

bar lucca

2023 RESTAURANT WEEK

\$45 per person

FIRST COURSE

BURRATA

grilled focaccia, roasted cherry tomatoes, basil oil, balsamic glaze

CRISPY BRUSSELS

sweet chili glaze, golden raisins, toasted almonds

CALAMARI

lemon aioli, tomato tahini, fresh thyme

KALE CAESAR SALAD

kale, crostini, parmesan, balsamic caesar dressing

TUSCAN SALAD

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

SECOND COURSE

DIVER SCALLOPS

sweet potato puree, seasonal vegetable, 'nduja breadcrumb, sweet corn sauce, herb oil

CRAB MAFALDINE

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

BONE-IN PORK CHOP

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

SHORT RIB RIGATONI

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

PAPPARDELLE

wild boar ragu, grana padano

CHEF'S SPECIAL

see server for details

DESSERT

GELATO & SORBET

2 scoops served with biscotti

NUTELLA DOUGHNUT

nutella stuffed doughnuts, sugar, fresh fruit

SEASONAL CAKE

see server for details

