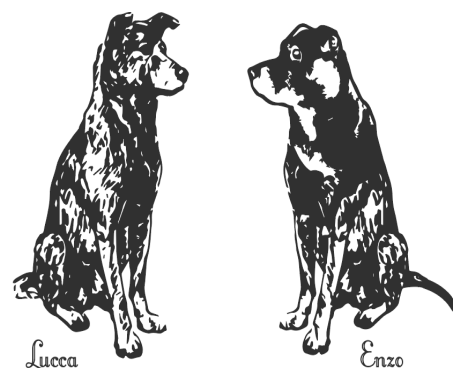


Cicchetti

- 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
deviled egg with siberian sturgeon osetra caviar 9 PER PIECE
truffled chicken liver mousse crostone, apricot marmellata, pickled shallot 12
smoked speck prosciutto from sudtirolo with stracchino cheese & honeycrisp apple 16



Antipasti

- Crespelle di Formaggio al Tartufo** - baked cheese-filled buckwheat crêpes, sugo d'arrosto, shaved perigord black truffle 26
Gamberoni con Ceci - sautéed head-on sweet prawns, chickpea passata, rosemary 16
Agrumi Misti - mixed seasonal citrus, arugula, red onion, fennel, pistachio, ricotta salata di pecora 13
Insalata di Cicoria - rare earth farm's radicchio tardivo, brown cow parmigiano-reggiano, hazelnut, balsamico di modena 13
Vellutata di Funghi - creamy mushroom soup, brown butter, crème fraîche 12

Pasta Fatta in Casa

- Garganelli al Sugo di Agnello** - hand-rolled egg pasta quills, red wine-braised lamb shoulder ragù, parmigiano-reggiano 28
Rigatoni alla Norcina - ridged pasta tubes, house italian sausage, cream, pecorino, shaved perigord black truffle 42
Pasta e Fasoì alla Veneta - "poorly cut" pasta rags, borlotti bean ragù with garlic & rosemary, parmigiano-reggiano 26
Spaghettoni allo Zafferano - saffron pasta, steamed pei mussels, octopus, lump crab, white wine, toasted breadcrumbs 34
Tortelletti della Casa al Salsa di Noce - ricotta & goat cheese-filled pasta, walnut pesto, brown butter, parmigiano-reggiano 27

Riso & Secondi

- Risotto al Vino Rosso** - creamy carnaroli rice simmered in red wine, guanciale, chioggia radicchio, parmigiano-reggiano 28
Cernia alla Puttanesca - wild red grouper roasted with tomato, sicilian capers, gaeta olives, garlic & anchovy, focaccia crostone 38
Costata di Maiale - roasted bone-in duroc pork chop, rare earth farms spinach, oyster mushrooms, mustard-onion jus 34

Dolci

- il Tiramisu Nostrano** - sarah's take on the italian classic of mascarpone mousse & coffee-soaked ladyfinger cookies 11
Panna Cotta al Burro Nocciolata - brown butter milk custard, red wine cherries, walnut sbrisolona crumble 10
Frittelle di Semola - venetian semolina doughnuts rolled in spiced sugar, cranberry conserva 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

