



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus & 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 parsnip with a charred cabbage & gruyère crouton 13

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

marinated chioggia beets with belgian endive, fennel, walnuts & pecorino toscano 15

country-fried chicken livers with caper & anchovy aioli 13

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

white asparagus & green garlic buckwheat crespelle with alpine cheese & fried egg 21

PASTA & RISO

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

garganelli alla panna with speck tirolese & radicchio 29

pappardelle with beef cheek sugo & parmigiano reggiano 34

la vera spaghetti alla carbonara 30

polenta-filled ravioli with sautéed mushrooms, leeks & parmigiano reggiano 29

calamarata with scallops, spicy tomato sauce & garlic pangrattato 37

risotto of celery root & montasio cheese 29

SECONDI

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

roasted medaglione of duroc pork with brandied prunes & potato purée 38

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