

## starters

### CRISPY BRUSSELS | 13

sweet chili & honey glaze,  
golden raisins, toasted almonds

### MEATBALLS | 15

‘nduja tomato sauce, herb pesto, shaved  
parmesan, fried basil

### BURRATA | 14

roasted cherry tomatoes, basil oil,  
balsamic reduction, foccacia

### FRIED POLENTA | 15

mushrooms, thyme, goat cheese,  
prosciutto, olive oil, tarragon, pea shoots

### CALAMARI | 15

lemon aioli, tomato tahini sauce, shaved  
beet, fresh thyme

### MUSSELS | 16

leek & fresh herb white wine broth, nduja,  
grilled bread

### CHEESE & MEAT BOARD | 24

gorgonzola dolce, bianco sardo, prosciutto,  
hard salumi, candied nuts, grapes,  
fig preserves, olives, crostini, seasonal fruit

### FRIED EGGPLANT | 12

shaved brussels, bell peppers, caramelized  
onion, lemon aioli

## salads

### TUSCAN SALAD | 15

spring mix, crispy chickpeas,  
pepperoncinis, soppressata, shaved grana  
padano, creamy gorgonzola dressing

### VINEYARD SALAD | 15

arugula, dried figs, goat cheese, farro,  
roasted grape vinaigrette, toasted almonds

### KALE CAESAR SALAD | 13

kale, salt loaf crostini-cROUTONS, shaved  
parmesan, balsamic-caesar dressing

## fresh pasta

### GNOCCHI | 20

black garlic cream sauce, pancetta,  
scallions, parmesan crisp

### SHORTRIB RIGATONI | 26

homemade pasta, braised short rib, cherry  
tomato, scallion, tomato blush sauce,  
pecorino romano

### CRAB MAFALDINE | 26

mafaldine pasta, red bell pepper cream  
sauce, lump crab, basil breadcrumbs

### BUCATINI | 22

‘nduja vodka sauce, lemon zest, pecorino  
romano, roasted cherry tomato

### PAPPARDELLE | 25

wild boar ragu, grana padano

### RAVIOLI | 25

sausage, kale & mascarpone filling, toasted  
walnut, veal chestnut demi, pecorino

## neapolitan pizza

### MARGHERITA | 16

fresh mozzarella, san marzano tomato,  
fresh basil, EVOO

### TARTUFO | 19

asiago, ricotta, goat cheese, mushrooms,  
caramelized onion, truffle oil, fresh thyme

### SAUSAGE | 19

ricotta, smoked mozzarella, scallions,  
zucchini, sausage, caramelized onions

### SOPPRESSATA | 19

asiago, san marzano tomato, shishito  
peppers, hand sliced soppressata, chili  
flakes

## thin crust pizza

### PROSCIUTTO & POTATO | 18

roasted baby potato, leek, fresh mozzarella,  
prosciutto, garlic oil, dill, pecorino romano

### RUCOLA | 19

garlic oil, asiago, fresh mozzarella topped  
with prosciutto, arugula, EVOO

### BIANCO | 17

garlic oil, fresh mozzarella, asiago, oregano

### SHORTRIB | 21

braised short rib, asiago, shishito peppers,  
red onion, pepperoncinis, calabrian chili  
ranch

## mains

### WOOD FIRED STRIP STEAK | 35

seasonal vegetable, roasted garlic steak  
sauce, sea salt, gremolata, purple cabbage  
oil

### SALMON | 28

citrus salad, radish, sweet potato puree,  
salsa verde, spicy honey

### BONE-IN PORK CHOP | 30

fried sage, rosemary mashed potato,  
seasonal vegetable, brandy au jus sauce

### DIVER SCALLOPS | 32

sweet potato puree, seasonal vegetable,  
thyme pancetta cream sauce, herb panko,  
tarragon oil

## chef's tasting

menu | 55 per person

6 course chef's seasonal  
tasting menu for parties of 4+  
served family style



bar lucca