

ANTIPASTI

CARPACCIO DI MANZO* • 18 (GF)

house-cured beef, cannellini beans, arugula, parmigiano, EVOO

CALAMARI • 18

fried calamari, calabrian peppers, crispy lemon

ANTIPASTO • 23 (GF)

prosciutto, salame felino, soppressata, mortadella, parmigiano, olives

BURRATA • 14 (GF)

creamy mozzarella, arugula, EVOO, balsamic (add prosciutto • 7)

CRUDO* • 20

tuna, scallions, EVOO, white sesame seeds, crispy bread crumbs

IL CECIO • 14 (V)

puréed tuscan chickpeas, tomato, cucumber, red onion, olives, herbs, toast points

GAMBERI E POLENTA • 23

lemon calabrian shrimp, creamy parmigiano polenta, scallions, pancetta, chive oil, micro basil

BRUSCHETTA • 17

tomatoes, burrata, basil, giardiniera, EVOO

CAPRESE • 17

bufala mozzarella, ripe tomatoes on the vine, EVOO, balsamic, pesto

POLPO • 23

seared octopus, frisse, potato, pickled red onion, gaeta olives, soppressata, saffron aioli, radish, microgreens

LA SCARPETTA • 7

roasted garlic, EVOO, roasted chili peppers, parmigiano cheese

PIZZA

AL PROSCIUTTO • 20

arugula, prosciutto, burrata, fig jam

DIAVOLA • 19

spicy homemade soppressata, bufala mozzarella, mushrooms

LA MARGHERITA • 16

san marzano tomatoes, basil, fior di latte

ZUPPA & INSALATE

ZUPPA DEL GIORNO • MP

soup of the day

CESARE • 11

romaine hearts, shaved parmigiano, anchovies, golden croutons

LUCCA • 15 (V)

tuscan kale, farro, cucumbers, white beans, pickled red onions, tomato vinaigrette

CUORE DI LATTUGA • 8 (V)(GF)

mixed greens, red onion, carrots, arugula, balsamic vinaigrette

BARBE ROSSE • 15 (GF)

roasted honey beets, robiola cheese, micro basil, hazelnuts, EVOO

LUCCA WEDGE • 17

romaine, smoked blu cheese dressing, pickled red onions, pancetta lardons, cherry heirloom tomatoes, crispy fried onions, blu cheese crumbles, italian vinaigrette

LA PASTA (gluten free pasta available upon request)

SPAGHETTI NERI • 32

squid ink spaghetti, lobster cream sauce, lobster and shrimp, chive

LINGUINE • 28

shrimp, mussels, little neck clams, cherry tomatoes, garlic, EVOO

FETTUCCINE • 26

italian sausage, light creamy parmigiano, medley of mushroom, truffle butter

PAPPARDELLE BOLOGNESE • 22

homemade flat noodle, meat sauce, parmigiano

PENNE • 19 (V)

spicy arrabbiata sauce, herbs (add scallops • MP)

RIGATONI DELL'ORTO • 21 (V)

roasted garlic, sun-dried tomato pesto, seasonal roasted vegetables

GNOCCHI • 22

mozzarella, tomatoes, parmigiano, basil

CHEESE RAVIOLI • 25

mezzelune, creamy vodka tomato sauce, basil

MOTHER'S DAY SPECIALS

LASAGNA • 27

bolognese, mozzarella, béchamel

SHORT RIB RISOTTO • 38

short rib, arborio rice, parmigiano

POLLO VESUVIO • 27

roasted chicken breast, potatoes, garlic herb wine sauce

LAMB CHOP • 48

grilled, barolo reduction, herbs, polenta oyster mushrooms

TAGLIATA • 48

8oz sliced NY strip steak, mushrooms, gorgonzola cream sauce, mashed potatoes

SALMONE* • 32

crispy skin, fregula, spring peas, roasted red peppers, caramelized onion, fennel & orange salad, citrus sauce, taproot farms micros

BRANZINO AL FORNO • MP (GF)

mediterranean sea bass baked in the wood burning oven, olives, cherry tomatoes, capers, herbed potatoes

BRODETTO DI PESCE • 39

mussels, shrimp, clams, calamari, fin fish broth, toasted garlic bread

TONNO* • 37

blackened rare ahi tuna, arugula, cucumber, tomato, pickled red onion, calabrian vinaigrette, citrus sauce, taproot farms micros

AQUA PAZZA • 51

chilean sea bass, confit tomato and fennel sauce, crispy polenta cake, slow braised maitake mushroom, basil

LA CARNE

LA FIORENTINA* • MP (GF)

36 oz prime porterhouse, grilled vegetables, white beans (for two)

SKIRT STEAK* • 42

prime 14 oz herb marinated, italian salsa verde, french fries

VITELLA E FUNGHI • 30

veal, medley of porcini, oyster, pioppini mushrooms

THE BURGER* (just because) • 20

kobe beef, fried egg, crispy pancetta, caramelized onion, mozzarella cheese, fries

VITELLA ALLA GRIGLIA* • 54

grilled veal chop, roasted potatoes

CONTORNI

CAVOLINI • 10

crispy brussels sprouts, pancetta

ASPARAGI GRIGLIATI • 12 (V)(GF)

grilled asparagus, truffle honey, smoked sea salt

POLENTA • 10 (GF)

cornmeal, creamy cheese

PATATE ARROSTO • 8

roasted rosemary potatoes

RAPINI • 10 (V)(GF)

broccoli rabe, garlic, EVOO

We may have to limit your dining experience to two (2) hours. This will allow everyone the chance to enjoy the Lucca experience. Thank you!

