



## CICCHETTI & ANTIPASTI

- focaccia della casa 6
- olive marinare with citrus, fennel & herbs 8
- deviled egg with smoked pancetta, piparra pepper & cornichon 4 EACH
- goat cheese & bitter green crostone with calabrian honey 12
- insalata misticanza of early-season wisconsin produce with  
volpaia chianti red wine vinegar & extra virgin olive oil 14
- creamy sunchoke zuppa with crispy artichoke heart 14
- soppressata with gnoccho fritto, stracchino & verdure sott'aceto 21
- chicken livers alla toscana on crostini with balsamico & 24 month parmigiano 14
- local asparagus & green garlic buckwheat crêpe with fontina valdostana & a fried egg 18

## PASTA & RISO

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

- bronze dowel-cut maccaronara with sausage, foraged ramps & pecorino romano 32
- thin-ribbon egg yolk tajarin with sautéed morel mushrooms 45
- saffron malloreddus with pinn oak ridge lamb ragù & anchovy pangrattato 29
- garganelli alla panna with speck tirolese & radicchio 28
- rigatoni with rhode island tuna, gaeta olive, red onion & sugo di pomodoro 34
- risotto of local asparagus, basil & parmigiano reggiano 29

## SECONDI

- alaskan halibut al forno with marcella white beans, ramps & asparagus 48
- braised limousin veal in bianco with morels, spring onions & pommes mousseline 45

*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