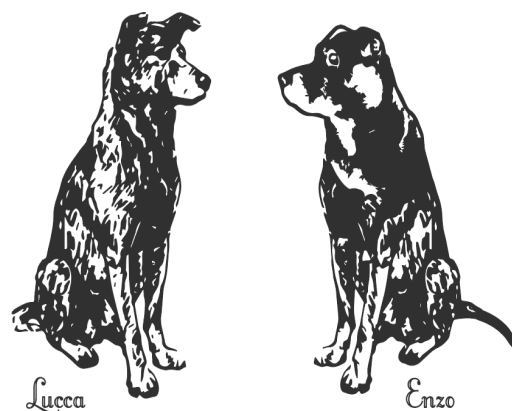


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11  
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7  
herbed deviled egg with sturgeon osetra caviar 9 PER PIECE  
smoked trout rillettes, crostini 12



## Antipasti

- Gratinato di Scamorza** - smoked southern italian cow's milk cheese baked with tomato, roasted onions & gaeta olives, crostone 14  
**Insalata di Cicoria** - radicchio tardivo, frisée, brown cow parmigiano-reggiano, hazelnut, balsamico di modena 13  
**Agrumi Misti** - mixed seasonal citrus, arugula, red onion, fennel, mint, sicilian pistachio, ricotta salata di pecora 13  
**Sopressata con Finferli** - rustic tuscan-style soppressata salume, yellowfoot chanterelle conserva 15  
**Gamberoni in Padella** - sautéed kauai sweet shrimp, leccino olives, citrus & tarragon butter sauce 16

## Pasta Fatta in Casa

- Garganelli con Prosciutto e Panna** - hand-rolled quills, prosciutto di parma, cream, parmigiano-reggiano 28  
**Gnocchi di Ricotta ai Funghi** - whole milk ricotta dumplings, mushroom ragù, parmigiano-reggiano 27  
**Ravioli di Vitello** - roasted veal-filled egg pasta, caramelized baby onion, brown butter, parmigiano-reggiano 28  
**Orecchiette al Sugo di Domenica** - apuglian "little ear" pasta, sunday-style pork ragù, broccoli rapini, pecorino-romano 29  
**Paccheri con Cappesante all'Arrabbiata** - large pasta tubes, scallops, san marzano tomato, calabrian chili, breadcrumbs 30

## Riso & Secondi

- Risotto con Cipollotto e Pignoli** - creamy acquerello carnaroli rice, wild spring onion, pine nuts, lemon, herbs 27  
**Spigola alla Grenobloise** - pan-roasted atlantic striped bass, savoy cabbage, cauliflower, brown butter & caper sauce 36  
**Bistecca di Manzo** - seared usda prime flat iron steak, sautéed broccoli rapini, red wine jus 38

## Formaggio & Dolci

- Pecorino Crotonese DOP** - aged sheep's milk cheese from calabria, apricot conserva 11  
**il Tiramisu Nostrano** - sarah's take on the italian classic of mascarpone mousse & coffee-soaked ladyfinger cookies 11  
**Crema di Limone in Tazza** - meyer lemon cream, pistachio lace cookie, panna montata 10  
**Frittelle di Semola** - venetian semolina doughnuts rolled in spiced sugar, red currant preserves 10  
**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

