



## CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

calabrian pepper deviled egg with oil-packed spanish tuna & pickled fennel 4 EACH

goat cheese & bitter green crostino with calabrian honey 12

\* zuppa of local rutabaga with a charred cabbage & gruyère crouton 13

fra'mani mortadella with gnoccho fritto, stracchino & verdure sott'aceto 18

\* insalata of chicories & cara cara oranges with roasted walnuts  
& 24-month vacche brune parmigiano reggiano 15

country-fried chicken livers with caper & anchovy aioli 13

hand-chopped pin oak lamb tartare with black winter truffle & toasted brioche 25

white asparagus & green garlic buckwheat crespelle with fontina cheese & fried farm egg 21

## PASTA & RISO

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

\* garganelli alla panna with speck tirolese & radicchio 29

tagliatelle with wild venison ragù & parmigiano reggiano 32

\* la vera spaghetti alla carbonara 30

\* ricotta & spinach gnocchi with sautéed mushrooms, leeks & parmigiano reggiano 29

calamarata with scallops, spicy tomato sauce & garlic pangrattato 37

risotto of white asparagus & taleggio cheese 30

## SECONDI

mediterranean orata al forno with fennel, fingerling potato,  
gaeta olives & grilled broccoli rabe-almond pesto 42

roasted wild venison loin with braised red cabbage,  
local blueberry & black truffle sauce 62

*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