



## ❁ TARTUFO BIANCO ❁

*Our dishes featuring the famous Italian white truffle*

uovo in carozza of crispy polenta, poached farm egg,  
mushroom duxelles & fonduta di parmigiano with shaved white truffles 48

piemontese-style egg yolk tajarin with shaved white truffles 85

risotto bianco with shaved white truffles 90

## 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 crostone with calabrian honey 12

vellutata of corno di toro sweet peppers & fennel with crème fraîche & torn croutons 13

fritto misto of mexican blue shrimp, onions & lemon with crustacean aioli 18

mortadella pasticcio on crostini with verdure sott'aceto 13

insalata of mixed chicories & pink lady apples with roasted hazelnut,  
giorgio cravero 26-month parmigiano reggiano & apple saba 15

roasted amy's acres lila lu carrots with arugula, pistachio,  
medjool dates, ricotta salata & vadouvan curry vinaigrette 16

## PASTA & RISO

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

❁ bigoli with duck ragù & parmigiano reggiano 29

❁ rigatoni alla boscaiola with sausage, hen of the woods & king trumpet mushrooms 30

❁ roasted cinnamon girl pumpkin tortelli with  
brown butter, sage, pomegranate & parmigiano reggiano 28

spaghettono alle vongole 32

risotto of roasted cipollini onions & stella alpina gorgonzola dolce 29

## SECONDI

pan seared ōra king salmon with glazed parsnips,  
cavolo nero & beurre rouge 36

❁ roasted & carved limousin veal with root vegetable mash,  
savoy cabbage & sugo d'arrosto 38

*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