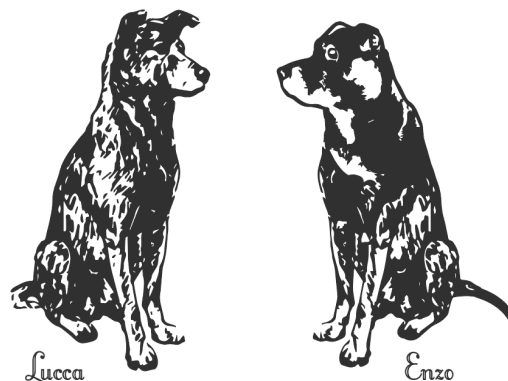


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11  
castelvetro & leccino olives marinated with citrus, fennel & herbs 7  
blistered shishito peppers & tropea onions with walnut sauce & balsamico 12  
drew baker's hours-old fresh mozzarella with michigan peaches 14



## Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm seasonal vegetable salad, brown butter vinaigrette 15  
**Pancia di Maiale Croccante** - crispy duroc pork belly, lacinato kale, roasted fennel passata, thomcord grape agrodolce 15  
**Insalata Mercato** - seasonal farmer lettuces & vegetables, buttermilk & herb dressing, toasted garlic breadcrumbs 12  
**La Panzanella** - tuscan-style summer tomato & bread salad, cucumber, sierra blanca onion, basil, volpaia chianti vinegar 14

## Pasta Fatta in Casa

- Tagliolini con Mais Dolce** - creamed rare earth farm's sweet corn, leeks, cherry tomato, parmigiano-reggiano 28  
**Ravioli di Ricotta** - farmer summer cherry tomatoes, sweet herbs, parmigiano-reggiano 27  
**Ceccaluccoli con Salsicca d'Agnello** - spiced lamb sausage, dandelion greens, golden raisin, pine nuts, ricotta salata di pecora 28  
**Pasta e Fasoi alla Veneta** - fresh local borlotti beans braised with pancetta, garlic & rosemary, parmigiano-reggiano 27  
**Spaghettono con Pesce Spada** - pacific swordfish, cherry tomatoes, tropea onions, contessa trebbiano d'abruzzo white wine 31

## Riso & Secondi

- Risotto con Cipolle Caramellare** - creamy acquerello carnaroli rice, caramelized farmer onions, caciocavallo cheese 28  
**Capesante con Olivada** - roasted jumbo scallops, yellow peperonata, sweet corn, oven-dried juliet tomatoes, taggiasca olive sauce 38  
**Bistecca di Manzo** - usda prime flat iron steak, amy's acres heirloom tomatoes, farmer herbs, balsamico di modena 39

## Dolci

- Crostata di Frutta della Stagione e Frangipane** - wolf river heirloom apple & sweet almond cream gallette, flaky sfoglia pastry 11  
**Panna Cotta al Foglia d'Alloro** - silky bay leaf-scented milk custard, castelton plum conserva, hazelnut & olive oil granola 11  
**Frittelle di Semola** - venetian semolina doughnuts, stracchino cheese, rare earth farm's honey 12  
**Vin Santo e Sbrisolona** - a glass of 2013 felsina tuscan 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

