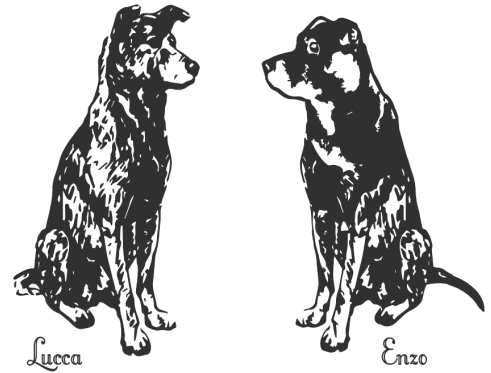


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- béarnaise deviled eggs with crispy prosciutto 10
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
- castelvetrano & leccino olives marinated with citrus, fennel & herbs 7



Antipasti

- ❖ **Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm seasonal vegetable salad, brown butter vinaigrette 15
- Carote Dragone Arrosto** - roasted amy's acres carrots, medjool dates, almond, ricotta salata di pecora, vadouvan curry 14
- Soppresata con Verdure Sott'Aceto** - rustic salame scented with clove & garlic, pickled rare earth farms banana peppers 16
- ❖ **Vellutata di Sedano Rapa e Mela** - creamy celery root & wolf river apple soup, brown butter, crème fraîche 12

Pasta Fatta in Casa

- Pappardelle al Sugo d'Agnello** - tomato & red wine braised pinn oak ridge farms lamb, parmigiano-reggiano 32
- Rigatoni con Salsiccia e Peperonata** - ridged pasta tubes, house italian sausage, stewed sweet peppers & onions, mascarpone 28
- ❖ **Funghetti ai Funghi** - assorted sautéed mushroom mike's mushrooms, leeks, sweet herbs, parmigiano-reggiano 28
- ❖ **Cappellacci di Zucca** - roasted butternut squash-filled pasta, speck prosciutto, pomegranate, brown butter & sage, apple balsamico 28
- Spaghettoni con Pesce Spada alla Puttanesca** - sautéed swordfish simmered with sicilian capers, gaeta olive, tomato & anchovy 30

Riso & Secondi

- ❖ **Risotto allo Scorzonera** - glazed rare earth farm's black salsify, sweet herbs, parmigiano-reggiano 27
- ❖ **Orata in Guazetto** - mediterranean sea bream poached with butter beans & lugana wine, savoy cabbage, golden carola potato 38
- Petto d'Anatra** - la belle farms moulard duck breast, caramelized acorn squash, braised red cabbage, roasted pear, red wine jus 36

Tartufo Bianco

- Uovo in Carrozza al Tartufo** - baked polenta, mushroom duxelles, poached egg, crema di parmigiano, shaved italian white truffle 42
- Risotto al Tartufo Bianco** - creamy carnaroli rice, butter, parmigiano-reggiano, shaved italian white truffle 70
- Tajarin al Tartufo Bianco** - thin ribbon piemontese-style egg yolk pasta, butter, parmigiano, shaved italian white truffle 65

Dolci

- Torta di Zucca e Castagne** - cinnamon girl pumpkin & chestnut frangipane tart, marsala-brown butter caramel, panna montata 12
- Panna Cotta alla Canella** - cinnamon-infused milk custard, michigan peach conserva, hazelnut & olive oil granola 11
- Frittelle di Semola** - venetian semolina doughnuts, michigan blueberry preserves, creamy stracchino cheese 15
- Vin Santo e Sbrisolona** - a glass of 2015 felsina tuscan 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