(GF) GLUTEN FREE (V) VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have a food allergy.



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WINE BY THE GLASS / BOTTLE

BOLLICINE / CHAMPAGNE / SPARKLING

Moet Imperial 187, Champagne, *Reims*. 15 split
Pasqua Romeo and Juliet Rose Prosecco. 12 split
Candoni, Prosecco, *Veneto* 11/44

VINI BIANCHI / WHITE WINES

Pieropan Soave DOCG, *Veneto* 10/40
Valtiglione Gavi di Gavi, *Piemonte* 13/52
Prodigo, Sauvignon Blanc, *Friuli* 11/44
Pitars Pinot Grigio, *Friuli* 10/40
Stemmari Chardonnay, *Sicilia*. 9/36
Umberto Fiore Moscato D'Asti, *Piemonte* 10/40
Sonoma-Cutrer Chardonnay, *California*. 14/56
Geisen Sauvignon Blanc, *New Zealand* 11/44

VINI ROSSI / RED WINE

Elouan, Pinot Noir, *Oregon*. 10/40
HESS, Cabernet Sauvignon, *Paso Robles*. 15/65
Nozzole, Chianti Classico Reserva, *Toscana*. 16/64
Il Bruciato, Red Blend, *Bolgheri* 15/60
San Silvestro Patres, Barolo, *Piedmonte* 20/80
Ghibello Chianti Classico, *Toscana*. 10/40
Markham, Merlot, *Napa*. 16/64
Siena, Red Blend, *Sonoma*. 14/56
Prisoner, Red Blend, *California* 24/96
Davis Bynum, Pinot Noir, *Russian River*. 16/64
Bonanza, Cabernet, *California* 11/44

VINI ROSATO / ROSE

Daou, Rose, *Paso Robles*. 13/52

NON-ALCOHOLIC WINE

Fre Chardonnay. 9/36
Fre Cabernet 9/36

BEER BY THE BOTTLE

Peroni • 6
Stella Artois • 6
*Stella Artois Liberté • 6
Corona Extra • 6
Heineken • 6
*Heineken 0.0 • 6
Alter Hopular Kid Extra Pale Ale • 9
Alter Ambigram Hazy IPA • 9 Moretti Lager • 6
312 Wheat Ale • 6
Miller Lite • 5
Bud Light • 5
Michelob Ultra • 6
Blue Moon • 6

CBD BEVERAGES & WATER

Ask your server for a complete list of CBD beverages, CBD sparkling waters, and add-ons.

SPECIALTY COCKTAILS

LIMONCINO MARTINI • 14

homemade lucca limoncino, hanger one vodka, fresh squeezed lemon juice, simple syrup, garnished with a smoke bubble

APEROL SPRITZ • 13

aperol, prosecco, soda with orange and fresh mint

PORCO AFFUMICATO (THE SMOKED PIG) • 16

smoked old-fashioned made piggyback rye, turbinado cubes and orange bitters, smoked tableside, garnished with citrus peel and luxardo cherry

ANGELO NERO (THE DARK ANGEL) • 17

our version of the black manhattan, made with angel's envy bourbon, nonino amaro and aromatic bitters, finished with a dark luxardo cherry. try it smoked!

NORTHERN LIGHTS • 15

empress gin, chambord, citrus and simple syrup finished with a citrus smoke bubble

PINEAPPLE HIBISCUS MEZCALRITA • 15

illegal mezcal reposado, orange liqueur, hibiscus syrup, pineapple, lime and tajin/sugar rim

CRANBERRY BASIL GINGER MULE • 15

elyx vodka, fresh basil, cranberry, lime and ginger beer

RUMGRONI • 14

bumbu rum, aperol, campari, and perlino sweet vermouth

PAMALINI LUCCA • 14

wheatly vodka, candoni prosecco, and pama liqueur

MOCKTAILS

All mocktails made with clean co non-alcoholic spirits contain less than 0.5% ABV. Must be 21+ to order.

THE TUSCAN GARDEN • 13

clean co gin, elderflower, fresh lemon, mint and cucumber

CRAN-APPLE NOT-TINI • 12

clean co apple vodka, cranberry juice and monin apple

DARK & STORMY • 12

clean co spiced rum, ginger ale and blood orange

CLEAN CUBA LIBRE • 10

clean co spiced rum, cola and lime

SPICY HIBISCUS NOT-A-RITA • 13

clean co tequilla blanco, jalapeño, hibiscus syrup, fresh lime juice, citrus soda and tajin/sugar rim

LYRE'S AMALFI SPRITZ • 9

bittersweet, citrusy, and delicious alcohol-free version of an aperol spritz

FOR KIDS

THE FROZEN FISH BOWL • 8

lemonade, blue curacao syrup, candy fish and colorful 'fish food' served in a mason jar

KIDDIE COCKTAIL • 5

sprite and grenadine syrup, garnished with a cherry