



## 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 mushroom mike's chestnut mushrooms,  
rare earth farm's arugula & pecorino sardo 18
- 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 of limousin veal & parmigiano reggiano 30
- ravioli di polenta with sautéed mushrooms, leeks & parmigiano reggiano 29
- potato-filled mezzelune with lake superior whitefish, green garlic & pangrattato 32
- risotto of braised california artichokes with mint & scamorza cheese 30

## SECONDI

- mediterranean orata al forno with fennel, fingerling potato,  
gaeta olives & grilled broccoli rabe-almond pesto 42
- broken arrow ranch wild boar spezzatino with cavolo nero & borlotti beans 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