

ANTIPASTI

CARPACCIO DI MANZO* • 22 (GF)

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

CALAMARI • 21

fried calamari, calabrian peppers, crispy lemon

ANTIPASTO • 27 (GF)

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

BURRATA • 19

imported burrata, arugula, pesto, charred baby tomatoes on vine, hot honey, toast points (add prosciutto • 9)

CRUDO* • MKT

crudo of the week (ask your server about this week's chef selection)

IL CECIO • 15 (V)

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

GAMBERI E POLENTA • 26

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

BRUSCHETTA • 18

tomatoes, burrata, basil, giardiniera, EVOO

CAPRESE • 18

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

CARPACCIO DI POLPO • 24

octopus carpaccio, pickled celery, pickled shallots, celery leaf, parsley leaf, scarpetta, aleppo, lemon oil, micro carrot

LA SCARPETTA • 8

roasted garlic, EVOO, roasted chili peppers, parmigiano cheese

PIZZA

AL PROSCIUTTO • 22

arugula, prosciutto, burrata, fig jam

DIAVOLA • 22

house soppressata, mushroom, mozzarella

LA MARGHERITA • 19

san marzano tomatoes, basil, fior di latte

ZUPPA & INSALATE

ZUPPA DEL GIORNO • MP

soup of the day

CESARE • 13

romaine hearts, shaved parmigiano, anchovies, golden croutons

LUCCA • 17 (V)

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

CUORE DI LATTUGA • 9 (V)(GF)

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

BARBE ROSSE • 17 (GF)

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

LUCCA WEDGE • 19

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)

MEZZELUNE CIPRIANI • 26

cheese-filled half moon ravioli, tomato cognac cream sauce

LINGUINE • 30

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

FETTUCCINE • 29

parmigiano, cream, speck, peas

RAVIOLI ALL'ARAGOSTA • MKT

shrimp stuffed ravioli, cherry tomatoes, garlic, parsley, lobster stock, lobster knuckle, uni butter

PAPPARDELLE BOLOGNESE • 27

homemade flat noodle, meat sauce, parmigiano

PENNE • 36

spicy arrabbiata sauce, scallops, herbs

RIGATONI DELL'ORTO • 22 (V)

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

GNOCCHI • 28

tomato basil sauce, basil, stracciatella cheese, EVOO

EASTER SPECIALS

LASAGNA • 27

bolognese, mozzarella, béchamel

SHORT RIB RISOTTO • 38

short rib, arborio rice, parmigiano

POLLO PARMIGIANA • 28

tomato sauce, mozzarella parmigiano, gnocchi

COSTOLETTE D'AGNELLO • 56

grilled lamb chops, grilled zucchini, roasted red peppers, candied walnut mint chimichurri

RIB EYE FILET • 65

8oz prime ribeye filet, grilled shrimp, crispy onions, truffle potato puree, charred asparagus

CRAB LEGS • 1/2lb: 71 OR 1lb: 110

alaskan king crab legs, clarified butter, remoulade

DAL MARE

SALMONE* • 39

crispy skin salmon, summer fregola (cucumber, red bell pepper, red onion, chive), sweet herb puree, pea tendrils salad

BRANZINO AL FORNO • MKT (GF)

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

BRODETTO DI PESCE • 46

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

TONNO* • 40

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

BRANZINO CILENO • 54

pan seared chilean sea bass, parsnip carrot vanilla puree, sauteed asparagus, pickled shallots

LA CARNE

LA FIORENTINA* • MKT (GF)

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

SKIRT STEAK* • 50

prime 12 oz herb marinated, italian salsa verde, french fries

VITELLA PIZZAIOLA • 32

veal, herb tomato sauce, capers, mozzarella, gnocchetti

COSTOLETTA ALLA GRIGLIA* • 62

14oz grilled veal chop, vesuvio sauce, rosemary roasted potatoes

CONTORNI

CAVOLINI • 12

fried brussel sprouts, fermented hot sauce, saba

ASPARAGI GRIGLIATI • 12 (GF)

grilled asparagus, truffle honey, smoked sea salt

PATATE ARROSTO • 8

roasted rosemary potatoes

POLENTA • 8 (GF)

cornmeal, creamy cheese

BROCCOLINI • 10 (V)(GF)

charred broccolini, confit garlic, in house bomba sauce

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

(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.*



@LuccaOsteria

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WINE BY THE GLASS / BOTTLE

BOLLICINE / CHAMPAGNE / SPARKLING

Moet Imperial 187, Champagne, *Reims* 20 split
Pasqua Romeo and Juliet Rose Prosecco 15 split
Candoni, Prosecco, *Veneto* 12/48

