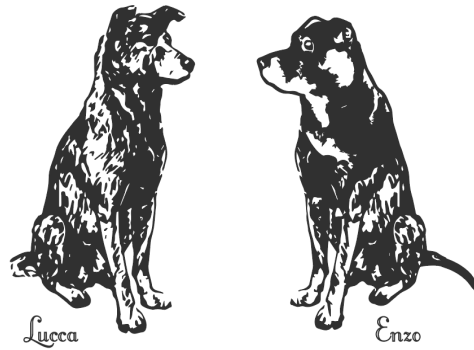




CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & 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 rutabaga with a charred cabbage & gruyère crouton 13

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

* insalata of chicories & cara cara oranges with roasted walnuts
& 24-month vacche brune parmigiano reggiano 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 farm 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

* ricotta & spinach gnocchi 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 wild venison loin with braised red cabbage,
local blueberry & black truffle sauce 58

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