



## CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg with 'nduja sausage & pickled ramps 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

insalata misticanza of early-season wisconsin produce with  
volpaia chianti red wine vinegar & extra virgin olive oil 14

soppressata with gnoccho fritto, stracchino & verdure sott'aceto 21

baked tomino cheese with roasted porcini, endive & focaccia croutons 19

chicken livers alla toscana on crostini with balsamico & 24 month parmigiano 14

local asparagus & ramp buckwheat crêpe with fontina valdostana & a fried egg 18

## PASTA & RISO

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

bronze dowel-cut maccaronara with sausage, foraged ramps & pecorino romano 32

thin-ribbon egg yolk tajarin with sautéed morel mushrooms 43

paccheri with prime beef shoulder sugo genovese 32

ricotta & nettle-filled girasole with asparagus & brown butter 28

rigatoni with rhode island tuna, gaeta olive, red onion & sugo di pomodoro 34

risotto of braised rabbit & foraged porcini mushrooms 38

## SECONDI

alaskan halibut al forno with marcella white beans, ramps & asparagus 48

roasted rohan duck breast with sautéed spinach, bolero carrots & sugo d'arrosto 42

*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