VINI BIANCHI / WHITE WINES

Pieropan Soave DOCG, *Veneto* 12/48
Valtiglione Gavi di Gavi, *Piemonte* 14/56
Prodigo, Sauvignon Blanc, *Friuli* 12/48
Pitars Pinot Grigio, *Friuli* 12/48
Stemmari Chardonnay, *Sicilia* 10/40
Sonoma-Cutrer Chardonnay, *California* 16/64
Giesen Sauvignon Blanc, *New Zealand* 12/48
Ruffino Moscato D'Asti, *Piemonte* 12/48

VINI ROSSI / RED WINE

Elouan, Pinot Noir, *Oregon* 12/48
Belle Glos Pinot Noir, *Las Alturas* 20/80
HESS, Cabernet Sauvignon, *Paso Robles* 16/64
Nozzole, Chianti Classico Reserva, *Toscana* 16/64
Il Bruciato, Red Blend, *Bolgheri* 19/76
San Silvestro Patres, Barolo, *Piemonte* 22/88
Ghibello Chianti Classico, *Toscana* 13/52
Ruffino Modus, Super Tuscan, *Toscana* 20/80
Siena, Red Blend, *Sonoma* 15/60
Prisoner, Red Blend, *California* 24/96
Davis Bynum, Pinot Noir, *Russian River* 16/64
Bonanza, Cabernet, *California* 12/48
Markham Merlot Six Stack, *Napa* 15/60

VINI ROSATO / ROSE

Daou, Rosé, *Paso Robles* 13/52
Minuty Rosé, *Côtes de Provence* 14/56

NON-ALCOHOLIC WINE

Fre Cabernet 9/36
Giesen Sauvignon Blanc 10/40
Giesen Rosé 10/40
Pallini Limoncello 8

BEER BY THE BOTTLE *alcohol-free

Peroni • 7	Alter Ambigram Hazy
Stella Artois • 7	IPA • 14
*Stella Artois Liberté • 6	Sapa Birra Agricola,
Corona Extra • 7	Lager Bionda • 14
Heineken • 7	Modelo Especial • 8
*Heineken 0.0 • 6	Miller Lite • 5
Moretti Lager • 7	Blue Moon • 6
Alter Hopular Kid Extra	Coors Light • 5
Pale Ale • 13	

SPECIALTY COCKTAILS

NITRO BREWED ESPRESSO MARTINI • 17
grey goose vodka, borghetti caffè liqueur, licor 43 and lavazza espresso

ANGELS HAPPY HOUR • 17
angels envy bourbon, strawberry puree, fresh citrus and fevertree ginger beer, finished with garden fresh mint

PASSION FRUIT SPARKLER • 16
titos vodka, licor 43, passion fruit puree and fresh citrus, served with a prosecco sidecar

THE I-TAI • 16
bumbu rum, campari, fresh citrus, blood orange puree and pineapple juice (the italian mai-tai)

VOLCANIC PINEAPPLE • 17
volcan blanco tequila, ancho reyes chile liqueur, fresh citrus and pineapple (take it to the next level with volcan xa • 42)

LUCCACELLO MARTINI • 16
three olives citrus vodka, fresh ginger, evoo and chef claudio's house made lemoncello, finished with a citrus infused smoke bubble

SUMMERS GARDEN MARGARITA • 17
herradura silver, cointreau, watermelon, cherry tomato, fresh basil and lime

CANTALOUPE AND MINT REFRESHER • 16
wheatly vodka, fresh cantaloupe, mint, lime, candoni prosecco and sparkling soda

DOUBLE OAKED FRENCH MANHATTAN • 17
woodford double oak bourbon, chambord and chocolate bitters

THE LUCCA OLD FASHIONED • 16
tin cup bourbon, aperol, rosemary and angostura orange bitters

APEROL SPRITZ • 16
aperol, candoni prosecco, sparkling soda, fresh mint and orange

GIN-GER PEACH • 16
botanist gin, peach puree, citrus and fevertree ginger beer

BLACK DIAMOND MARGARITA • 16
dobel diamante, agave and fresh citrus, finished with black lava salt

MOCKTAILS

All cocktails 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 • 10
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



BOTTOMLESS BRUNCH DRINKS
MIMOSAS, BLOODY MARYS, & BELLINIS
\$24 (or \$13 each)