



CICCHETTI & ANTIPASTI

focaccia della casa 6

olive marinare with citrus, fennel & herbs 8

deviled egg alla niçoise 4 EACH

goat cheese & bitter green crostone, calabrian honey 12

fried ricotta-filled squash blossoms with anchovy bagnetto verde 13

drew baker's hours-old mozzarella with rare earth farms cantaloupe 15

hawaiian ahi tuna crudo with watermelon, cherry tomato,
pickled tropea onions & aguachile verde 24

insalata panzanella of heirloom tomato, cucumbers &
torn focaccia with badia a coltibuono chianti vinegar 16

mortadella pasticcio on crostini with spicy muffuletta verde 13

PASTA & RISO

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

paccheri with prime beef shoulder ragù genovese 32

hand-rolled fileja with spicy 'nduja pork sugo & charred red cabbage 30

spaghettoni with violetto cauliflower, golden raisin, pine nuts, garlic, hot pepper & pecorino 27

pasta alla norma with eggplant, tomato & ricotta salata di pecora 27

conchiglie with summer squash, cherry tomato, bottarga & pangrattato 28

risotto of leeks, fava beans, herbs & parmigiano reggiano 27

SECONDI

griddled hawaiian swordfish with green beans, roasted onions,
sweet corn & salmoriglio vinaigrette 48

roasted prime-grade macellaio steak with summer tomatoes,
farmer herbs & balsamico di reggio emilia 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