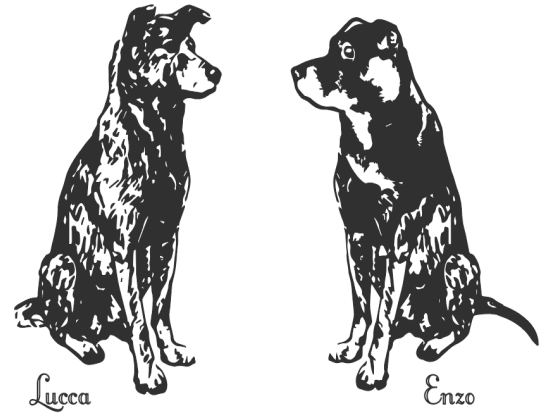


Cicchetti

- focaccia della casa, extra virgin olive oil 6
pickled ramp deviled egg with crispy speck 3 PER PIECE
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetro & leccino olives marinated with citrus, fennel & herbs 7
toscana-style chicken liver crostini with spring garlic, parmigiano & balsamico 11



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm seasonal vegetable salad, brown butter vinaigrette 15
Mortadella Artigianale - fra'mani mortadella, stracchiarella cheese, gnoccho fritto 15
Insalata di Rucola - rare earth farms arugula, lemon vinaigrette, 24-month brown cow parmigiano-reggiano 12
Crudo di Pesce del Giorno - raw fish of the day, green garlic, basque pippara peppers, avocado, pine nuts 21
Agnolotti di Coniglio in Brodo - roasted rabbit-filled pasta in broth with spring vegetables 13

Pasta Fatta in Casa

- Garganelli Verde al Ragù Bianco della Casa** - spinach pasta quills, white veal ragù, parmigiano-reggiano 28
Maccaronara con Salsiccia - house italian sausage, wild ramps, vino bianco, pecorino-romano 29
Ravioli di Ricotta e Ortica - ricotta & wild nettle-filled pasta, sautéed mushrooms, brown butter, parmigiano-reggiano 27
Rigatoni al Sugo d'Agnello - vadouvan curry-braised lamb shoulder, cauliflower, golden raisins, pistachio, pecorino-romano 28
Casarecce con Spigola Nera - wild atlantic black bass, gaeta olives, red onions, green garlic, white wine, herbs 28

Riso & Secondi

- Risotto con Spugnole** - sautéed foraged morel mushrooms, dutch white asparagus, parmigiano-reggiano 36
Trota con Salasa alla Senape - wisconsin rushing waters rainbow trout, snap peas, wild ramps, mustard vinaigrette 32
Costata di Maiale alla Marsala - roasted duroc pork chop, rare earth farm's spinach, oyster mushrooms, marsala cream 36

Dolci

- Torta Rovesciata di Polenta all'Ananas** - polenta & brown butter upside-down cake with roasted pineapple, vanilla gelato 12
Torta di Cioccolato Scuro - dark chocolate ganache tart, grappa-soaked door county cherries 12
Panna Cotta al Cardamomo - cardamom-scented milk custard, apricot conserva, walnut crumble 12
Frittelle di Semola - venetian semolina doughnuts, wisconsin cranberry preserves, creamy stracchino cheese 15
Vin Santo e Sbrisolona - a glass of 2015 felsina tuscan dessert wine, house-made almond & polenta cookies 18
Bevande per Nostro Squadra - a round of cold night waters for our amazing & talented staff 10

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

