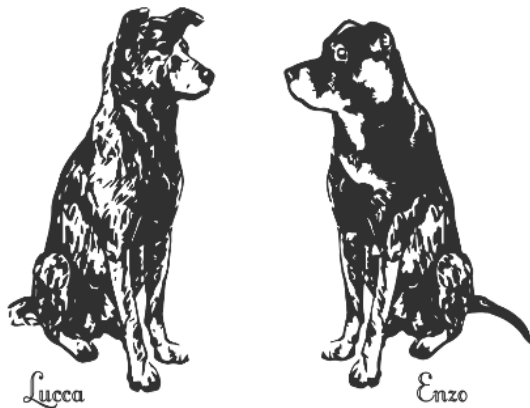




CICCHETTI & ANTIPASTI

- 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
- fried potato & ricotta-filled squash blossoms with anchovy bagnetto verde 15
- rare earth farm's romano bean & bibb lettuce insalata with patio mint, pistachio-buttermilk dressing & pecorino sardo 16
- marinated amy's acres beets with pickled fennel, hazelnuts & ricotta salata 15
- mortadella pasticcio on crostini with verdure sott'aceto 15
- 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, fava beans & 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
- risi e bisi of english peas & prosciutto cotto 29

SECONDI

- mediterranean orata al forno with marcella white beans, zucchini, cherry tomato & almond trapanese pesto 42
- roasted duroc pork ribchop with lacinato kale, tropea onions, door county cherries & mustard jus 39

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