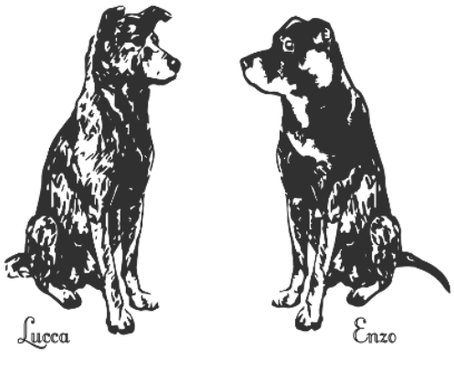


CICCHETTI & ANTIPASTI

focaccia della casa 7

olive marinare with citrus, fennel & herbs 9

deviled egg with spanish oil-packed tuna & basque piparra pepper 4 EACH

goat cheese & bitter green crostone with calabrian honey 13

celeriac & apple vellutata with crème fraïche, hen of the woods mushroom & brown butter 13

insalata di rucola with radishes, cherry tomatoes,
lemon vinaigrette & vacche brune 24-month parmigiano reggiano 14

farmer chicories & door county honeycrisp apple with
roasted hazelnuts & monte veronese latte vecchio 15

roasted amy's acres broccolini, sprouting cauliflower & romanesco
with passata di ceci & anchovy-lemon vinaigrette 15

galloni grand riserva 24-month prosciutto di parma with
gnoccho fritto, crescenza cheese & peperoncini della casa 24

PASTA & RISO

All pasta is made in house, all risotto is Acquerello carnaroli rice

tagliatelle all'uovo with prime beef shoulder ragù & parmigiano reggiano 32

potato, swiss chard & ricotta-filled tortelli with brown butter & mushrooms 29

piemontese-style egg yolk tajarin with butter, parmigiano & shaved italian white truffle 78

roasted rare earth farm's honeynut squash caramelle with
brown butter, sage, pomegranate & parmigiano reggiano 28

casarecce alla gricia with pancetta, pecorino romano & black pepper 28

spaghettone with prince edward island mussels with garlic, olive oil & hot pepper 30

risotto of pan di zucchero chicory, walnuts & stracchino cheese 29

risotto bianco with shave italian white truffles 82

SECONDI

griddled lake superior whitefish with brussels sprouts,
cardoons, leeks & frico friulano buerre blanc 40

braised guinea hen leg with cavolo nero,
roasted onions & polenta morbida 36

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

21 Novembre, 2026