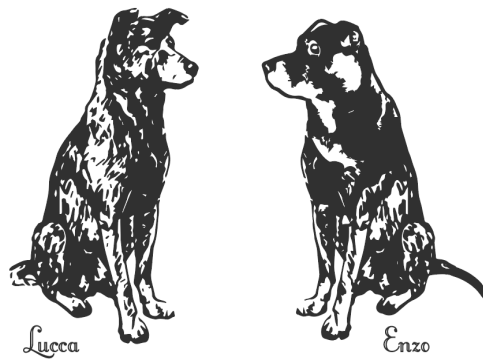




CICCHETTI & ANTIPASTI

- 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
- romano bean & salanova lettuce insalata with patio mint,
pistachio-buttermilk dressing & pecorino sardo 16
- marinated amy's acres beets with pickled fennel, hazelnuts & ricotta salata 15
- wisconsin hall of fame wagyu beef carpaccio with arugula &
24-month vacche brune parmigiano reggiano 26
- soppressata with gnoccho fritto, stracchino & verdure sott'aceto 21
- fioretto cauliflower & broccoli alla napoletana with sicilian capers,
gaeta olives, golden raisin, pine nuts & garlic pangrattato 16

PASTA & RISO

All pasta is made in house, all risotto is Acquerello carnaroli rice

- casarecce with pinn oak lamb sugo bianco, fava beans & pecorino 29
- rigatoni alla vodka with pork sausage & sugar snap peas 30
- thin-ribbon egg yolk tjarin with the season's last sautéed morel mushrooms 43
- ricotta-filled girasole with early summer vegetables & brown butter 28
- spaghettone with swordfish, gaeta olive, red onion & sugo di pomodoro 30
- risotto of local fava beans, basil & parmigiano reggiano 29

SECONDI

- mediterranean orata al forno with marcella white beans, zucchini,
cherry tomato & arugula-pistachio pesto 42
- prime macellaio steak with red chard, bolero carrots & sugo d'arrosto 48

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