

NEW YEARS EVE 2020 | 70 PER PERSON

bar lucca

SOUP & SALADS

choose one

KALE CESAR SALAD

kale, crostini-crouton, parmesan,
balsamic-caesar dressing

SAFFRON SHRIMP BISQUE

parmesan tuille

TUSCAN SALAD

spring mix, crispy chickpeas,
pepperoncinis, soppressata,
pecorino, gorgonzola dressing

APPETIZERS

choose one

CLAMS

nduja broth, smoked paprika,
parsley, rustic bread

BRUSSELS SPROUTS

sweet chili & honey glaze, golden
raisins, toasted almonds

FRIED CALAMARI

lemon aioli, tomato tahini sauce,
fresh thyme

BURRATA

roasted cherry tomatoes, basil oil,
balsamic reduction, ciabatta

MEATBALLS

fresh mozzarella, basil oil,
parmesan, cherry tomatoes

MAINS

choose one

WOOD FIRED SIRLOIN

calabrian chili basil gremolata,
whiskey demi, rosemary mashed
potato

BRONZINO

pan seared bronzino, pesto fregula,
roasted cherry tomatoes, lemon
tossed arugula

SCALLOPS

butternut squash puree, served with
a warm chestnut & bacon salad,
thyme dressing

LOBSTER RIGATONI

homemade pasta, cherry tomato,
fresh lobster meat, saffron cream
sauce, parsley, chili oil

KING OYSTER

MUSHROOM

served over beet puree, italian salsa
verde, fregula, roasted broccoli

DESSERTS

choose one

HOMEMADE TIRAMISU

caramel sauce, fresh fruit

NUTELLA DOUGHNUTS

strawberries