

bar lucca

Restaurant Week 2020

\$44

COURSE 1

select one

BURRATA

roasted cherry tomatoes, basil oil, balsamic reduction, ciabatta

CALAMARI

lemon aioli, tomato tahini, fresh thyme

KALE CAESAR

radicchio, crostini crouton, parmesan, balsamic-caesar dressing

FARM HOUSE SALAD

arugula, heirloom tomato, prosciutto, shaved gorgonzola, peppers, salt loaf crouton, garlic herb vinaigrette

COURSE 2

select one

WOOD FIRE SIRLOIN

rosemary mashed potatoes, grilled asparagus, peppercorn Dijon glaze

SCALLOPS

pan seared scallops, sweet potato puree, lemon pancetta cream sauce, asparagus

TRUFFLE RISOTTO

wild mushroom, shaved truffles, shaved montegrappa, fried sage

CHEFS DAILY SPECIAL

see server

COURSE 3

select one

SEASONAL CAKE

see server

NUTELLA DOUGHNUTS

nutella stuffed doughnuts, powdered sugar, fresh berries