



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
- sugar snap pea & bibb lettuce insalata with patio mint,
pistachio-buttermilk dressing & pecorino sardo 16
- marinated amy's acres beets with pickled fennel, hazelnuts & ricotta salata 15
- wisconsin hall of fame wagyu beef carpaccio with arugula &
24-month vacche brune parmigiano reggiano 26
- soppressata with gnoccho fritto, stracchino & verdure sott'aceto 21
- fioretto cauliflower & broccoli alla napoletana with sicilian capers,
gaeta olives, golden raisin, pine nuts & garlic pangrattato 16

PASTA & RISO

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

- thin-ribbon egg yolk tajarin with sautéed morel mushrooms 43
- paccheri with prime beef shoulder ragù genovese 32
- rigatoni alla vodka with pork sausage & sugar snap peas 29
- ricotta-filled girasole with early summer vegetables & brown butter 28
- spaghettoni with swordfish, gaeta olive, red onion & sugo di pomodoro 30
- risotto of local fava beans, basil & parmigiano reggiano 29

SECONDI

- alaskan halibut al forno with marcella white beans, zucchini,
cherry tomato & arugula-pistachio pesto 48
- prime macellaio steak with red chard, bolero carrots & sugo d'arrosto 48

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