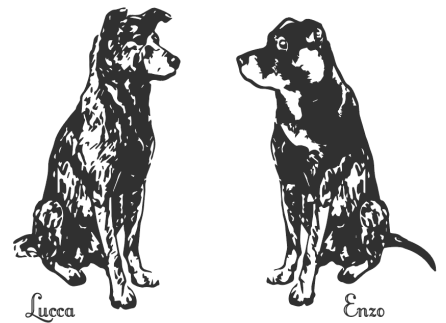


Cicchetti

- focaccia della casa, extra virgin olive oil 5
- spring onion deviled eggs with garden chives & pickled ramps 8
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 10
- castelvetro & leccino olives marinated with citrus, fennel & herbs 7
- crispy lamb porchetta with pea passata, raw asparagus insalatina & cured egg yolk 12



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm early summer vegetable salad, brown butter vinaigrette 14
- Prosciutto Crudo di Parma DOP** - thirty-six month grand riserva parma ham, creamy stracchino cheese, focaccia della casa 20
- Asparagi alla Milanese** - sautéed green michigan asparagus, sunny-side up egg, parmigiano-reggiano, lemon 13
- Vitello Tonnato** - the piemontese classic of thinly sliced slow-cooked veal loin & tuna-caper aioli 13
- Insalata di Mercato** - mixed seasonal lettuces & vegetables, buttermilk-herb dressing, toasted breadcrumbs 12

Pasta Fatta in Casa

- Pappardelle al Ragù di Cinghiale** - wide ribbon pasta, broken arrow ranch wild boar ragù, parmigiano-reggiano 27
- Orecchiette al Salsiccia d'Agnello** - apuglian "little ear" pasta, spiced lamb sausage, tomato, broccoli rapini, pecorino-romano 26
- Spaghettoni con Spigola e Bottarga** - pacific striped bass, zucchini, white wine, bread crumbs, bottarga di muggine 28
- Tajarin con Spugnole** - piemontese-style thin ribbon egg yolk pasta, sautéed wild morel mushrooms, parmigiano-reggiano 36
- Ravioli alla Primavera** - whole milk ricotta-filled pasta, early summer vegetables, brown butter, parmigiano-reggiano 25

Riso & Secondi

- Risotto con Guanciale e Piselli** - acquerello carnaroli rice, la quercia guanciale, english peas, mint, pecorino 25
- Salmone Selvatici alla Piastra** - griddled copper river sockeye salmon, warm chickpea, taggiasca olive & radish salad 30
- Tagliata di Manzo** - 45 day dry-aged new york strip, sautéed amy's acres spinach, lemon & extra virgin olive oil 45

Dolce

- Torta Rovesciata di Polenta al Rabarbaro** - polenta & olive oil rhubarb upside-down cake 9
- Semifreddo di Pistacchi ai Lamponi** - frozen pistachio mousse, caramelized white chocolate, macerated raspberries 11
- Frittelle di Semola** - fried venetian semolina doughnuts, honeyed apricot conserva 9
- Vin Santo e Sbrisolona** - a glass of 2009 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 15

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

