

Lucca

D O W N T O W N

Antipasti

CALAMARI

Fresh calamari, cornmeal flour, cherry peppers, aioli

\$13

ANTIPASTO

Cured meats, cheeses, toasted nuts, marinated olives, pickled peppers, Mostardo

\$17

MARGHERITA FLATBREAD

Fresh mozzarella, marinara, basil

\$12

ANOLINI

Pasta stuffed with bacon, mushroom and aged gouda, fresh herbs and balsamic brown butter, toasted walnuts

\$14

LIMONCELLO SHRIMP

Sautéed shrimp, lemon butter, cherry tomatoes

\$15

GREENS & SAUSAGE

Grilled sausage, braised escarole, cannellini beans, tomato, extra virgin olive oil

\$12

PARMESAN RISOTTO

\$8

Insalata

ROMAINE

Romaine hearts, creamy Romano dressing, egg, pancetta

\$8

MIXED GREENS

Maple balsamic, grilled red onion, cherry tomatoes

\$9

TOMATO CAPRESE

Roma tomatoes, fresh bocconcini mozzarella, basil, extra virgin olive oil, balsamic

\$9

Contorni

A D D I T I O N S

Grilled Chicken \$6 | Peppers in Oil \$4 SMALL • \$8 LARGE | Meatball \$8

Primi
HANDMADE PASTAS

SPAGHETTI & MEATBALL

Meat sauce

\$19

CLAM LINGUINE

White clam sauce

\$18

GORGONZOLA DOLCE

Parsnips, pancetta, black truffle, Gorgonzola cream sauce, bucatini

\$19

TORTELLONI

Mozzarella filling, sausage and tomato cream sauce

\$20

CRAB FETTUCCHINI

Fresh lump crab, bacon and basil aglio

\$27

BOLOGNESE

Braised veal and pork, tomato sauce, pappardelle

\$20

GNOCCHI

Fresh potato gnocchi, pomodoro

\$16

RIGATONI

Spicy marinara, sausage, rigatoni, topped with mozzarella

\$19

Secondi

PORK CHOP*

Double bone cut, beans and greens, extra virgin olive oil

\$39

FILET*

Sea salt, fresh lemon, extra virgin olive oil

\$40

STRIP*

Tuscan seasoning, Mostardo

\$36

CHICKEN PICCATA*

Lemon-caper butter sauce, Parmesan risotto

\$22

GRILLED SALMON*

Sweet pepper relish

\$24

Dolce

Ask your server for tonight's special dessert selections