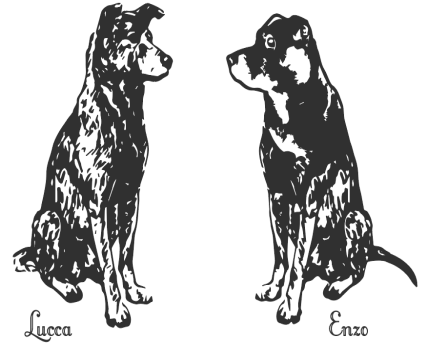


Cicchetti

- 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
catalan-style bread crostino rubbed with raw garlic & late-summer heirloom tomato 10



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm summer vegetable salad, brown butter vinaigrette 14
Coppa con Frutta della Stagione - pork collar cured with pepper, garlic and paprika from smoking goose with bartlett pear 16
Insalata di Fagioli Verde - green beans, cherry tomato, red onion, gorgonzola dolce, roasted hazelnut, dijon vinaigrette 13
Insalata di Carote Arrosto - roasted dragon carrots, almond, dates, castelvetrano olive, ricotta salata, vadouvan curry 14
Caciocavallo alla Piastra - griddled southern italian cow's milk cheese, escarole with pine nut, raisin, olive, caper & anchovy 15

Pasta Fatta in Casa

- Rigatoni con Salsiccia e Peperonata** - ridged pasta tubes, house italian sausage, sweet peppers & onions, mascarpone 28
Culurgiones di Mais e Polenta - polenta & sweet corn-filled pasta dumplings, wild hen of the woods mushrooms, parmigiano 30
Ceccaluccoli al Pomo d'Oro - irpinian hand-rolled gnocchi, san marzano tomato, basil, ricotta salata di pecora 26
Balanzoni alla Bolognese - mortadella & cheese-filled spinach pasta, brown butter, sage, parmigiano-reggiano 28
Spaghettoni alle Lutiano Rosso - wild american red snapper, white wine, cherry tomato, garlic, toasted breadcrumbs 35

Riso & Secondi

- Risotto con Mais Dolce** - acquerello carnaroli rice, sweet corn, cherry tomato, basil, parmigiano-reggiano 27
Trota alla Mugnaia - sautéed rainbow trout, green beans, cherry tomato, almond, brown butter & lemon sauce 34
Tagliata di Manzo - 45 day dry-aged new york strip, thick-cut heirloom tomatoes, farmer herbs, balsamico di modena 42

Dolci & Formaggio

- Crostata di Mela e Frangipane** - honeycrisp apple & sweet almond cream gallette 10
Semifreddo di Pistacchi - frozen pistachio mousse, caramelized white chocolate, peach conserva 12
Frittelle di Semola - fried venetian semolina doughnuts, creamy stracchino cheese & rare earth farms honey 10
Pecorino Toscano Stagionato DOP - aged semi-firm sheep's milk cheese from tuscan, cherry mostarda 10
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

