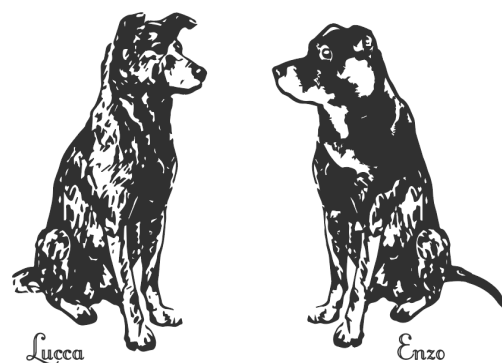


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- gnoccho fritto cacio e pepe 10
- 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



Antipasti

- Arancino al Cuore di Fonduta** - fontina fondue-filled risotto fritter, seasonal vegetable insalata tiepida, brown butter vinaigrette 17
- Barbabietole Marinare** - marinated amy's acres beets, pickled onion, cara cara orange, pistachio, pecorino toscano stagionato 14
- Insalata di Rucola** - baby arugula, meyer lemon vinaigrette, shaved brown cow 24-month parmigiano reggiano 13
- Sopresine Verde in Brodo** - zuppeta of tiny pasta in beef broth, root vegetables, perigord black truffle 14
- Speck Tirolese con Conserva di Funghi** - smoked prosciutto from alto adige, pickled hen of the woods mushrooms 15

Pasta Fatta in Casa

- Rigatoni alla Norcina** - house italian sausage, white wine, cream, shaved perigord black truffle 48
- Maltagliata con Vitello alla Genovese** - braised veal & onion ragù bianco, parmigiano reggiano 30
- Ravioli di Polenta ai Funghi** - creamy polenta-filled pasta, sautéed oyster mushrooms, brown butter & sage, parmigiano reggiano 28
- Cannelloni al Forno** - baked pasta filled with prosciutto cotto, cauliflower & gruyere cheese 28
- Spaghettoni alle Vongole** - littleneck clams steamed in lugana white wine, yukon potato, sautéed leeks, toasted breadcrumbs 29

Riso & Secondi

- Risotto al Sugo d'Arrosto e Tartufo Nero** - acquerello carnaroli rice, caciocavallo cheese, truffled lamb jus, perigord black truffle 54
- Orata al Forno** - baked mediterranean sea bream, savoy cabbage, baby butter beans, salmoriglio lemon vinaigrette 38
- Filetto di Manzo** - roasted filet of beef, caramelized brussels sprouts, danvers carrot, red wine jus 45

Dolci

- Torta Rovesciata di Polenta e Arancia** - cara cara orange & polenta upside-down cake, vanilla gelato 13
- Crostata di Cioccolato e Pistacchio** - dark chocolate & pistachio cream tart, red wine-stewed cherry, crème fraîche 13
- Frittelle di Semola** - venetian semolina doughnuts, rare earth farms wildflower honey, stracchino cheese 15
- Passito e Sbrisolòna** - a glass of anselmi i capitelli 2020 passito bianco, 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



11 Febbraio, 2025