



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with smoked pancetta, piparra pepper & cornichon 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

soppressata with gnoccho fritto, stracchino & verdure sott'aceto 21

chicken livers alla toscana on crostini with balsamico & 24 month parmigiano 14

insalata tiepida of wild porcini mushrooms,
rare earth farm's arugula & pecorino sardo 24

local asparagus & green garlic buckwheat crêpe
with fontina valdostana & fried farm egg 18

PASTA & RISO

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

garganelli alla panna with speck tirolese & radicchio 29

bronze dowel-cut maccaronara with sausage, foraged ramps & pecorino romano 32

thin-ribbon egg yolk tajarin with sautéed morel mushrooms 45

saffron malloreddus with pinn oak ridge lamb ragù & anchovy pangrattato 29

rigatoni with rhode island tuna, gaeta olive, red onion & sugo di pomodoro 34

risotto of celeriac & parmigiano reggiano 28

SECONDI

alaskan halibut al forno with marcella white beans, ramps & asparagus 48

braised rabbit leg with morel mushrooms, green garlic &
rare earth farm's young mustard greens 45

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