

## 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



## Antipasti

- Arancino al Cuore di Formaggio** - stracchino-filled risotto fritter, warm winter vegetable salad, brown butter vinaigrette 13
- Crespelle di Formaggio al Tartufo** - baked cheese-filled buckwheat crêpes, sugo d'arrosto, shaved norcia black truffle 19
- Insalata di Barbietola** - roasted farmer beets, fennel, mizuna, blood orange, ricotta salata, red wine vinaigrette 12
- Insalata di Cicoria** - radicchio, frisée, arugula, hazelnuts, parmigiano-reggiano, balsamico di modena 12
- Vellutata di Zucca** - creamy pumpkin soup, house-made pork & heirloom apple sausage, brown butter, fried sage 11
- Guazzetto di Vongole** - steamed littleneck clams, cannellini beans, white wine, garlic, herbs, focaccia crostino 13

## Pasta Fatta in Casa

- Tagliatelle al Ragù Bianco della Casa** - egg ribbon pasta, white veal ragù, parmigiano-reggiano 23
- Bucatini all'Amatriciana** - hollow roman spaghetti, guanciale, onion, san marzano tomato, pecorino-romano 22
- Rigatoni con Ceci** - ridged pasta tubes, chickpeas, bitter greens, cacioavallo cheese 21
- Tajarin ai Castagne e Funghi** - piemontese-style thin ribbon pasta, braised chestnuts, oyster mushroom, parmigiano 23
- Ravioli di Capesante** - scallop filled pasta, lobster cream, savoy cabbage, sweet herbs, olive oil 24

## Riso & Secondi

- Risotto con Gorgonzola** - acquerello carnaroli rice, roasted farmer cipollini onions, sweet herbs, gorgonzola dolce 24
- Pesce Spada con Pompelmo** - roasted wild swordfish, fennel, potato, castelvetrano olive, pink grapefruit, citrus vinaigrette 29
- Bistecca di Vitello** - roasted veal porterhouse chop, sautéed greens, root vegetables, red wine & black truffle sauce 33

## Dolci

- Panna Cotta** - brown butter-scented milk custard, red wine & cherry preserves, almond sbrisolona crumble 9
- il Tiramisu Nostrano** - sarah's version of the italian classic of mascarpone mousse & coffee-soaked ladyfinger cookies 8
- Frittelle di Semola** - fried venetian semolina doughnuts, creamy stracchino cheese, rare earth farms honey 9
- 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

