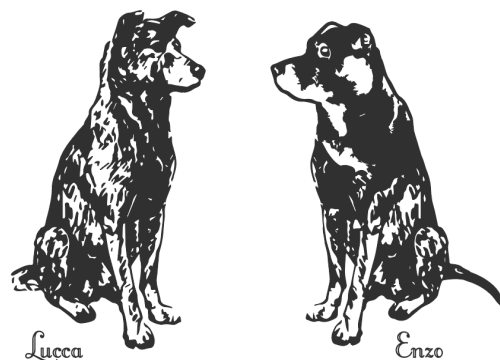


Cicchetti

- focaccia della casa, extra virgin olive oil 6
gnoccho fritto cacio e pepe 10
goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
castelvetrano & leccino olives marinated with citrus, fennel & herbs 7
griddled shishito peppers & tropea onions, walnut pesto, balsamico di modena 13
catalan-style bread crostino rubbed with raw garlic & late-summer heirloom tomato 10



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 16
Carote Dragone Arrosto - roasted amy's acres carrots, medjool dates, almond, ricotta salata di pecora, vadouvan curry 14
Insalata Misticanza - mixed lettuces & chicories, shaved fall vegetables, volpaia chianti vinegar, extra virgin olive oil 13
Vellutata di Sedano Rapa e Mela - creamy celery root & apple soup, brown butter, crème fraîche, burgundy black truffle 15
Soppressata con Verdure Sott'Aceto - rustic salame scented with clove & garlic, pickled corno di toro sweet peppers 16

Pasta Fatta in Casa

- Pappardelle al Ragù di Cinghiale** - broken arrow ranch wild boar ragù, parmigiano reggiano 32
Malagliata con Fagioli e Salsiccia - borlotti beans braised with garlic & rosemary, house italian sausage, lacinato kale, parmigiano 29
Caramelle di Zucca - roasted butternut squash-filled pasta, brown butter & sage, pomegranate, parmigiano reggiano 28
Tortelli di Patate e Ricotta - potato & sheep's milk ricotta-filled pasta, royal trumpet & hen of the woods mushroom ragù, parmigiano 28
Spaghettonone con Pomodorini e Bottarga - sautéed cherry tomatoes, tropea onion, vino bianco, sun-cured sardinian mullet roe 27
Tajarin al Tartufo Bianco - thin ribbon piemontese-style egg yolk pasta, butter, parmigiano reggiano, shaved italian white truffle 65

Riso & Secondi

- Risotto con Pan di Zucchero** - roasted amy's acres sugarloaf radicchio, stracchino cheese, sweet herbs 27
Pesce Spada con Crema di Peperone - griddled wild swordfish, sautéed broccoli, tropea onions & gaeta olive, sweet pepper passata 38
Costata di Maiale - roasted duroc pork rib chop, braised red cabbage, roasted acorn squash, mustard jus 35

Dolci

- Torta di Zucca e Castagne** - cinnamon girl pumpkin & chestnut frangipane tart, marsala-brown butter caramel, panna montata 12
Panna Cotta al Cardomomo - silky cardamom-infused milk custard, wild red current conserva, walnut crumble 12
Frittelle di Semola - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
Affogatto della Casa - dark chocolate gelato drowned in our house blend espresso 12
Passito e Sbrisolona - a glass of arnaldo caprai 2017 sagraantino passito rosso, house-made almond & polenta 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'Lucchenzo

