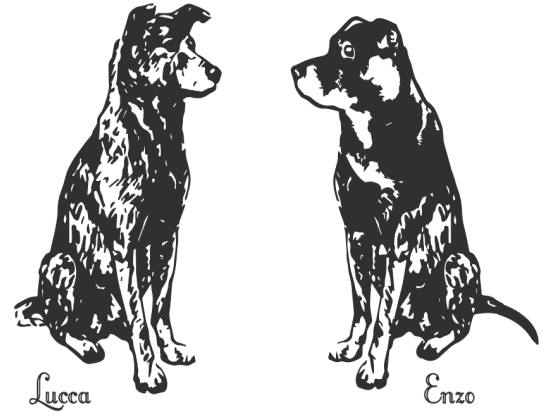


Cicchetti

- focaccia della casa, extra virgin olive oil 6
herbed deviled egg with spanish oil-packed tuna & pickled ramps 3 PER PIECE
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
toscana-style chicken liver crostini with wild garlic, parmigiano & balsamico 11



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 15
Speck Tirolese IGP - smoked prosciutto from alto adige, stracchiarella cheese, gnoccho fritto 15
Insalata di Mercato - mixed farmer lettuces & vegetables, buttermilk-herb dressing, garlic pangrattato 13
Barbabietole Marinare - marinated badger flame beets, pickled shallot, farro, roasted hazelnut, pecorino sardo 14
Asparagi alla Milanese - sautéed amy's acres asparagus & sunnyside up egg, 24-month vacche brune parmigiano reggiano 14

Pasta Fatta in Casa

- Rigatoni con Salsiccia e Piselli** - house italian sausage, snap peas, vodka-tomato cream, pecorino romano 28
Tajarin con Spugnole - piemontese thin-ribbon egg yolk pasta, sautéed wild morel mushrooms, parmigiano reggiano 39
Ravioli alla Primavera - whole milk ricotta-filled pasta, spring vegetables, brown butter, parmigiano reggiano 27
Malloreddus Sardo - sardinian saffron gnocchi, lamb ragù, wild dandelion greens, anchovy pangrattato, pecorino 29
Spaghettoni ai Frutti di Mare - mussels, calamari & red crab, san marzano tomato, vino bianco, calabrian hot pepper 34

Riso & Secondi

- Risotto ai Funghi Porcini** - acquerello carnaroli rice, wild oregon porcini mushrooms, parmigiano reggiano 36
Ippoglosso al Cottura Lenta - slow-cooked wild alaskan halibut, braised baby artichokes, marcella white beans, asparagus 39
Filetto di Maiale - pork tenderloin medaglione, smoked speck ham, caciocavallo cheese, dandelion greens, olive oil potato 38

Dolci

- Torta di Polenta con Fragole** - griddled polenta & olive oil cake, rare earth farm's strawberries, panna montata 12
Panna Cotta di Latticello - silky buttermilk custard, blueberry conserva, walnut crumble 12
Frittelle di Semola - venetian semolina doughnuts, local wildflower honey, stracchino cheese 15
Passito e Sbrisolona - a glass of 2018 anselmi "i capitelli" dessert wine, 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



8 Giugno, 2024