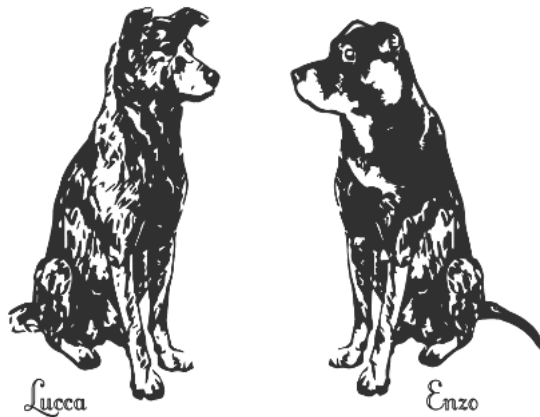




CICCHETTI & ANTIPASTI

focaccia della casa 7

olive marinare with citrus, fennel & herbs 9

deviled egg with 'nduja sausage & pickled ramps 4 EACH

goat cheese & bitter green crostone with calabrian honey 12

insalata caprese of heirloom tomato, door county peach,
basil & drew baker's hours-old fresh mozzarella 18

green beans, cherry tomato & bibb lettuce
with gorgonzola dressing & roasted pistachio 16

fra'mani mortadella with gnoccho fritto,
crescenza cheese & pickled lunchbox peppers 19

pattypan squash & roasted onion gratinato with tomato,
mozzarella della casa, gaeta olives & grilled focaccia 18

PASTA & RISO

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

pappardelle with lamb sugo bianco & parmigiano reggiano 34

trofie with creamed sweet corn & summer vegetable ragù 29

hand-rolled fileja with spicy 'nduja pork sugo & charred red cabbage 32

ricotta-filled girasole with amy's acres cherry tomato, marjoram & parmigiano reggiano 28

spaghettone all'arrabbiata with wild blue shrimp, tropea onions & fresno chile 38

risotto of foraged chanterelle mushroom & swiss chard 36

SECONDI

griddled lake superior whitefish with sautéed green beans,
cherry tomatoes & brown butter salmoriglio 39

roasted rohan duck breast with door county cherries,
cavolo nero, tropea onions & red wine jus 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