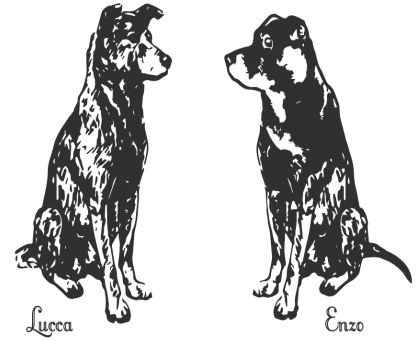


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 11
- castelvetrano & leccino olives marinated with citrus, fennel & herbs 7



Antipasti

- ❖ **Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm fall vegetable salad, brown butter vinaigrette 14
- Soppressata con Verdure Sott'Aceto** - smoking goose rustic salame, picked rare earth farm's lunchbox peppers 16
- Insalata di Zucca Delicata** - roasted delicata squash, chicories, pomegranate, pecorino stagionato, hazelnuts, chianti vinegar 13
- Insalata di Carote Arrosto** - roasted amy's acres carrots, dates, castelvetrano olive, almond, ricotta salata, vadouvan curry 14
- ❖ **Vellutata di Sedano Rapa e Mela** - creamy celery root & wolf river apple soup, brown butter, crème fraîche, crispy speck 12

Pasta Fatta in Casa

- ❖ **Casoncelli alla Bergamasca** - roasted veal & pear-filled pasta, pancetta, brown butter, sage, parmigiano-reggiano 29
- Rigatoni con Salsiccia** - ridged pasta tubes, house italian sausage, mustard greens, san marzano tomato, pecorino-romano 28
- Tortelli di Patate al Ragù** - potato & parmigiano-filled pasta, broken arrow ranch venison ragù, parmigiano-reggiano 29
- Ceccaluccoli con Cavolfiore alla Napoletana** - irpinian hand-rolled gnocchi, cauliflower, garlic, raisins, pine nuts, pecorino 27
- Spaghettoni con Cipollini e Bottarga** - roasted amy's acres cipollini onions, sardinian sun-cured mullet roe, breadcrumbs 28
- Tajarin al Tartufo Bianco** - thin ribbon piemontese-style egg yolk pasta, butter, parmigiano, shaved white truffle 72

Riso & Secondi

- ❖ **Risotto alle Castagne** - creamy carnaroli rice, braised chestnut ragù, sweet herbs, parmigiano-reggiano 28
- Risotto al Tartufo Bianco** - creamy carnaroli rice, butter, parmigiano-reggiano, shaved white truffle 75
- ❖ **Capesante alla Bagna Cauda** - roasted jumbo scallops, seasonal chicories, pine nuts, anchovy butter sauce 38
- Costata di Maiale** - roasted bone-in duroc pork chop, fordhook swiss chard, roasted acorn squash, cider pan sauce 34

Dolci & Formaggio

- Torta di Polenta con Mela** - polenta & olive oil cake, honeycrisp apple butter, homestyle vanilla gelato, apple balsamico 10
- Panna Cotta al Té** - rishi earl grey tea-scented milk custard, wild saskatoon berry conserva, almond sbrisolona crumble 11
- Frittelle di Semola** - fried venetian semolina doughnuts, creamy stracchino cheese & rare earth farms honey 10
- Pecorino Toscano Stagionato DOP** - aged semi-firm sheep's milk cheese from tuscany, cherry mostarda 10
- Bevande per Nostro Squadra** - a round of cold night waters for our amazing & talented staff 15

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

