

## 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 seasonal vegetable salad, brown butter vinaigrette 13  
**Insalata di Barbietola** - roasted farmer beets, fennel, arugula, navel orange, almond, ricotta salata, red wine vinager 12  
**Vellutata di Scorzobianca** - creamy white salsify soup, roasted walnut, brown butter, crème fraîche 11  
**Insalata di Cicoria** - mixed chicory lettuce, harrow's delight pear, gorgonzola dolce, hazelnuts, balsamico 12  
**Capesante Dorate alla Bagna Cauda** - griddled jumbo scallops, roasted radicchio, anchovy butter sauce 16

## Pasta Fatta in Casa

- Tagliatelle Verde al Ragù Bianco della Casa** - spinach ribbon pasta, white veal ragù, parmigiano-reggiano 23  
**Pasta e Fasoi alla Veronese** - "poorly cut" egg pasta, verona-style borlotti bean ragu, parmigiano-reggiano 22  
**Girasole di Erbette** - whole milk ricotta & swiss chard-filled pasta, walnut pesto, brown butter, parmigiano-reggiano 22  
**Orecchiette con Salsiccia** - apulian "little ears" pasta, italian sausage, cauliflower, gremolata breadcrumbs, pecorino romano 22  
**Spaghetti alle Cozze** - saffron spaghetti, steamed mussels, leeks, butter, white wine, toasted breadcrumbs 22

## Riso & Secondi

- Risotto con Sugo d'Arrosto al Tartufo** - aged acquerello carnaroli rice, roasting jus, parmigiano-reggiano 21  
**Spezzatino di Manzo** - red wine-braised beef stew, soft polenta, dragon carrots, cipollini onion, oyster mushroom 26  
**Trota alla Mugnaia** - local rushing waters rainbow trout, green beans, potato, hazelnut, brown butter & lemon sauce 27

## Dolci

- Crostata di Frangipane** - warm sweet almond cream & wolf river apple gallette, flaky sfoglia pastry 9  
**Panna Cotta di Burro Nocciolata** - brown butter-scented milk custard, poached aurora pear, 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

