



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

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 maccaronara with sausage, foraged ramps & pecorino romano 32

mafalde verde with ragù bianco della casa 30

ravioli di polenta with sautéed mushrooms, leeks & parmigiano reggiano 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

roasted pinn oak lamb rack chops with sautéed mushrooms,
rare earth farm's young mustard greens & red wine jus 52

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