

# bar lucca

## STARTERS & SALADS

**Crispy Brussels | 12**  
sweet chili & honey glaze,  
golden raisins, toasted almonds

**Eggplant "Meatballs" | 13**  
mushroom cream sauce,  
fried onions, sautéed beet greens

**Meatballs | 14**  
fresh mozzarella, basil oil,  
parmesan, cherry tomatoes

**Burrata | 14**  
roasted cherry tomatoes, basil  
oil, balsamic reduction, ciabatta

**Calamari | 15**  
lemon aioli, tomato tahini sauce,  
fresh thyme

**Fried Eggplant | 13**  
shaved brussels, bell peppers,  
caramelized onion, lemon aioli

**Farm House Salad | 14**  
arugula, cucumber, prosciutto,  
radishes, shaved gorgonzola,  
peppers, salt loaf crouton, garlic  
herb vinaigrette

**Cheese Board | 23**  
3 artisanal cheeses, candied nuts,  
grapes, fig preserves, crostini

**Kale Caesar Salad | 12**  
kale, crostini-cROUTON, parmesan,  
balsamic-caesar dressing

**Tuscan Salad | 13**  
spring mix, crispy chickpeas,  
pepperoncinis, soppressata,  
shaved pecorino, gorgonzola  
dressing

## PIZZA

NEAPOLITAN STYLE

**Margherita | 16**  
fresh mozzarella, san marzano tomato,  
fresh basil, EVOO

**Tartufo | 19**  
asiago, ricotta, goat cheese, mushrooms,  
caramelized onion, truffle oil, fresh thyme

**Sausage | 18**  
ricotta, smoked mozzarella, scallions,  
zucchini, sausage, caramelized onions

**Soppressata | 18**  
asiago, san marzano tomato sauce,  
hand sliced soppressata, shishito peppers,  
chili flakes

TUSCAN THIN CRUST

**Montegrappa | 18**  
san marzano tomato sauce, garlic oil, sea  
salt, oregano, shaved montegrappa

**Rucola | 19**  
garlic oil, asiago, fresh mozzarella topped  
with prosciutto, arugula, EVOO

**Bianco | 17**  
garlic oil, fresh mozzarella, fontina  
fresh oregano

**Shortrib | 19**  
braised short ribs, fontina, roasted shishito  
peppers, pepperoncinis, avocado ranch

## PASTA

**Pappardelle | 19**  
wild boar ragu, grana  
padano

**Bucatini | 19**  
calabrian chili cream  
sauce, bacon lardons,  
parmesan tuille

**Gnocchi | 18**  
black garlic cream sauce,  
pancetta, scallions,  
parmesan tuille

**Carbonara | 18**  
radiatore pasta, nduja,  
egg, grana padano

## MAINS

**Wood Fired Sirloin | 32**  
rosemary mashed potatoes,  
seasonal vegetable, peppercorn  
dijon sauce, fried carrots

**Scallops | 29**  
pan seared scallops, sweet  
potato puree, seasonal  
vegetable, lemon pancetta  
cream sauce, herb panko

**Short Rib Risotto | 26**  
braised short rib, wild  
mushroom, truffle oil

**Lobster Rigatoni | 27**  
homemade pasta, cherry  
tomato, fresh lobster meat,  
saffron cream sauce, parsley,  
chili oil