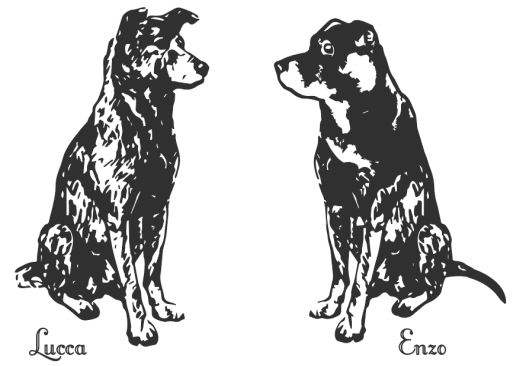


Cicchetti

- 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
- blistered shishito peppers & onions, walnut pesto, balsamico 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 15
- Insalata Caprese** - heirloom tomatoes, drew baker's hours-old mozzarella, basil, extra virgin olive oil 15
- Puntarelle alla Romana** - roman-style catalogna chickory salad, anchovy & garlic vinaigrette, pecorino 13
- Licurida Calabrese** - traditional calabrian soup of tropea onion, potato, bread & broiled caciocavallo cheese 15
- Battuto di Agnello al Tartufo** - hand-chopped raw pinn oak lamb tartare, burgundy black truffle, grilled focaccia 18

Pasta Fatta in Casa

- Pappardelle al Ragù di Cervo** - broken arrow ranch wild venison ragù, parmigiano reggiano 32
- Rigatoni con Salsiccia e Peperonata** - house italian sausage, stewed italian corno di toro sweet peppers & onions, mascarpone 29
- Culurgiones con Pomodorini** - potato & sheep's milk ricotta-filled saffron pasta, summer cherry tomatoes, pecorino 28
- Orecchiette con Broccolini** - amy's acres broccolini, garlic, roasted almond, golden raisin, calabrian hot pepper, ricotta salata 27
- Spaghettoni con Granchio Rosso** - wild atlantic red crab, sautéed cherry tomatoes & leeks, brandy, vino bianco 42

Riso & Secondi

- Risotto con Radici Glasate** - glazed amy's acres baby turnips & radishes, sweet herbs, parmigiano reggiano 28
- Lutiano Rosso al Forno** - wild american red snapper baked with oven dried juliet tomatoes, sautéed green beans, lemon olive oil 39
- Petto d'Anatra con Cavolo Rosso** - roasted rohan duck breast, braised red cabbage, wild hen of the woods mushrooms, red wine jus 38

Formaggio & Dolci

- Crostata di Frutta della Stagione e Frangipane** - california plum & sweet chestnut cream gallette, vanilla gelato 12
- Panna Cotta al Malto d'Acero** - silky maple malted milk custard, michigan blueberry conserva, walnut crumble 12
- Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
- Passito e Sbrisolona** - a glass of arnaldo caprai 2017 sagrantino 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



5 Ottobre, 2024