

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

Cheese Board | 16

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

Calamari | 15

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

Vegetable Board | 15

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

Truffle Arancini | 12

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

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