

## 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  
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 plums, crostino 13  
**Insalata di Carote Arrosto** - roasted dragon carrots, pistachio, dates, castelvetrano olive, ricotta salata, vadouvan curry 13  
**Pomodoro e Gorgonzola** - heirloom tomato & shaved red onion salad, gorgonzola dolce, balsamico, olive oil 12  
**Zuppetta di Vongole** - steamed littleneck clams, fennel, yellow potato, white wine, garlic, herbs, focaccia crostone 15

## 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  
**Orecchiette con Broccoli** - apuglian "little ear" pasta, broccoli, ricotta salata, black pepper 20  
**Tortelloni di Prosciutto alla Panna** - prosciutto di parma & pork shoulder filled egg pasta, cream, butter, parmigiano 24  
**Spaghetti alle Cozze** - saffron spaghetti, steamed mussels, leeks, butter, white wine, breadcrumbs 22

## Riso & Secondi

**Risotto al Nero di Seppia** - creamy acquerello carnaroli rice, spanish octopus confit, crab, squid ink 25  
**Costata di Maiale con Mela** - bone-in duroc pork rib chop, roasted william's pride apple, dandelion greens, balsamico 29  
**Ipoglosso con Peperonata** - griddled wild alaskan halibut, stewed sweet peppers & onions, corn, anchovy sauce 37

## 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'Lucrenzo

