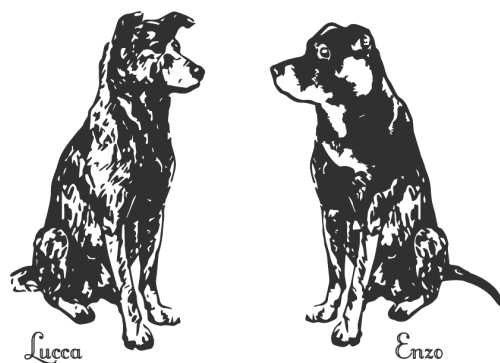


Cicchetti

- 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
castelvetro & 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 - roasted badger flame beets, pickled onion, cara cara orange, pistachio, pecorino toscano stagionato 14
Radicchio Tardivo - rare earth farm's late-harvest radicchio, roasted hazelnut, 24 month brown cow parmigiano, balsamico di modena 13
Vellutata di Carote - creamy danvers carrot soup, spicy 'nduja sausage, yogurt, cilantro 13
Soppressata con Conserva di Funghi - rustic pork salame, pickled royal trumpet mushrooms 16

Pasta Fatta in Casa

- Tagliatelle Verde al Ragù Bianco della Casa** - white veal ragù, parmigiano reggiano 30
Rigatoni alla Norcina - house italian sausage, white wine, cream, shaved perigord black truffle 48
Gnocchi di Ricotta ai Funghi - sautéed hen of the woods mushrooms, brown butter & sage, parmigiano reggiano 28
Stringozzi col Rancetto - la quercia pancetta, onion, tomato, pecorino romano 29
Spaghettono alle Vongole - littleneck clams steamed in lugana white wine, yukon potato, sautéed leeks, toasted breadcrumbs 29

Riso & Secondi

- Risotto con Radicchio** - acquerello carnaroli rice, caramelized treviso radicchio, parmigiano reggiano 27
Pesce Spada con Salmoriglio - griddled wild swordfish, sautéed broccoli rapini, macco di fave, sicilian lemon vinaigrette 36
Bistecca di Manzo - pan roasted ribeye cap steak, savoy cabbage, hen of the woods mushrooms, black truffle butter 42

Formaggio & Dolci

- Gorgonzola Dolce DOP** - creamy mountain gorgonzola from stella alpina formaggi, plum mostarda 10
il Tiramisu Nostrano - whipped mascarpone mousse, coffee & liqueur-soaked ladyfinger cookies 13
Torta Gianduja - dark chocolate & hazelnut 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 Sbrisolona - 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

