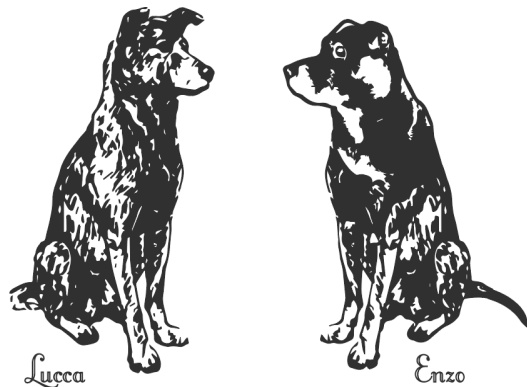


Cicchetti

- focaccia della casa, extra virgin olive oil 6
- herbed deviled egg with spanish tuna & pickled piparra pepper 4 PER PIECE
- goat cheese crostone, sautéed bitter greens, spicy calabrian honey 12
- castelvetrano, leccino & gaeta olives marinated with citrus, fennel & herbs 8
- rustic soppressata pork salume with stracchino cheese & gnoccho fritto 16



Antipasti

- Fritto Misto di Verdure - mixed fried late winter vegetables with lemon & horseradish cream 15
- Fegatini alla Toscana - tuscan-style chicken livers on crostini with 24 month brown cow parmigiano & balsamico 13
- Insalata di Agrumi - seasonal citrus salad with fennel, arugula, pistachio & pecorino toscano stravecchio 14
- Minestra di Lenticchie di Castelluccio - umbrian brown lentil soup with pancetta, lacinato kale & focaccia croutons 13

Pasta Fatta in Casa

- Tagliatelle al Ragù di Agnello - pinn oak ridge lamb ragù, parmigiano reggiano 30
- Strascinati con 'Nduja - duroc pork shoulder & spicy 'nduja salami sugo, charred red cabbage, pecorino romano 29
- La Vera Spaghetti Carbonara - the roman classic of pancetta, beaten egg, black pepper & pecorino romano, never cream 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 Spargole e Fonduta - acquerello carnaroli rice, dutch white asparagus, fontina fondue 34
- Orata al Forno - baked mediterranean sea bream, sautéed oyster mushrooms, wild ramps, herbs & butter 38
- Sella d'Agnello - roasted pinn oak ridge lamb loin & bolero carrot, sautéed rare earth farms spinach, red wine jus 46

Dolci

- Crostata di Cioccolato - dark chocolate tart with red wine-poached fruit 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 Sbrisolòna - a glass of donnafugata ben ryé passito di pantelleria 2022, house-made almond cookies 20
- 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

