

BAR LUCCA

Restaurant Week 2019

\$35/person

Appetizers & Salads

(Choose one)

Burrata

roasted cherry tomatoes, basil oil, & balsamic reduction on grilled salt loaf

Fried Arancini

Roasted Squash, tellegio, herbs, fresh pear

Meatballs

parmesan, fresh mozzarella, basil oil, cherry tomatoes

Kale Caesar Salad

crostini crouton, parmesan, balsamic-caesar dressing

Chopped Gem

gem lettuce, shaved pecorino, crispy chickpeas, peperoncinis, soppressata, basil tahini dressing

Pasta & Pizza & Entree

(Choose one)

Pappardelle

wild boar ragu, grana padano

Bucatini

bacon lardons, pecorino fresco, Calabrian chilies

Carbonara

Nduja, egg, cream sauce

Wood Fired Sirloin (+5)

rosemary mashed potatoes, brussels sprouts, peppercorn dijon sauce

Bronzino (+5)

fregola, spinach, citrus herb oil

Seasonal Risotto

chef's selection

Chef's Pizza

chef's daily special

Scallops

sweet potato puree, roasted artichoke, pancetta lemon cream sauce

Dessert

(Choose one)

Nutella Doughnuts

Gelato

Pistachio or Carmel hazelnut with almond biscotti

Chocolate Budino

topped with candied walnuts, fresh salted caramel drizzle

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A La Carte

Meat & Cheese Board | 23

Chef's selection of hand cut charcuterie, imported cheeses, fresh baked bread, jams & fruit

Cheese Board | 16

Imported cheeses served with fresh baked bread, jams & fruit

Fried Calamari | 15

shaved beets, fresh thyme, tomato tahini, lemon aioli

Crispy Brussels | 10

Calabrian chili aioli, chili vinaigrette

Pizza

Sausage | 16

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

Soppressata | 16

San Marzano tomato sauce, fresh mozzarella, hand sliced soppressata, chili flakes

Tartufo | 18

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

Margherita | 15

san marzano tomato, fresh basil, buffalo mozzarella, EVOO

Sweet Potato | 17

whipped ricotta, fresh mozzarella, thin sliced potato & sweet potato, fresh rosemary

Duck Confit | 18

smoked mozzarella, braised duck, fresh fig, balsamic reduction, arugula

Rucola | 18

garlic oil, fresh mozzarella & asiago topped with hand sliced prosciutto, arugula & buffalo mozzarella

Burrata | 18

basil pesto, eggplant, roasted squash, fresh burrata & thyme