

Cicchetti

- focaccia della casa, extra virgin olive oil 6
- goat cheese crostino, sautéed bitter greens, spicy calabrian honey 10
- castelvetro & leccino olives marinated with citrus, fennel & herbs 6
- chicken liver mousse crostino, spiced peach conserva, pickled onion, pine nut, balsamico 12



Antipasti

- Arancino al Cuore di Formaggio** - stracchino-filled risotto fritter, warm winter vegetable salad, brown butter vinaigrette 13
- Insalata di Agrumi** - seasonal citrus, shaved fennel, arugula, red onion, mint, pistachio, fiore sardo pecorino 12
- Fra'mani Salume Toscano** - rustic tuscan-style salami, creamy stracchino cheese, mushroom conserva, focaccia 13
- Insalata di Cicoria** - radicchio tardiva, frisée, roasted hazelnuts, parmigiano-reggiano, balsamico di modena 12
- Vellutata di Sedano Rapa & Mela** - creamy celery root & apple soup, oyster mushroom, brown butter, crème fraîche 11

Pasta Fatta in Casa

- Tagliatelle Verde al Ragù Bianco della Casa** - spinach ribbon pasta, white veal ragù, parmigiano-reggiano 23
- Tajarin ai Funghi** - piemontese-style thin ribbon egg yolk pasta, sautéed oyster mushrooms, parmigiano 23
- Ravioli di Polenta Morbida** - creamy polenta-filled pasta, smoked speck prosciutto, radicchio, parmigiano-reggiano 23
- Spaghetti con Gamberi Azzuro** - new caledonia blue prawns, slightly spicy tomato & white wine sauce, sweet herbs 34

Riso & Secondi

- Risotto con Capesante e Cavolfiore** - acquerello carnaroli rice, scallops, roasted cauliflower, sweet herbs 25
- Confit di Coscia d'Anatra** - crispy duck leg confit, braised castelluccio lentils, lacinato kale, red wine agrodolce 32
- Merluzzo con Salmoriglio** - roasted atlantic cod, rapini, chickpeas, potato, castelvetro olive, salmoriglio vinaigrette 27

Dolci

- il Tiramisu Nostrano** - sarah's version of the italian classic of mascarpone mousse & coffee-soaked ladyfinger cookies 8
- Frittelle di Semola** - fried venetian citrus-scented semolina doughnuts 7
- 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

