

Valentine's Day Cocktails

Ponte Vecchio | 13

aperol, gin, lemon, chamomile, blanc vermouth, rose petal

Di Mezzo | 12

pomegranate, citrus vodka, solerno, lime

Buriano | 13

Elijah craig, honey, fresh lemon

White/Sparkling

Grechetto, Plani Arche | 13/51

spicy with a hint of peach

Chardonnay, Alois Lageder | 51

notes of subtropical fruit, medium body

Brut, Langlois Cremant d'Loire | 65

fresh aromas and flavors, citrus and orchard fruit, fine bubbles

Franciacorta Brut Majolini 2009 | 95

vanilla and hay on the nose, with rich flavors of tropical fruit

Red

Chianti Classico, Mannucci Droandi, 2016 | 14/56

sangiovese, canaiolo, ancient Tuscan grape blend

Rioja, Palacios Remondo La Montesa 2016 | 53

notes of cherry, raspberry, and orange peel

Aglianico, Antonio Caggiano "Tauri" 2016 | 57

aromas of black cherry, blackberry tobacco

Mediterra, Poggio al Tesoro 2015 | 70

syrah, merlot, and cabernet sauvignon blend; black berries, plums & cherries

Brunello di Montalcino, Elia Palazzesi 2013 | 88

rich & layered, deep ruby, mature fruit & expressive use of oak

Chianti Classico, Felsina "Berardenga Riserva" 2016 | 95

ruby red with deep intensity, aromas of wild berries

Valentine's Day Specials

Starters

Burrata | 14

prosciutto di parma, blood orange, basil oil, honey

Cacio e Pepe Arancini | 12

herb aioli, calabrian chili honey, shaved rustico cheese

Pastas & Entrees

Squid Ink Spaghetti | 27

lobster, cherry tomato, saffron cream sauce, calabrian chili oil, parsley

Black Truffle Paccheri | 24

wild boar sausage, broccoli rabe, garlic cream, shaved aged provolone

Porchetta | 25

pistachio and herb stuffed pork loin, sweet potato puree, rosemary au jus

bar lucca

ASSAGGIO

Chef's 5 course tasting menu available for 2 or more people.

See server for details.

\$55/person