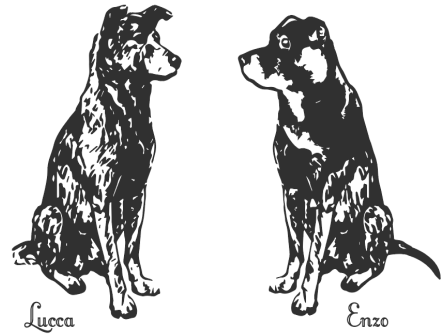


Cicchetti

focaccia della casa, extra virgin olive oil 6
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 10
castelvetro & leccino olives marinated with citrus, fennel & herbs 6
griddled shishito peppers & tropea onions with walnut pesto & balsamico 11



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, perfectly ripe barlett pear 16
La Panzanella - tuscan-style heirloom tomato & bread salad, cucumber, red onion, basil, red wine vinaigrette 13
Insalata di Carote Arrosto - roasted carrots, pistachio, dates, castelvetro olive, ricotta salata, vadouvan curry 13
Vellutata di Pomodoro - creamy farmer tomato soup, crispy caciocavallo cheese, herbed yogurt 11

Pasta Fatta in Casa

Pappardelle al Ragu di Cinghiale - wide ribbon pasta, braised wild boar ragu, parmigiano-reggiano 27
Tajarin ai Funghi di Riccio - thin ribbon egg yolk pasta, foraged local hedgehog mushrooms, parmigiano-reggiano 29
Ravioli di Ricotta - whole milk ricotta-filled pasta, farmer cherry tomatoes, sweet herbs, parmigiano-reggiano 23
Mezzemaniche all'Amatriciana - ridged pasta tubes, guanciale, onion, san marzano tomato, pecorino-romano 24
Tonnarelli Cacio e Pepe - hand-cut roman spaghetti, fulvi pecorino-romano, black pepper 21
Spaghettoni con Capesante all'Arrabbiata - sautéed sea scallops, calabrian chili-spiked spicy tomato sauce, oregano 27

Riso & Secondi

Risotto con Mais Dolce - acquerello carnaroli rice, local sweet corn, tomatoes, basil, parmigiano-reggiano 25
Salmone Selvatici alla Piastra - griddled wild yakatuk river coho salmon, sweet corn, cornito bell peppers, taggiasca olive 32
Pancia di Maiale Croccante - crispy duroc pork belly confit, lacinato kale, wolf river apple passata, red wine agrodolce 29

Dolci

Crostata di Pesca e Frangipane - white peach & sweet almond cream gallette 9
Panna Cotta alla Vaniglia - silky vanilla milk custard, fresh michigan raspberry, peach coulis, pine nut granola 8
Frittelle di Semola - venetian citrus-scented semolina doughnuts, blackberry conserva 8
Taleggio di Latte Crudo DOP - raw milk cow's milk cheese from lombardia, red vanessa table grapes, black truffle honey 13
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

