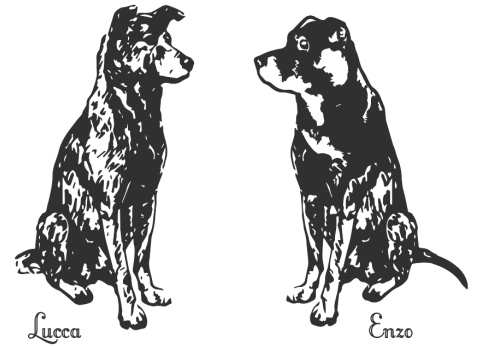


Cicchetti

- focaccia della casa, extra virgin olive oil 5
- giant braised veal & pork meatball, tomato sugo 13
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 10
- castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
- french œufs mimosa-style deviled eggs with fried capers 8
- chopped chicken liver crostini with wild green garlic, balsamico & parmigiano 10



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm seasonal vegetable salad, brown butter vinaigrette 14
- Prosciutto di Parma DOP** - thirty-month grand riserva parma ham, creamy stracchino cheese, focaccia della casa 20
- Carciofi alla Giudia Romana** - roman-style fried purple baby artichokes with mint & wild garlic pesto 14
- Polipo con Ceci** - confit of spanish octopus, chickpeas, celery, 'nduja vinaigrette 18
- Crespelle agli Asparagi e Groviera** - buckwheat crêpe, grand cru gruyère, michigan asparagus, sunny-side up egg 13

Pasta Fatta in Casa

- Pappardelle al Ragù d'Anatra** - wide ribbon pasta, la belle farms duck & red wine ragù, parmigiano-reggiano 27
- Rigatoni alla Butera** - ridged pasta tubes, house italian sausage, english peas, vodka-tomato cream, pecorino romano 26
- Spaghettoni di Nero** - squid ink pasta, steamed littleneck clams & pei mussels, crab, tomato, calabrian chile, white wine 28
- Tajarin ai Funghi** - thin-ribbon egg yolk pasta, sautéed mushrooms, sweet herbs, parmigiano-reggiano 27
- Ravioli alla Primavera** - whole milk ricotta-filled pasta, spring vegetables, brown butter, parmigiano-reggiano 25

Riso & Secondi

- Risotto con Aglio Verde Selvatico** - acquerello carnaroli rice, chard, wild green garlic, lemon, parmigiano-reggiano 25
- Ippoglosso alla Primavera con Nocciole** - roasted alaskan halibut, spring vegetables, hazelnuts 40
- Sella d'Agnello** - roasted pinn oak ridge farms lamb loin, wild ramps & fiddlehead ferns, fennel, currant, roasting jus 38

Dolce

- Torta Gianduja** - dark chocolate & hazelnut tart, citrus frolla pastry, red wine-poached rhubarb 10
- Panna Cotta al Cardamomo con Albicocca** - cardamom-scented milk custard, apricot conserva, pistachio frolla crumble 10
- Frittelle di Semola** - fried venetian semolina doughnuts, pacific northwest lingonberry preserves 9
- Vin Santo e Sbrisolona** - a glass of 2015 volpaia tuscan dessert wine, house-made almond & polenta cookies 16
- 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

