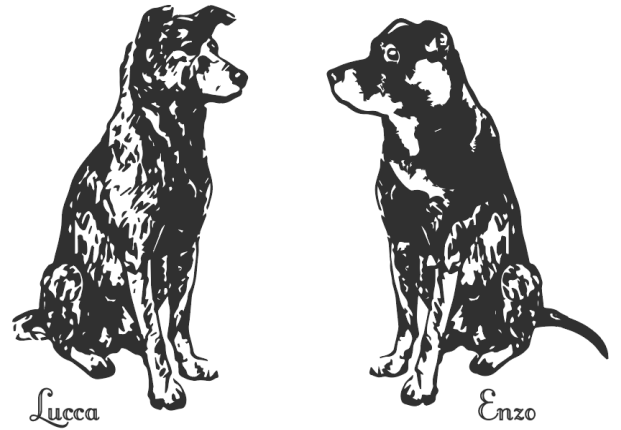


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- gnoccho fritto cacio e pepe 10
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
- castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
- amy's acres radishes with landmark creamery cultured butter & sea salt 7



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, house mozzarella, tomato, gaeta olive, oregano, crostone 15
- La Panzanella** - tuscan-style summer tomato & bread salad, cucumber, sweet onion, basil, volpaia chianti vinegar 14
- Fagioli Verde** - norman miller's green beans, chicories, cherry tomato, roasted hazelnuts, gorgonzola dolce, balsamico di modena 14
- Crudo di Pesce** - raw hawaiian tombo tuna, georgia peach, toasted pistachio, sweet basil, lime, calabrian hot pepper 21

Pasta Fatta in Casa

- Paccheri al Crema di Melanzane** - house lamb sausage, di cicco broccoli, roasted eggplant passata, ricotta salata di pecora 28
- Trofie al Pesto di Rucola** - arugula & almond pesto, summer squash, golden potato, pecorino romano 27
- Strascinati con Cavolfiore** - norman miller's cauliflower, spicy 'nduja salume, tropea onion, pecorino 28
- Farfalle all'Uovo con Mais Dolce** - creamed local sweet corn, cherry tomato, leeks, basil, parmigiano-reggiano 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 e Mais Dolce** - foraged wisconsin ghost chanterelle mushrooms, sweet corn, parmigiano reggiano 35
- Pesce Spada con Pesto Trapanese** - griddled hawaiian swordfish, sicilian tomato & almond pesto, summer vegetable fricasea 40
- Bistecca di Manzo e Pomodoro Estivo** - cdk ranch ribeye beef steak, summer tomatoes, farmer herbs, balsamico di modena 52

Dolci

- Crostata di Frutta della Stagione e Frangipane** - georgia peach & sweet almond cream gallette, vanilla ice cream 12
- Coppa di Ricotta** - sweetened whipped ricotta with michigan blueberries, pistachio & fried cannolo pastry 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



10 Agosto, 2024