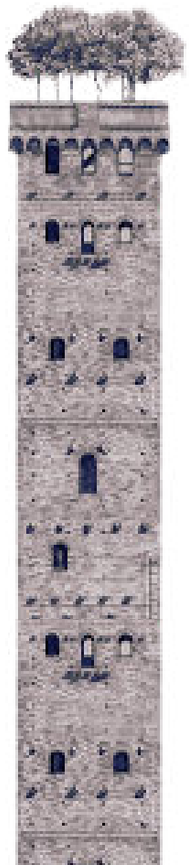
EXECUTIVE CHEF *will langlois*



FIRST

LOBSTER BISQUE
crème fraîche, chives

WINTER SALAD
charred radicchio, blackberry vinaigrette, candied walnuts, goat cheese

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

KALE CAESAR SALAD
kale, salt loaf crostini-croutons, shaved parmesan, balsamic-caesar dressing

SECOND

MUSSELS
'nduja, leek & shallot, white wine broth, grilled bread

CRISPY BRUSSELS
sweet chili & honey glaze, golden raisins, toasted almonds

BURRATA
roasted cherry tomatoes, basil oil, balsamic reduction, focaccia

FRIED CALAMARI
salsa verde aioli, black tahini honey, micro basil

GRILLED OCTOPUS
radicchio & cherry tomato salad, kale pesto, 'nduja breadcrumbs

MEATBALLS
'nduja tomato sauce, herb pesto, shaved grana padano

THIRD

ESPRESSO BRAISED SHORT RIB
braised bone-in short rib, creamy polenta, roasted rainbow carrots, espresso and red wine jus

DIVER SCALLOPS
sweet potato puree, asparagus, 'nduja panko, tarragon sauce, herb oil

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

TRUFFLE AGNOLOTTI
pork, parmesan broth, wild mushrooms, shaved truffles, parmesan, EVOO

WOOD FIRED STRIP STEAK
asparagus, peppercorn steak sauce, gorgonzola butter

FOURTH

BLACKBERRY TIRAMISU
blackberry sauce, white chocolate, fresh fruit

NUTELLA DOUGHNUTS
fresh berries, sugar

DARK CHOCOLATE CAKE
molten chocolate cake, cacao nibs, vanilla gelato, salted caramel sauce, fresh fruit

bar lucca new years eve

NYE 2025 | 4 COURSES | 80 PER PERSON

NEOPOLITAN

MARGHERITA | 19
fresh mozzarella, san marzano tomato, fresh basil, EVOO

TARTUFO | 21
asiago, ricotta, goat cheese, mushrooms, caramelized onion, truffle oil, fresh thyme

SAUSAGE | 21
ricotta, smoked mozzarella, scallions, zucchini, sausage, caramelized onions

SOPPRESSATA | 22
asiago, san marzano tomato, shishito peppers, soppressata, chili flakes, oregano

THIN CRUST

RUCOLA | 21
garlic oil, asiago, fresh mozzarella, prosciutto, arugula, EVOO

BIANCO | 18
garlic oil, fresh mozzarella, asiago, oregano

SHORTRIB | 23
braised short rib, asiago, shishito peppers, red onion, pepperoncini, calabrian chili ranch

PEAR | 22
asiago & gorgonzola cheese, pear, balsamic caramelized onions, pancetta, arugula

WINE

BLANC DE NOIR, CANTINE FRANCESCO MONTAGNA, IT | 16/63
fuller bodied with elegant bubbles, notes of peach, almond and brioche

CREMANT D'ALSACE, CUI CUI, FR | 72
toasted hazelnut, honeysuckle, & yellow apples with creamy, subtle bubbles

BORDEAUX, LE BARON DE MALLERET, FR | 86
Integrated blackberry fruit and silky tannins, earthy and savory, fig and dried cherry