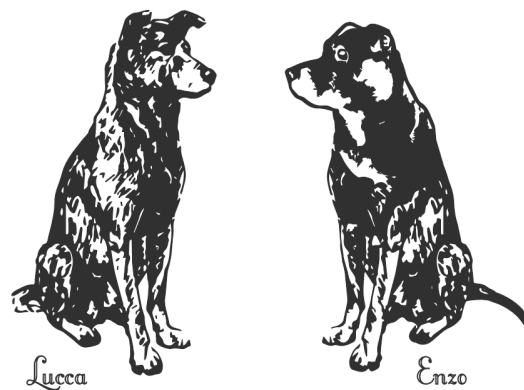


Cicchetti

- focaccia della casa, extra virgin olive oil 6
herbed deviled egg with spanish chorizo & pickled ramps 4 PER PIECE
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetrano, leccino & gaeta olives marinated with citrus, fennel & herbs 8
toscana-style chicken liver crostini with balsamico & pecorino stravecchio 13



Antipasti

- Tagliere di Mortadella** - fra'mani mortadella classica, stracchino cheese, gnoccho fritto 16
Insalata di Rucola - rare earth farms arugula, lemon vinaigrette, 24-month brown cow parmigiano reggiano 14
Crudo di Pesce - raw wild american red snapper, green garlic, avocado, green chile, pine nut, occhipinti sicilian olio straverigne 24
Vellutata di Topinambur - creamy amy's acres sunchoke soup with brioche croutons & brown butter 13

Pasta Fatta in Casa

- Maccaronara con Salsiccia** - house italian sausage, wild ramps, pecorino romano 30
Funghetti ai Funghi - sautéed oyster & hen of the woods mushrooms, parmigiano reggiano 28
Cappelletti di Coniglio - roasted rabbit-filled pasta, burro fuso, red wine ristretto, parmigiano reggiano 32
Girasole alla Primavera - whole milk ricotta filled spinach pasta, spring vegetables, brown butter, parmigiano reggiano 28
Spaghettoni con Granchio Rosso - wild atlantic red crab, tomato, garlic, brandy, vino bianco, wild spring onions 45

Riso & Secondi

- Risotto con Faraona e Fagioli** - acquerello carnaroli rice, roasted guinea hen, borlotti stregoni beans, roasting jus 35
Ippoglosso al Forno - baked wild alaskan halibut with a guazetto of chickpeas, ramps & california artichokes 47
Nodino di Vitello - roasted french limousin veal chop, sautéed rare earth farms mixed mustard greens, sugo d'arrosto 58

Dolci

- Torta Caprese** - warm dark chocolate & almond cake, espresso crema inglese 13
Crostata di Frangipane e Rabarbaro - sweet almond cream & rhubarb tart 13
Frittelle di Semola - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
Passito e Sbrisolona - a glass of donnafugata ben ryé passito di pantelleria 2022, house-made almond cookies 20
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

