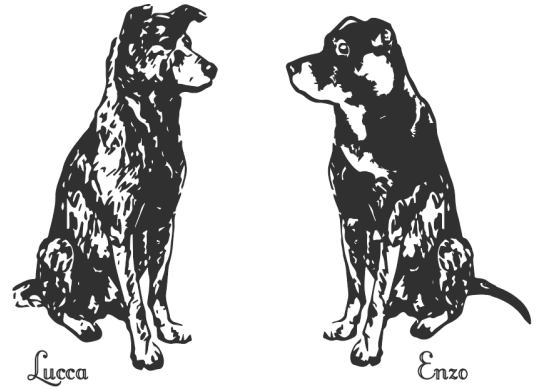


## Cicchetti

- focaccia della casa, extra virgin olive oil 6  
herbed deviled egg with spanish tuna & pickled piparra pepper 4 PER PIECE  
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12  
castelvetrano, leccino & gaeta olives marinated with citrus, fennel & herbs 8  
rustic soppressata pork salume with stracchino cheese & gnoccho fritto 16



## Antipasti

- Fritto Misto di Verdure** - mixed fried late winter vegetables with lemon & horseradish cream 15  
**Pâté Campagnola** - wild boar, pork & pistachio country pâté, toasted brioche 15  
**Insalata di Agrumi** - seasonal citrus salad with fennel, arugula, pistachio & pecorino toscano stravecchio 14  
**Minestra di Lenticchie di Castelluccio** - umbrian brown lentil soup with pancetta, lacinato kale & focaccia croutons 13

## Pasta Fatta in Casa

- Tagliatelle al Ragù di Agnello** - pinn oak ridge lamb ragù, parmigiano reggiano 30  
**Strascinati con 'Nduja** - duroc pork shoulder & spicy 'nduja salami sugo, charred red cabbage, pecorino romano 29  
**La Vera Spaghetti Carbonara** - the roman classic of pancetta, beaten egg, black pepper & pecorino romano, never cream 28  
**Girasole al Salsa di Noce** - ricotta-filled pasta, brown butter, roasted walnut pesto, parmigiano reggiano 28  
**Calamarata con Pesce Spada alla Puttanesca** - sautéed swordfish, san marzano tomato, capers, gaeta olives, oregano 32

## Riso & Secondi

- Risotto con Spargole e Fonduta** - acquerello carnaroli rice, dutch white asparagus, fontina fondue 34  
**Orata al Forno** - baked mediterranean sea bream, sautéed oyster mushrooms, wild ramps, herbs & butter 38  
**Sella d'Agnello** - roasted pinn oak ridge lamb loin & bolero carrot, sautéed rare earth farms spinach, red wine jus 46

## Dolci

- Crostata di Cioccolato** - dark chocolate tart with red wine-poached fruit 13  
**Torta di Polenta e Albicocca** - apricot conserva-filled polenta & olive oil cake, mascarpone zabaglione fredda 13  
**Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15  
**Passito e Sbrisolona** - a glass of donna fugata ben ryé passito di pantelleria 2022, house-made almond cookies 20  
**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



12 Aprile, 2025