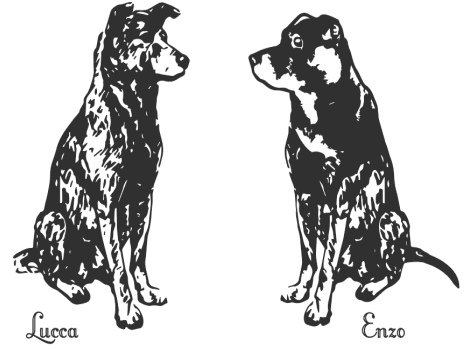


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 10
- castelvetrano & leccino olives marinated with citrus, fennel & herbs 6
- rustic country pork pâté, violet mustard, cornichons, crostini 12



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, warm summer vegetable salad, brown butter vinaigrette 14
- Prosciutto di Parma DOP** - twenty-four month grand riserva parma ham, butter, focaccia 16
- Barbietole Rosolare** - roasted piperennial garden's beets, arugula, red onion, hazelnut, ricotta salata di pecora 13
- Insalata di Mirtillo** - salad of fresh michigan blueberry, chicory, fennel, red onion, carr valley glacier blue cheese, balsamico 13
- Zucchina Pattisone alla Pizzaiola** - rare earth farm's pattypan squash, fresh mozzarella, tomato, olive, oregano, crostone 13

Pasta Fatta in Casa

- Tagliatelle Verde al Ragù Bianco della Casa** - spinach ribbon pasta, white veal ragù, parmigiano-reggiano 25
- Rigatoni con Salsiccia e Scarola** - ridged pasta tubes, house italian sausage, sautéed escarole, pecorino-romano 24
- Ravioli di Polenta Morbida** - creamy polenta-filled pasta, prosciutto di parma, sage, pomegranate, parmigiano-reggiano 24
- Trofie al Pesto di Rucola** - ligurian corkscrew pasta, arugula & pistachio pesto, summer squash, yellow potato, pecorino 23
- Tonnarelli Cacio e Pepe** - hand-cut roman spaghetti, fulvi pecorino-romano, black pepper 21
- Spaghetti di Nero** - squid ink pasta, steamed mussels, crab, octopus, tomato, white wine, calabrian chili 26

Riso & Secondi

- Risotto con Pomodorini Estivi** - acquerello carnaroli rice, piperennial garden's heirloom tomatoes, sweet herbs, parmigiano 25
- Trota alla Mugnaia** - sautéed wisconsin rainbow trout, filet beans, roasted almond, brown butter-lemon sauce 29
- Petto d'Anatra** - roasted la belle farms magret duck breast, amy's acres tropea onions, michigan fresh cherry 35

Dolci

- Torta Rovesciata di Polenta e Pesca** - polenta & peach upside-down cake, extra virgin olive oil 9
- Panna Cotta di Latticello ai Mirtillo** - vanilla-scented buttermilk custard, fresh blueberry, walnut granola 8
- Vin Santo e Sbrisolona** - a glass of 2012 volpaia tuscan dessert wine, house-made almond & polenta cookies 14
- 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

