

bar lucca

STARTERS & SALADS

Crispy Brussels | 12

sweet chili & honey glaze, golden raisins, toasted almonds

Meatballs | 14

fresh mozzarella, basil oil, parmesan, cherry tomato broth

Burrata | 14

roasted cherry tomatoes, basil oil, balsamic reduction, ciabatta

Octopus Salad | 17

wood fired octopus, cucumber & watermelon radish, field greens, salsa verde

Calamari | 15

lemon aioli, tomato tahini sauce, fresh thyme

Fried Eggplant | 13

shaved brussels, bell peppers, caramelized onion, lemon aioli

Kale Caesar Salad | 13

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

Caprese | 13

fresh mozzarella, basil, arugula, balsamic reduction, scallion vinaigrette

Cheese Board | 23

3 artisanal cheeses, candied nuts, grapes, fig preserves, crostini

Tuscan Salad | 14

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

Farm House Salad | 14

arugula, cucumber, prosciutto, radishes, gorgonzola, tomato, peppers, salt loaf crouton, scallion vinaigrette

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

Verde | 18

basil pesto, heirloom tomato, zucchini, fresh mozzarella, goat cheese, balsamic reduction

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 | 21

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

Lobster Risotto | 31

purple carrot risotto, snap peas, fresh chilled lobster tossed in salsa verde, fresh parsley

Shortrib Rigatoni | 24

homemade pasta, cherry tomato, scallion, tomato cream sauce, shaved montegrappa

Salmon | 26

citrus salad, radish, sweet potato puree, salsa verde

Scallops | 31

pan seared scallops, sweet potato puree, seasonal vegetable, Saffron tomato sauce, herb panko