



❀ TARTUFO BIANCO ❀

Our dishes featuring the famous Italian white truffle

uovo in carozza of crispy polenta, poached farm egg,
mushroom duxelles & fonduta di parmigiano with shaved white truffles 48

piemontese-style egg yolk tajarin with shaved white truffles 85

risotto bianco with shaved white truffles 90

CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with spanish oil-packed tuna & pickled tropea onions 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

vellutata of corno di toro sweet peppers & fennel with crème fraîche & torn croutons 13

fritto misto of mexican blue shrimp, onions & lemon with crustacean aioli 18

mortadella pasticcio on crostini with verdure sott'aceto 13

insalata of mixed chicories & pink lady apples with roasted hazelnut,
giorgio cravero 26-month parmigiano reggiano & apple saba 15

roasted amy's acres lila lu carrots with arugula, pistachio,
medjool dates, ricotta salata & vadouvan curry vinaigrette 16

PASTA & RISO

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

❀ bigoli with duck ragù & parmigiano reggiano 29

❀ rigatoni alla boscaiola with sausage, hen of the woods & king trumpet mushrooms 30

❀ roasted cinnamon girl pumpkin tortelli with
brown butter, sage, pomegranate & parmigiano reggiano 28

spaghettone alle vongole 32

risotto of roasted cipollini onions & stella alpina gorgonzola dolce 29

SECONDI

pan seared ōra king salmon with glazed parsnips,
cavolo nero & beurre rouge 38

❀ beef braised in bertani valpolicella ripasso 2021
with soft polenta & griddled treviso radicchio 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