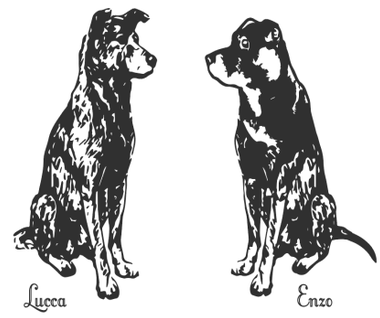
Cicchetti

focaccia della casa, extra virgin olive oil 6
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
herbed deviled eggs with pickled shallots & cornichons 8



Antipasti

✿ **Arancino al Cuore di Fonduta -** fontina fondue-filled risotto fritter, warm winter vegetable salad, brown butter vinaigrette 14
Soppressata con Verdure Sott'Aceto - rustic salame scented with clove & garlic, picked rare earth farm's lunchbox peppers 16
Insalata di Zucca Delicata - roasted delicata squash, chicories, pomegranate, pecorino stagionato, hazelnuts, chianti vinegar 13
Insalata di Carote Arrosto - roasted amy's acres carrots, dates, castelvetrano olive, almond, ricotta salata, vadouvan curry 14
✿ **Vellutata di Sedano Rapa e Mela -** creamy celery root & wolf river apple soup, brown butter, crème fraîche, crispy speck 12

Pasta Fatta in Casa

Tagliatelle alla Bolognese - egg ribbon pasta, the iconic meat sauce of bologna, parmigiano-reggiano 29
Culurgiones alla Campinadese - potato, pecorino & mint-filled sardinian dumplings, sausage & tomato sugo 28
Rigatoni con Ceci - ridged pasta tubes, chickpea ragù, bitter mustard greens, 90-day pecorino toscano 27
Spaghettone con Cipollini e Bottarga - roasted amy's acres cipollini onions, sardinian sun-cured mullet roe, breadcrumbs 28
✿ **Caramelle di Zucca -** roasted butternut squash-filled "candy wrappers", brown butter, sage, parmigiano-reggiano 27
Tajarin al Tartufo Bianco - thin ribbon piemontese-style egg yolk pasta, butter, parmigiano, shaved white truffle 72

Riso & Secondi

Risotto con Cozze e Vongole - creamy carnaroli rice, littleneck clams, mussles, leeks, sweet herbs 29
Risotto al Tartufo Bianco - creamy carnaroli rice, butter, parmigiano-reggiano, shaved white truffle 75
Trota alla Piastra - griddled rushing waters rainbow trout, carmelized radicchio & endive, lemon vinaigrette 32
✿ **Stracotto di Manzo -** red wine-braised beef shoulder, polenta morbida, rare earth farms spinach & acorn squash 34

Dolci & Formaggio

Torta di Polenta con Mela - polenta & olive oil cake, honeycrisp apple butter, homestyle vanilla gelato, apple balsamico 10
Panna Cotta al Té - rishi earl grey tea-scented milk custard, wild saskatoon berry conserva, almond sbrisolona crumble 11
Frittelle di Semola - fried venetian semolina doughnuts, creamy stracchino cheese & rare earth farms honey 10
Rush Creek Reserve - washed rind cow's milk cheese from upland cheese co, white truffle honey, house focaccia 39
Bevande per Nostro Squadra - a round of cold night waters for our amazing & talented staff 15

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

9 Dicembre, 2022