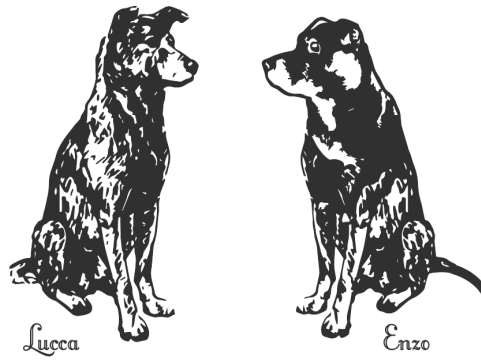




CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

cacio e pepe deviled egg 4 EACH

goat cheese & bitter green crostone, calabrian honey 12

mortadella pasticcio on crostini with pickled vegetables 13

charred broccolini with black garlic vinaigrette, bread crumbs & pecorino crotonese 16

roasted delicata squash & mixed chicories with
hazelnuts, ricotta salata & anchovy dressing 15

insalata tiepida of foraged porcini mushrooms, arugula &
vacche brune 24-month parmigiano reggiano 20

PASTA & RISO

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

pappardelle with pinn oak ridge farms lamb sugo & parmigiano reggiano 32

mezze rigatoni with stewed como di toro sweet peppers & onions, pork shoulder confit & mascarpone 30

pasta e fasoì with rare earth farm's borlotti beans, la quercia pancetta & rosmarino 29

roasted honeynut squash tortelli with brown butter, sage, pomegranate & parmigiano reggiano 28

spaghettoni all'arrabbiata with wild blue shrimp, tropea onions & fresh cayenne chilies 35

late-season cherry tomato & leek risotto with parmigiano reggiano 28

SECONDI

mediterranean orata baked with cherry tomatoes,
pattypan squash & broccolini 38

roasted french limousin veal chop alla nino bergese,
with vodka-pancetta crema & roasted cipollini onions 65

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