

## 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  
castelvetrano & leccino olives marinated with citrus, fennel & herbs 6  
roasted shishito peppers & cipollini onions, balsamico, walnut pesto 10  
thirty-month prosciutto di parma with california black mission figs 15



## Antipasti

**Arancino al Cuore di Formaggio** - stracchino-filled risotto fritter, warm summer vegetable salad, brown butter vinaigrette 13  
**Caciocavallo alla Piastra** - griddled southern italian cow's milk cheese, insalatina of arugula & roasted stone fruit, crostino 13  
**Insalata di Fagioli Estiva** - green beans, pickled red onion, heirloom tomato, pistachio, goat cheese, balsamico 12  
**Vellutata di Finocchio** - creamy fennel & potato soup, greek yogurt, sweet herbs, extra virgin olive oil 10  
**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  
**Ravioli di Ricotta** - whole milk ricotta-filled pasta, farmer cherry tomatoes, sweet herbs, parmigiano-reggiano 22  
**Tajarin ai Funghi Selvatici** - piemontese-style thin ribbon egg yolk pasta, chicken of the wood mushrooms, parmigiano 25  
**Mezzemaniche all'Amatriciana** - ridged pasta tubes, guanciale, onion, san marzano tomato, pecorino-romano 21  
**Spaghetti alle Cozze** - saffron spaghetti, steamed mussels, leeks, butter, white wine, breadcrumbs 22

## Riso & Secondi

**Risotto ai Frutti di Mare** - creamy carnaroli rice, mussels, clams, scallops, octopus, crab, pomini tomato, sweet herbs 26  
**Costata di Maiale con Mela** - bone-in duroc pork rib chop, roasted william's pride apple, dandelion greens, balsamico 29

## Dolci

**Panna Cotta ai Lamponi** - vanilla-scented buttermilk custard, fresh michigan raspberries, almond sbrisolona cookie 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

