

# DUCCA

## LUNCH MENU

### CHICHETI

Pronounced “chee-keht-tee” are a selection of small starters traditional in Venice.

**Alici Fritti** – white Anchovies, oregano, lemon

**Salt Cod Crostini** – EVOO, lemon, sea salt

**Olive Fritte** – green Sicilian olives, sweet gorgonzola

**Arancini** – crispy risotto fritter, Sottocenere

### ANTIPASTI

**Rucola Salad** – Arugula, Pecorino di Fossa, chili-orange vinaigrette

**Spiced Brodetto di Pesce** – Manila Clams, rock shrimp, cinnamon broth

**Yellowtail Crudo** – pine nut-currant agrodolce, mint

**Prosciutto La Quercia Rossa** – peach & sorrell panzanella

**Watercress & Borlotti Bean Insalata** – garlic-thyme vinaigrette, guanciale

**Cheese Plate** – Selection of Artisanal Cheeses

**Salumi Plate** – Selection of Artisanal Cured Meats

### PRIMI

**Pasta e Fagioli Soup** – cranberry beans, prosciutto, rosemary

**Ricotta Gnocchi** – Fava beans, tre funghi, chicken stracotto

**Sweet Corn Tortelloni** – mascarpone custard, hazelnut brown butter

### SECONDI

**NY Strip Arrosto** – sweet corn Farrotto, Scallion oil, Ubriaco

**Strozzapreti in Salsa** – caramelized fennel, fresh sardines, taralli crumbs

**Risotto “Risi Bisi-Style”** – Vialone Nano rice-English Peas, Parmigiano-Reggiano

**Chicken Rosticceria** – Chanterelle-english pea ragu

**Cod & Lobster Origanata** – lobster essence, herb-taralli crumb crust

**Pan-Seared King Salmon** – manila clams, saffron brodetto, fregola

**Grass-Fed Beef Burger** – Sottocenere & guanciale, polenta fries

**Mortadella & Parmigiano Panino** – porcini crema, pickled vegetables

**Lamb Polpettoni** – salsa pomodoro, mint, ricotta cheese

**Pan-Seared King Salmon** – manila clams, saffron brodetto, fregola