



CICCHETTI & ANTIPASTI

- focaccia della casa 6
- olive marinare with citrus, fennel & herbs 8
- deviled egg with smoked pancetta, piparra pepper & cornichon 4 EACH
- goat cheese & bitter green crostone with calabrian honey 12
- insalata misticanza of early-season wisconsin produce with
volpaia chianti red wine vinegar & extra virgin olive oil 14
- creamy sunchoke zuppa with crispy artichoke heart 14
- soppressata with gnoccho fritto, stracchino & verdure sott'aceto 21
- chicken livers alla toscana on crostini with balsamico & 24 month parmigiano 14
- local asparagus & green garlic buckwheat crêpe with fontina valdostana & fried farm egg 18

PASTA & RISO

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

- bronze dowel-cut maccaronara with sausage, foraged ramps & pecorino romano 32
- thin-ribbon egg yolk tajarin with sautéed morel mushrooms 45
- saffron malloreddus with pinn oak ridge lamb ragù & anchovy pangrattato 29
- garganelli alla panna with speck tirolese & radicchio 28
- rigatoni with rhode island tuna, gaeta olive, red onion & sugo di pomodoro 34
- risotto of local asparagus, basil & parmigiano reggiano 29

SECONDI

- alaskan halibut al forno with marcella white beans, ramps & asparagus 48
- duroc pork medaglione with sautéed baby kale & morel-marsala crema 45

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