



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

insalata misticanza of early-season wisconsin produce with
volpaia chianti red wine vinegar & extra virgin olive oil 14

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

thin-ribbon egg yolk tajarin with sautéed morel mushrooms 43

paccheri with prime beef shoulder ragù genovese 32

rigatoni alla vodka with pork sausage & sugar snap peas 29

ricotta-filled girasole with asparagus, green onions & brown butter 28

spaghettoni with swordfish, gaeta olive, red onion & sugo di pomodoro 30

risotto of local fava beans, basil & parmigiano reggiano 29

SECONDI

alaskan halibut al forno with marcella white beans, zucchini,
cherry tomato & arugula-pistachio pesto 48

roasted rohan duck breast with red chard, bolero carrots & sugo d'arrosto 42

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