



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with spanish oil-packed tuna & pickled tropea onions 4 EACH

goat cheese & bitter green crostine with calabrian honey 12

mortadella pasticcio with wild mushroom conserva & crostini 13

ribollita fiorentina with borlotti beans & extra virgin olive oil 13

insalata of chicories & cara cara oranges with
roasted walnuts & 24-month vacche brune parmigiano reggiano 15

✿ house made stracchiatella rustica with hazelnuts,
brown butter & roasted amy's acres acorn squash 16

soft scrambled farm eggs on buttered brioche with black truffles 24

saffron arancino with lamb ragù & sugo di pomodoro 18

PASTA & RISO

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

pasta alla norcina with house duroc pork sausage,
onions, panna & shaved perigord black truffle 48

✿ ricotta & rare earth farm's spinach-filled girasole with
sautéed mushrooms & parmigiano reggiano 29

✿ ravioli doppio of lamb confit & butternut squash
with roasted sierra blanca onions & sugo d'arrosto 30

orecchiette with guanciale, cauliflower, calabrian hot pepper & ricotta salata 28

conchiglie all'uovo with steamed mussels, marcella white beans & wild onion 29

✿ risotto of brussels sprout leaves & taleggio cheese 29

SECONDI

sautéed wild skate wing with austrian crescent golden potato,
cauliflower, brown butter, sicilian capers & lemon 42

roasted duroc pork costata with mashed root vegetables,
cavolo rosso alla tirolese & mustard jus 39

Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness

**IN SOLIDARITY WITH THE ICE OUT NATIONAL SHUTDOWN AND OUR IMMIGRANT BROTHERS & SISTERS,
10% OF ALL PROCEEDS FROM THIS WEEKEND ARE BEING DONATED TO VOCES DE LA FRONTERA.**

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