

# 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

#### MUSHROOM FLATBREAD

*Mushrooms, goat cheese, balsamic, pickled onion*

\$15

#### LIMONCELLO SHRIMP

*Sautéed, lemon butter, cherry tomatoes*

\$15

#### SAUSAGE AND GREENS

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

\$13

#### PARMESAN RISOTTO

\$10

### *Insalata*

#### ROMAINE

*Romaine hearts, creamy Romano dressing, egg, pancetta*

\$9

#### MIXED GREENS

*Maple balsamic, grilled red onion, cherry tomatoes*

\$9

#### CHERRY TOMATO CAPRESE

*Heirloom cherry tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic*

\$12

### *Contorni*

A D D I T I O N S

Grilled Chicken \$6 | Peppers in Oil \$6 SMALL • \$12 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

**SHRIMP & PESTO**

*Fettuccine, cherry tomatoes*

\$24

**BOLOGNESE**

*Braised veal and pork, tomato cream, pappardelle*

\$23

**GNOCCHI POMODORO**

*Fresh potato gnocchi, tomato sauce, basil*

\$18

**BAKED RIGATONI**

*Spicy marinara, sausage, rigatoni, topped with mozzarella*

\$20

*Secondi*

**PORK CHOP\***

*Beans and greens, extra virgin olive oil*

\$39

**FILET\***

*Roasted cipollini onion, balsamic*

\$40

**STRIP\***

*Tuscan seasoning, Mostardo*

\$39

**CHICKEN PICCATA\***

*Lemon-caper butter sauce, Parmesan risotto*

\$23

**GRILLED SALMON\***

*smoked lemon and honey emulsion*

\$28

*Dolce*

*Ask your server for tonight's special dessert selections*