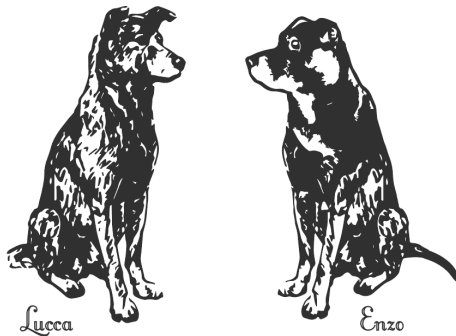




CICCHETTI & ANTIPASTI

- 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
- minestra of castelluccio lentils with pancetta, rosemary & focaccia croutons 13
- mortadella pasticcio on crostini with farmer peppers sott'aceto 13
- charred broccolini with roasted shallot vinaigrette,
pangrattato & pecorino toscano stagionato 16
- insalata of mixed chicories & pink lady apples with roasted hazelnut,
giorgio cravero 26-month parmigiano reggiano & apple saba 15
- roasted amy's acres dragon carrots with arugula, pistachio,
medjool dates, ricotta salata & vadouvan curry vinaigrette 16
- fonduta-filled arancino di riso with savoy cabbage & brown butter vinigrette 21
WITH SHAVED ITALIAN WHITE TRUFFLE 55

PASTA & RISO

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

- mafalde all'uovo with braised veal & onion sugo bianco & parmiginao reggiano 30
- bigoli with duck ragù & parmigiano reggiano 29
- egg yolk tajarin with shaved italian white truffles 85
- roasted rare earth farm's honeynut squash tortelli with
brown butter, sage, pomegranate & parmigiano reggiano 28
- spaghettone all'arrabbiata with wild blue shrimp, tropea onions & fresh cayenne chilies 35
- risotto of roasted pan di zucchero chicory & stracchino cheese 28

SECONDI

- griddled hawaiian swordfish with broccolini,
roasted onions & almond salsa romesco 45
- roasted usda prime filetto of beef with mashed root vegetables,
caramelized brussels sprouts & red wine sauce 68

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