



## CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

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

goat cheese & bitter green crostone with calabrian honey 12

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

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

insalata tiepida of foraged porcini mushrooms,  
rare earth farm's arugula & pecorino sardo 24

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

## PASTA & RISO

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

garganelli alla panna with speck tirolese & radicchio 29

bronze dowel-cut macaronara with sausage, foraged ramps & pecorino romano 32

mafalde verde with ragù bianco della casa 30

girasole di ricotta with sautéed mushrooms & brown butter 28

potato-filled mezzelune with lake superior whitefish, green garlic & pangrattato 32

risotto of morel mushrooms with sweet herbs & parmigiano reggiano 45

## SECONDI

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

medaglione of duroc pork tenderloin with rare earth farm's young mustard greens,  
sautéed mushrooms & marsala pan sauce 40

*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