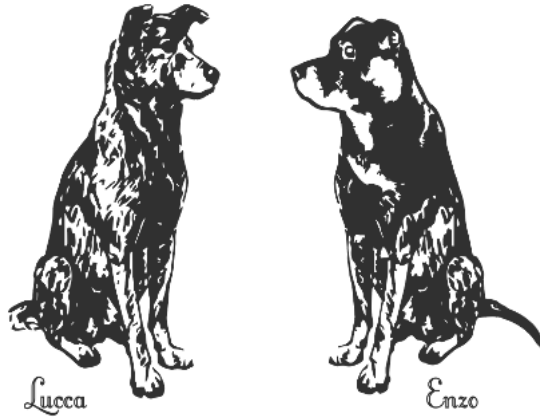




## CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with 'nduja sausage & pickled ramps 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

green beans, cherry tomato & bibb lettuce insalata  
with gorgonzola dressing & roasted pistachio 16

marinated amy's acres beets with peaches, pickled fennel, hazelnuts & ricotta salata 15

fra'mani mortadella with gnoccho fritto, crescenza cheese & pickled luchbox peppers 21

pattypan squash & roasted onion gratinato with tomato,  
mozzarella della casa, gaeta olives & grilled focaccia 18

## PASTA & RISO

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

casarecce with pinn oak lamb sugo bianco, zucchini & pecorino romano 29

orecchiette with pork sausage, broccolini, garlic & hot pepper 30

mezzemaniche with guanciale, purple cauliflower & pine nuts 28

ricotta-filled girasole with amy's acres cherry tomato, marjoram & parmigiano reggiano 28

spaghettone with swordfish, gaeta olive, tropea onion & sugo di pomodoro 30

risotto of eggplant, cherry tomato, basil & parmigiano reggiano 28

## SECONDI

griddled lake superior whitefish with sautéed green beans,  
cherry tomatoes & brown butter salmoriglio 37

crispy duroc pork belly from serenus pastures with  
cherry mostarda, cavolo nero & roasted tropea onions 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