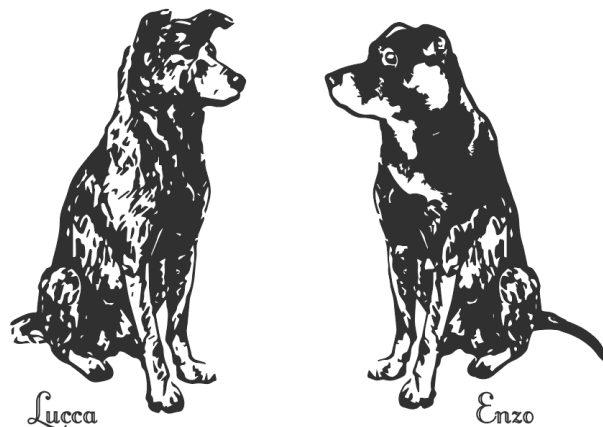


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
gnoccho fritto cacio e pepe 10  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12  
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7  
blistered shishito peppers & tropea onions, walnut pesto, balsamico 13



Lucca

Enzo

## Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 15  
**La Panzanella** - tuscan-style summer heirloom tomato & bread salad, cucumber, sweet onion, basil, volpaia chianti vinegar 14  
**Insalata di Mozzarella e Rucola** - drew baker's hours-old mozzarella, griddled sweet peppers, arugula, anchovy vinaigrette 15  
**Crudo di Tonno con Anguria** - raw ahi yellowfin tuna, yellowdoll watermelon, cherry tomato, pickled tropea onion, aguachile verde 21

## Pasta Fatta in Casa

- Pappardelle al Sugo d'Agnello** - pinn oak ridge farms lamb shoulder braised in tomato & vino rosso, parmigiano reggiano 32  
**Ravioli di Ricotta con Pomodorini** - farmer summer cherry tomatoes, sweet herbs, parmigiano reggiano 27  
**Rigatoni con Salsiccia e Peperonata** - house italian sausage, stewed italian corno di toro sweet peppers & onions, mascarpone 28  
**Trofie al Ragù di Mais** - creamed local sweet corn, charred savoy cabbage, cherry tomatoes, basil, parmigiano reggiano 27  
**Spaghettoni con Bottarga** - sautéed amy's acres tropea onions & zucchini, vino bianco, sardinian sun-cured mullet roe 28

## Riso & Secondi

- Risotto ai Funghi Selvatici e Mais Dolce** - wild minnesota hen of the woods mushrooms, sweet corn, parmigiano reggiano 32  
**Trota alla Piastra** - griddled rushing waters wisconsin trout, amy's acres green filet beans & cherry tomatoes, roasted hazelnut 32  
**Bistecca di Manzo e Pomodoro Estivo** - cdk ranch ribeye beef steak, heirloom tomatoes, farmer herbs, balsamico di modena 48

## Dolci

- Crostata di Frutta della Stagione e Frangipane** - brandt farms california red plum & sweet almond cream gallette, vanilla gelato 12  
**Panna Cotta al Mais Dolce** - sweet corn milk custard, michigan blueberry conserva, walnut crumble 12  
**Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15  
**Passito e Sbrisolona** - a glass of feudo montoni passito bianco, house-made almond & polenta cookies 18  
**Bevande per Nostro Squadra** - a round of cold night waters for our amazing & talented staff 10

*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



6 Septembre, 2024