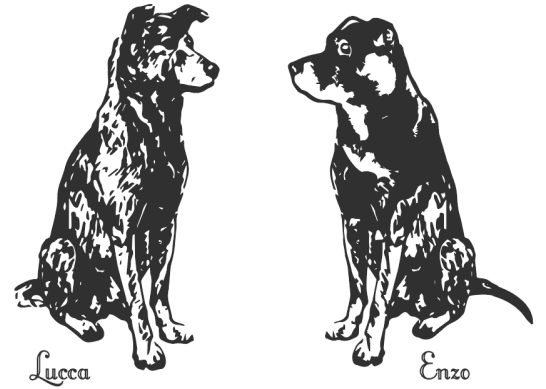


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
herbed deviled egg with spanish tuna & pickled piparra pepper 4 PER PIECE  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12  
castelvetrano, leccino & gaeta olives marinated with citrus, fennel & herbs 8  
rustic soppressata pork salume with stracchino cheese & gnoccho fritto 16



## Antipasti

- Scamorza alla Piastra** - griddled smoked cow's milk cheese with braised california artichokes & marcella white beans 16  
**Fegatini alla Toscana** - tuscan-style chicken livers on crostini with 24 month brown cow parmigiano & balsamico 13  
**Crudo di Pesce** - raw wild striped bass, green garlic, jalapeno pepper, avocado, pickled onion, toasted pine nut 24  
**Vellutata di Topinambur** - creamy amy's acres sunchoke soup with brown butter & southern green garlic 13

## Pasta Fatta in Casa

- Tagliatelle al Ragù di Cervo** - broken arrow ranch wild venison ragù, parmigiano reggiano 30  
**Maccaronara con Salsiccia** - house italian sausage, wild ramps, pecorino romano 29  
**La Vera Spaghetti Carbonara** - the roman classic of pancetta, beaten egg, black pepper & pecorino romano, never cream 28  
**Girasole al Salsa di Noce** - ricotta-filled pasta, brown butter, roasted walnut pesto, parmigiano reggiano 28  
**Calamarata con Spada alla Marinara** - sautéed swordfish, san marzano tomato, garlic, oregano, wild spring onion 32

## Riso & Secondi

- Risotto con Spargole e Fonduta** - acquerello carnaroli rice, dutch white asparagus, fontina fondue 34  
**Gran Fritto Misto di Mare** - an assortment of fried shellfish, fish & onions with lemon & garlic aioli 54  
**Arrosto di Agnello** - roasted pinn oak ridge farms lamb, amy's acres bolero carrot, sautéed rare earth farms spinach, red wine jus 42

## Dolci

- Crostata di Cioccolato** - dark chocolate tart with red wine-poached fruit 13  
**Torta di Polenta e Albicocca** - apricot conserva-filled polenta & olive oil cake, mascarpone zabaglione fredda 13  
**Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15  
**Passito e Sbrisolona** - a glass of donnafugata ben ryé passito di pantelleria 2022, house-made almond cookies 20  
**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



19 Aprile, 2025