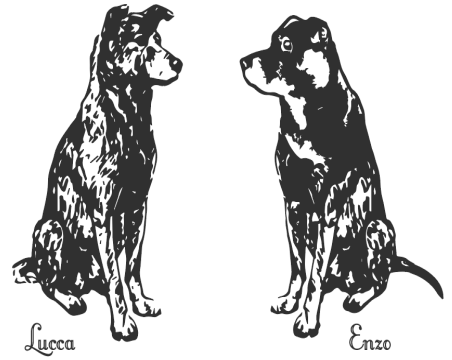


## Cicchetti

- focaccia della casa, extra virgin olive oil 6
- smoked trout salad on crostini with pickled onions 9
- calabrian pepper deviled eggs with spanish oil-packed tuna & caperberry 8
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11
- castelvetro & leccino olives marinated with citrus, fennel & herbs 7
- drew baker's hours-old fresh mozzarella with michigan stanley plums 13



## Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm summer vegetable salad, brown butter vinaigrette 14
- Prosciutto Crudo di Parma DOP** - thirty-six month grand riserva parma ham, creamy stracchino cheese, focaccia della casa 20
- Fiore di Zucca Fritta** - fried ricotta-stuffed zucchini blossoms, herb & anchovy sauce 12
- Insalata di Mercato** - mixed seasonal lettuces & vegetables, buttermilk-herb dressing, toasted breadcrumbs 12
- Insalata di Piselli Mangiatutto** - sugar snap peas, arugula, mint, fennel, red onion, pecorino, lemon vinaigrette 13
- Zucchina Pattisone alla Pizzaiola** - rare earth farm pattypan squash, fresh mozzarella, tomato, olive, oregano, crostone 13

## Pasta Fatta in Casa

- Tagliatelle Verde al Ragù Bianco della Casa** - spinach ribbon pasta, white veal ragù, parmigiano-reggiano 27
- Rigatoni con Salsiccia e Cicoria** - ridged pasta tubes, house italian sausage, rare earth farms chicory, pecorino-romano 26
- Trofie al Pesto di Rucola** - ligurian corkscrew pasta, arugula & almond pesto, zucchini, golden potato, pecorino-romano 26
- Mezzaluna Rossa di Barbabietole** - golden beet-filled red beet pasta, smoked trout, sugar snap peas, citrus oil, watercress 28
- Spaghettoni all'Arrabbiata con Polipo** - spanish octopus, tomato, onion, mint, orange, calabrian chile, toasted breadcrumbs 31

## Riso & Secondi

- Risotto con Verdure Estiva** - acquerello carnaroli rice, summer green beans & leeks, basil, parmigiano-reggiano 24
- Capesante alla Piastra** - griddled sea scallops, fricasea of summer vegetables, garlic scape vinaigrette 32
- Ventresca di Vitello** - crispy slow-cooked veal brisket, fordhook swiss chard, pattypan squash, black currants, roasting jus 34

## Dolci & Formaggio

- Crostata di Mirtillo e Frangipane** - michigan blueberry & sweet almond cream gallette, flaky sfoglia pastry 10
- Semifreddo di Nocciole** - frozen hazelnut mousse, dark chocolate, hazelnut croccantino, michigan sweet cherries 11
- Frittelle di Semola** - fried venetian semolina doughnuts, homemade cherry preserves 9
- Gorgonzola Dolce DOP** - creamy cow's milk blue cheese from lombardia, honeycrisp apple mostarda 10
- Vin Santo e Sbrisolona** - a glass of 2009 felsina tuscan dessert wine, house-made almond & polenta cookies 18
- Bevande per Nostro Squadra** - a round of cold night waters for our amazing & talented staff 15

*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

