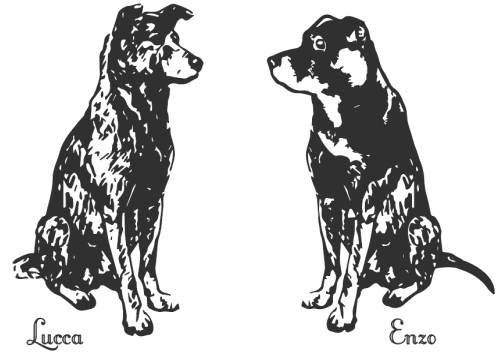


Cicchetti

- focaccia della casa, extra virgin olive oil 6
herbed deviled egg with spanish tuna & pickled piparra pepper 3 PER PIECE
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
rustic soppressata pork salume with stracchino cheese & gnoccho fritto 16



Antipasti

- Fritto Misto di Verdure** - mixed fried winter vegetables with lemon & horseradish cream 14
Vellutata di Asparagi Bianchi - creamy white asparagus soup with wild spring onion 13
* **Insalata di Agrumi** - seasonal citrus salad with fennel, arugula, pistachio & pecorino stagionato 14
* **Arancini di Cotto e Ortica** - prosciutto cotto & wild nettle risotto fritters, parmigiano reggiano 15
Tris di Polenta - baked polenta three ways: roasted onion & gorgonzola fonduta, speck tirolese, braised chestnuts 15

Pasta Fatta in Casa

- * **Malloreddus Sardo** - sardinian saffron gnocchi, pinn oak ridge farms lamb ragù, pecorino, anchovy pangrattato 30
Maltagliata con Vitello Genovese al Tartufo Nero - braised veal & onion ragù bianco, shaved perigord black truffle 52
Cannelloni al Forno - baked pasta filled with sautéed mushrooms, leeks & gruyère cheese 28
* **Girasole al Salsa di Noce** - ricotta-filled pasta, brown butter, roasted walnut pesto, parmigiano reggiano 28
Calamarata con Spada alla Marinara - sautéed swordfish, san marzano tomato, garlic, oregano, wild spring onion 32

Riso & Secondi

- Risotto con Foglie di Cavoletti e Taleggio** - acquerello carnaroli rice, brussels sprout leaves, roasted hickory nut, taleggio cheese 29
Baccala al Forno - baked salt cod, sautéed savoy cabbage, cauliflower & oyster mushrooms, lemon vinaigrette 36
Bistecca di Manzo - usda prime flat iron beef steak, sautéed escarole, roasted bolero carrot, red wine jus 45

Formaggio & Dolci

- * **Pecorino Toscano Fresco** - young sheep's milk cheese from toscana with wisconsin cranberry preserves 14
Crostata di Cioccolato - dark chocolate frolla pastry tart, red wine-poached fruit, crème fraîche 13
* **Torta di Polenta e Albicocca** - apricot conserva-filled polenta & olive oil cake, mascarpone zabaglione fredda 13
Frittelle di Semola - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
Passito e Sbrisolona - a glass of il firriato 2020 l'ecru passito, house-made almond cookies 18
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'Lu'chenzo



13 Marzo, 2025