

Lucca

D O W N T O W N

Antipasti

CALAMARI

Fresh calamari, cornmeal flour, cherry peppers, aioli

\$15

ANTIPASTO

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

\$19

MARGHERITA FLATBREAD

Fresh mozzarella, marinara, basil

\$12

PESTO FETTUCINI

Basil, parmesan, pine nuts, extra virgin olive oil

\$8

MUSSELS

One-pound jumbo mussels, tomato, pancetta and sweet pepper soffrito

\$15

SAUSAGE POLENTA

Sausage sauce, creamy herb polenta, baked

\$13

PARMESAN RISOTTO

\$10

Insalata

ROMAINE

Romaine hearts, creamy Romano dressing, egg, pancetta

\$9

MIXED GREENS

Maple balsamic, grilled red onion, cherry tomatoes

\$9

ROASTED TOMATO CAPRESE

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

\$11

Contorni

A D D I T I O N S

Grilled Chicken \$6 | Peppers in Oil \$5 SMALL • \$10 LARGE | Meatball \$9

Primi
HANDMADE PASTAS

SPAGHETTI & MEATBALL

Meat sauce
\$20

CLAM LINGUINE

White clam sauce
\$19

GORGONZOLA DOLCE

Parsnips, pancetta, black truffle, Gorgonzola cream sauce, bucatini
\$20

TORTELLONI

Mozzarella filling, sausage and tomato cream sauce
\$21

MUSSELS MARINARA

Jumbo mussels, spaghetti
\$22

MUSHROOM RAGOUT

Truffle butter, pappardelle
\$21

GNOCCHI

Fresh potato gnocchi, pesto cream, parmesan crisp
\$17

SAUSAGE AND PEPPERS

House-made all-beef sausage sauce, fresh sweet peppers and onions, rigatoni
\$20

Secondi

PORK CHOP*

Double bone cut, herb polenta, horseradish creme fraiche
\$39

FILET*

Pine nut gremolata
\$40

STRIP*

Tuscan seasoning, Mostardo
\$39

CHICKEN PICCATA*

Lemon-caper butter sauce, Parmesan risotto
\$23

GRILLED SALMON*

Cherry pepper vinaigrette
\$26

Dolce

Ask your server for tonight's special dessert selections