

Cicchetti

- focaccia della casa, extra virgin olive oil 6
- goat cheese crostino, sautéed bitter greens, spicy calabrian honey 10
- castelvetrano & leccino olives marinated with citrus, fennel & herbs 6



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
- Sopressa Veneta** - veronese-style salumi made by creminelli, creamy stracchino cheese, mushroom conserva, focaccia 12
- Insalata di Cicoria** - chioggia radicchio, frisée, roasted hazelnuts, parmigiano-reggiano, balsamico di modena 12

Pasta Fatta in Casa

- Tagliatelle Verde al Ragù Bianco della Casa** - spinach ribbon pasta, white veal ragù, parmigiano-reggiano 23
- Tonnarelli Cacio e Pepe** - hand-cut roman spaghetti, pecorino romano, black pepper 21
- Tajarin ai Funghi** - piemontese-style thin ribbon egg yolk pasta, sautéed oyster mushrooms, parmigiano 23
- Malloreddus Sardo** - hand-rolled sardinian gnocchi, lamb ragù, bitter greens, anchovy breadcrumbs, pecorino 23
- Spaghetti alle Cozze** - saffron spaghetti, steamed prince edward island mussels, white wine, herbs, toasted breadcrumbs 22

Riso & Secondi

- Risotto alle Cipolle e Groviera** - acquerello carnaroli rice, roasted local baby onions, gruyère cheese, sugo d'arrosto 24
- Filetto di Manzo** - roasted filet of beef, potato purée, broccoli rapini, red wine sauce 39
- Trota alla Mugnaia** - local rushing waters rainbow trout, winter vegetables, hazelnut, brown butter & lemon sauce 29

Dolci

- 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



3 Aprile, 2021

