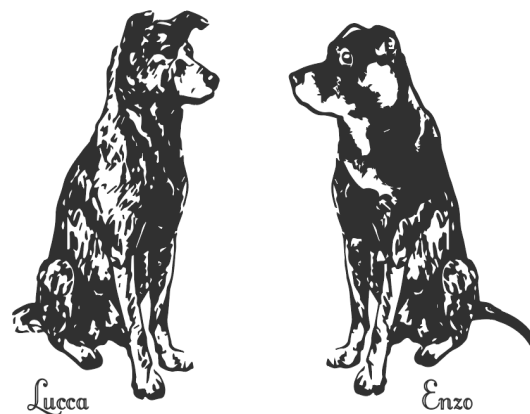


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
herbed deviled egg with sturgeon osetra caviar 9 PER PIECE  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12  
castelvetro & leccino olives marinated with citrus, fennel & herbs 7  
toscana-style chicken liver crostini with spring garlic, parmigiano & balsamico 11



## Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm seasonal vegetable salad, brown butter vinaigrette 15  
**Mortadella Artigianale** - fra'mani mortadella, stracchiarella cheese, gnoccho fritto 15  
**Carciofi, Fagioli e Bottarga** - braised artichoke hearts, baby butter beans, rare earth farms arugula, sun-cured sardinian mullet roe 14  
**Crudo di Pesce** - raw pacific barramundi sea bass, green garlic, basque pippara peppers, avocado, pine nuts 21

## Pasta Fatta in Casa

- Garganelli Verde al Ragù Bianco della Casa** - spinach pasta quills, white veal ragù, parmigiano-reggiano 28  
**Maccaronara con Salsiccia** - house italian sausage, wild ramps, vino bianco, pecorino-romano 29  
**Ravioli di Ricotta e Ortica** - ricotta & wild nettle-filled pasta, sautéed mushrooms, brown butter, parmigiano-reggiano 27  
**Rigatoni al Sugo d'Agnello** - vadouvan curry-braised lamb shoulder, cauliflower, golden raisins, pistachio, pecorino-romano 28  
**Spaghettoni con Sgombro Orientale** - sautéed hawaiian ono fish, southern green garlic, vino bianco, toasted breadcrumbs 30

## Riso & Secondi

- Risotto al Pesto di Rucola** - foraged wild ramps, dutch white asparagus, arugula & pistachio pesto, parmigiano-reggiano 27  
**Spigola in Padella** - sautéed pacific barramundi sea bass, warm(ish) anchovy-potato salad, wild ramps, taggiasca olive sauce 36  
**Costata di Maiale alla Marsala** - roasted duroc pork chop, rare earth farm's spinach, oyster mushrooms, marsala cream 36

## Dolci

- Torta Rovesciata di Polenta all'Ananas** - polenta & brown butter upside-down cake with roasted pineapple, vanilla gelato 12  
**Panna Cotta al Cardamomo** - cardamom-scented milk custard, apricot conserva, walnut crumble 12  
**Frittelle di Semola** - venetian semolina doughnuts, wisconsin cranberry 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



13 Aprile, 2024