sautéed wild morel mushrooms, parmigiano reggiano 39
Paccheri alla Genovese - neapolitan ragù of braised beef & onions, pecorino-romano 32
Pasta alla Norma - the classic sicilian pasta of sautéed eggplant, tomato, basil & salted sheep's milk ricotta 27
Trofie al Pesto di Rucola - arugula & almond pesto, summer squash, golden potato, pecorino romano 27
Spaghettono con Granchio Rosso - wild atlantic red crab, amy's acres cherry tomatoes & tropea onion, vino bianco, herbs 42

Riso & Secondi

- Risotto ai Funghi Finferli** - foraged wisconsin ghost chanterelle mushrooms, sweet herbs, parmigiano reggiano 36
Pesce Spada con Pesto Trapanese - griddled hawaiian swordfish, sicilian tomato & almond pesto, summer vegetable fricasea 38
Costata di Maiale con Pesca - roasted duroc pork rib chop, rare earth farm's lacinato kale, georgia peaches, peach mustard 35

Dolci

- Crostata di Frutta della Stagione e Frangipane** - georgia peach & sweet almond cream gallette, vanilla ice cream 12
Panna Cotta di Latticello - silky buttermilk custard, michigan blueberry, walnut crumble 12
Frittelle di Semola - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
Passito e Sbrisolona - a glass of 2019 pala "assoluto" 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

