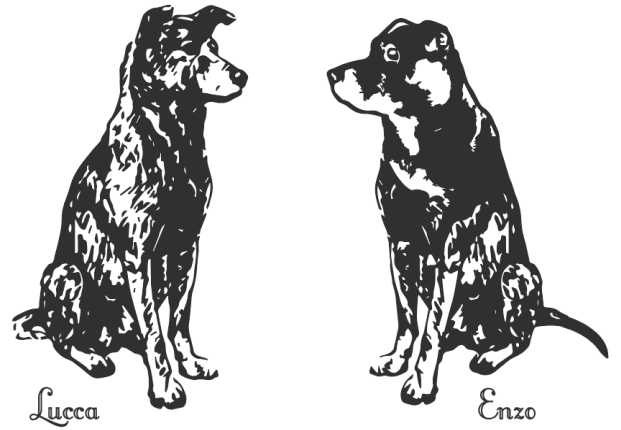


Cicchetti

- focaccia della casa, extra virgin olive oil 6
gnoccho fritto cacio e pepe 10
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
grilled crostino with chicken liver mousse & strawberry conserva 10
blistered shishito peppers & tropea onions, walnut pesto, balsamico 13



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 15
La Panzanella - tuscan-style summer heirloom tomato & bread salad, cucumber, sweet onion, basil, volpaia chianti vinegar 14
Insalata di Mozzarella e Rucola - drew baker's hours-old mozzarella, griddled sweet peppers, arugula, anchovy vinaigrette 15
Crudo di Tonno con Anguria - raw ahi yellowfin tuna, yellowdoll watermelon, cherry tomato, pickled tropea onion, aguachile verde 21

Pasta Fatta in Casa

- Pappardelle al Sugo d'Agnello** - pinn oak ridge farms lamb shoulder braised in tomato & vino rosso, parmigiano reggiano 32
Ravioli di Ricotta con Pomodorini - farmer summer cherry tomatoes, sweet herbs, parmigiano reggiano 27
Rigatoni con Salsiccia e Peperonata - house italian sausage, stewed italian corno di toro sweet peppers & onions, mascarpone 28
Trofie al Ragù di Mais - creamed local sweet corn, charred savoy cabbage, cherry tomatoes, basil, parmigiano reggiano 27
Spaghettono con Bottarga - sautéed amy's acres tropea onions & zucchini, vino bianco, sardinian sun-cured mullet roe 28

Riso & Secondi

- Risotto ai Funghi Selvatici e Mais Dolce** - wild minnesota hen of the woods mushrooms, sweet corn, parmigiano reggiano 32
Trota alla Piastra - griddled rushing waters wisconsin trout, amy's acres green filet beans & cherry tomatoes, roasted hazelnut 32
Bistecca di Manzo e Pomodoro Estivo - cdk ranch ribeye beef steak, heirloom tomatoes, farmer herbs, balsamico di modena 48

Dolci

- Crostata di Frutta della Stagione e Frangipane** - brandt farms california red plum & sweet almond cream gallette, vanilla gelato 12
Panna Cotta al Mais Dolce - sweet corn milk custard, michigan blueberry conserva, walnut crumble 12
Frittelle di Semola - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
Passito e Sbrisolona - a glass of feudo montoni passito bianco, house-made almond & polenta cookies 18
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

