

# bar lucca

\$45 PER PERSON

*Censhohecken Restaurant Week 2021*

## 1ST COURSE

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

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

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

**Kale Caesar Salad** kale, crostini-crouton, parmesan, balsamic-caesar dressing

**Farm House Salad** arugula, cucumber, prosciutto, radishes, gorgonzola, tomato, peppers, salt loaf crouton, scallion vinaigrette

## 2ND COURSE

**Pappardelle** wild boar ragu, grana padano

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

**Shortrib Rigatoni** homemade pasta, cherry tomato, scallion, tomato cream sauce, shaved pecorino romano

**Scallops** pan seared scallops, sweet potato puree, seasonal vegetable, saffron tomato sauce, herb panko

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

**Ravioli Special** chefs daily selection

## 3RD COURSE

**Seasonal Cake** berries, salted caramel sauce

**Gelato & Sorbet** 2 scoops served with biscotti

**Nutella Doughnuts** nutella stuffed doughnuts, sugar, fresh fruit

