

# Bar Lucca New Year's Eve

*4 course \$55/person  
(see server for a 4 course wine pairing)*

## 1st

(Choose one)

**Seasonal Soup**  
chef's selection

**Roasted Beet & Goat Cheese**  
arugula, roasted beets, fried prosciutto, seasonal berries, ginger-cranberry vinaigrette

### **Burrata**

grilled salt loaf, fresh burrata, roasted cherry tomatoes, basil oil, balsamic reduction

### **Pear & Walnut Salad**

mixed greens, butternut squash, shaved gorgonzola, walnuts, pears, peach vinaigrette

### **Bruschetta**

seasonal bruschetta on ciabatta

## 2nd

(Choose one)

**Pappardelle**  
wild boar ragu, grana padano

**Bucatini**  
bacon lardons, Calabrian chilies, pecorino fresco

### **Vegetable Board**

grilled eggplant, zucchini, brussels sprouts, & seasonal vegetable served with arugula pesto

### **Meatballs**

fresh mozzarella, roasted cherry tomatoes, basil oil, parmesan

### **Truffle Arancini**

bacon lardons, smoked mozzarella, pickled red onion, tomato aioli

## 3rd

(Choose one)

**Diver Scallops**  
sweet potato mashed, hazelnut picada, asparagus ribbon, squash cream sauce

**Bronzino**  
parsnip puree, fried capers, asparagus, tangerine fennel

### **Risotto**

chef's selection

### **Wood Fired Sirloin**

parsnip puree, fingerling potatoes, herb gremolata, balsamic reduction

### **Braised Beef Short Ribs**

balsamic braised, creamy polenta, chili-honey glaze, fried shallot

## 4th

(Choose one)

**Tiramisu**

**Seasonal Cake**

**Caramel Budino**

# A La Carte

## Starters

### **Charcuterie Board | 15**

chef's selection of hand cut meats served with jam, mostarda, nuts, seasonal fruit, freshly baked bread

### **Calamari | 15**

fried calamari, lemon aioli, tomato tahini sauce, shaved beets, fresh thyme

### **Truffle Arancini | 12**

bacon lardons, smoked mozzarella, truffle oil, tomato aioli, pickled red onions

### **Cheese Board | 16**

chef's selection of imported cheeses served with jam, mostarda, nuts, seasonal fruit, freshly baked bread

### **Vegetable Board | 15**

chef's selection of seasonal vegetables, arugula pesto, & freshly baked bread

### **Meatballs | 13**

fresh mozzarella, roasted cherry tomatoes, basil oil, parmesan

## Pizza

### Neapolitan

#### **Sausage | 16**

ricotta, smoked mozzarella, mild Italian sausage, shaved asparagus, scallions

#### **Margherita | 15**

San Marzano tomato sauce, buffalo mozzarella, fresh basil, EVOO

#### **Tartufo | 18**

ricotta, fontina, goat cheese, caramelized onions, wild mushrooms, truffle oil, thyme

### Tuscan Thin

#### **Rucola | 17**

garlic oil, asiago, fresh mozzarella, topped with prosciutto, arugula, buffalo mozzarella

#### **Al Sole | 16**

fontina, goat cheese, sliced pears, candied bacon, topped with walnuts & arugula

#### **Short Rib | 18**

braised short ribs, shishito peppers, fontina, smoked mozzarella