

Cicchetti

focaccia della casa, extra virgin olive oil 6
giant braised veal & pork meatball, tomato sugo 12
goat cheese crostino, sautéed bitter greens, spicy calabrian honey 10
castelvetro & leccino olives marinated with citrus, fennel & herbs 6



Antipasti

- ❖ **Arancino al Cuore di Formaggio** - stracchino-filled risotto fritter, warm fall vegetable salad, brown butter vinaigrette 13
- Insalata di Barbietola** - roasted farmer beets, fennel, arugula, navel orange, almond, ricotta salata, red wine vinegar 12
- Insalata di Cicoria** - radicchio, frisée, arugula, hazelnuts, parmigiano-reggiano, twenty-five year balsamico di modena 12
- Polipo con Ceci** - spanish octopus confit, chickpeas, 'nduja vinaigrette 16

Pasta Fatta in Casa

- ❖ **Tagliatelle Verde al Ragù Bianco della Casa** - spinach ribbon pasta, white veal ragù, parmigiano-reggiano 23
- ❖ **Caramelle di Zucca** - autumn squash-filled "candy wrapper" pasta, pomegranate, amaretti cookie, parmigiano-reggiano 22
- ❖ **Girasole di Erbette** - whole milk ricotta & swiss chard-filled pasta, walnut pesto, brown butter, parmigiano-reggiano 22
- Rigatoni con Salsiccia** - ridged pasta tubes, house italian sausage, san marzano tomato, red onion, calabrian breadcrumbs 22
- Spaghetti con Bottarga di Muggine** - saffron pasta, farmer leeks, toasted breadcrumbs, sardinian sun-cured mullet roe 22

Tartufo Bianco d'Alba

Crespelle di Formaggio al Tartufo - baked cheese-filled buckwheat crêpes, béchamel, oyster mushrooms, white truffle 29
Tajarin al Tartufo Bianco - piemontese-style egg yolk thin ribbon pasta, butter, parmigiano, alba white truffle 45
Risotto Bianco al Tartufo - a simple risotto of parmigiano, butter & alba white truffle 48
Capesante alla Bagna Cauda - griddled jumbo scallops, stewed sweet peppers, pine nuts, anchovy sauce, white truffle 49
Spezzatino di Manzo - red wine-braised beef stew, soft polenta, roasted carrots & cipollini onions 46
Rush Creek Reserve - washed rind cow's milk cheese from upland cheese co, white truffle honey, house focaccia 25

Dolci

Crostata di Frangipane - sweet almond cream & wolf river apple galette, flaky sfoglia pastry 9
Panna Cotta di Burro Nocciolata - brown butter-scented milk custard, red wine poached pear, almond sbrisolona crumble 9
Frittelle di Semola - fried venetian semolina doughnuts, creamy stracchino cheese, rare earth farms honey 9
Vin Santo e Sbrisolona - a glass of donnatella colombini tuscan dessert wine, house-made almond & polenta cookies 13
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



7 Novembre, 2020

