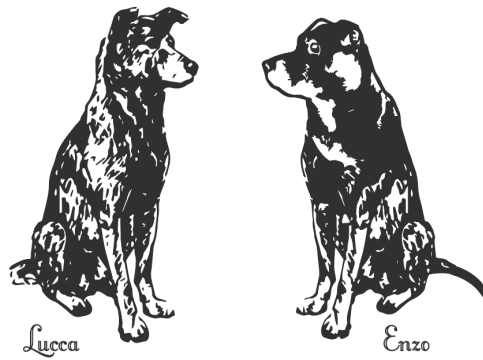




CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

calabrian pepper deviled egg with oil-packed spanish tuna & pickled fennel 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

zuppa of local rutabaga with a charred cabbage & gruyère crouton 13

galloni grand riserva 24-month prosciutto di parma
with gnoccho fritto, stracchino & verdure sott'aceto 24

insalata of chicories & cara cara oranges with roasted walnuts
& 24-month vacche brune parmigiano reggiano 15

hand-chopped pinn oak lamb tartare with black winter truffle & toasted brioche 25

🌸 cheese-filled buckwheat crespelle al forno with roasting jus 19

PASTA & RISO

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

🌸 garganelli alla panna with speck tirolese & radicchio 29

tagliolini all'uovo with veal ragù bianco, parmigiano reggiano & black winter truffle 48

la vera spaghetti alla carbonara 30

🌸 ricotta & spinach gnocchi with sautéed mushrooms, leeks & parmigiano reggiano 29

calamarata with scallops, spicy tomato sauce & garlic pangrattato 37

🌸 risotto of brussels sprout leaves & taleggio cheese 29

SECONDI

mediterranean orata al forno with fennel, fingerling potato,
gaeta olives & grilled broccoli rabe-almond pesto 42

roasted rotolo of pork tenderloin filled with bitter greens & caciocavallo cheese,
served with braised caballero white beans, cavolo nero & anchovy salsa verde 45

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