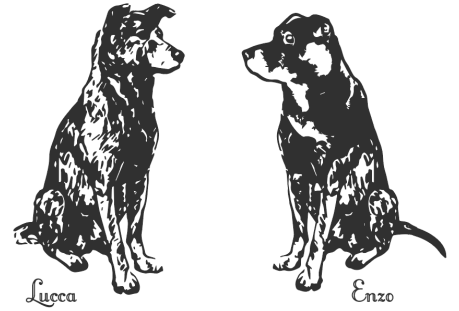


Cicchetti

- 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
- mortadella mousse on crostini 8



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, amy's acre radishes, butter, foccacia 16
- Barbietole Rosolare** - roasted amy's acres beets, arugula, red onion, hazelnut, ricotta salata di pecora 13
- Insalata di Lampone** - salad of fresh michigan raspberry, arugula, chicory, fennel, red onion, carr valley glacier blue cheese 13
- Fegato Grasso d'Anatra** - seared hudson valley foie gras, strawberry conserva, polenta-olive oil cake, balsamico di modena 21

Pasta Fatta in Casa

- Rigatoni alla Buttera** - ridged pasta tubes, italian sausage, snap peas, vodka-tomato cream, pecorino-romano 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
- Anolini di Prosciutto ai Finferli** - prosciutto-filled "little rings", local chanterelle & chestnut mushrooms, parmigiano 27

Riso & Secondi

- Risotto con Verdure di Stagione** - acquerello carnaroli rice, roasted radishes & tropea onions, parmigiano-reggiano 24
- Salmone Selvatici alla Piastra** - griddled wild copper river sockeye salmon, warm chickpea, zucchini & castelvetrano salad 30
- Nodino di Vitello** - roasted french limousin veal chop, amy's acres tropea onions, sugo d'arrosto 45

Dolci & Formaggio

- Crostata di Ciliegie e Frangipane** - fresh cherry & sweet almond cream gallette, flaky sfoglia pastry 10
- Panna Cotta di Latticello e Lampone** - vanilla-scented buttermilk custard, fresh michigan raspberry, walnut granola 8
- Frittelle di Semola** - venetian citrus-scented semolina doughnuts, creamy stracchino cheese, rare earth farm's honey 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

