



CICCHETTI & ANTIPASTI

- focaccia della casa 6
- olive marinare with citrus, fennel & herbs 8
- deviled egg with spanish chorizo & pickled ramps 4 EACH
- goat cheese & bitter green crostone, calabrian honey 12
- marinated rare earth farms badger flame beets with watercress, dill, hazelnuts & crème fraîche 14
- pinn oak lamb carpaccio with morel mushroom conserva, green garlic, toasted pine nuts, pea tendrils & 24-month brown cow parmigiano 24
- tartine of sautéed porcini mushrooms & ramps on buttered brioche 22
- tagliere of soppressata with stracchino cheese & gnoccho fritto 16
- chicken livers alla toscana on crostini with pecorino stravecchio & balsamico di reggio-emilia 13

PASTA & RISO

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

- thin-ribbon egg yolk tjarin with sautéed morel mushrooms & parmigiano reggiano 42
- bronze dowel-cut maccaronara with sausage, foraged ramps & pecorino romano 29
- ricotta & nettle gnocchi with asparagus, sugar snap peas, green garlic & brown butter 28
- mafalde all'uovo with beef shoulder ragù bianco & parmigiano reggiano 30
- rigatoni with fatty tuna belly, pomodorini tomato, gaeta olives, red onions & vino bianco 30
- risotto of foraged porcini mushrooms & green asparagus 40

SECONDI

- baked alaskan halibut with passata di cicerchia beans, green zucchini & wild ramps 45
- pan-roasted usda prime macellaio steak with rare earth farms spinach & bolero carrots, red wine jus 43

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