

Lucca

D O W N T O W N

Antipasti

CALAMARI

Fresh calamari, cornmeal flour, cherry peppers, aioli

\$17

ANTIPASTO

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

\$20

MARGHERITA FLATBREAD

Fresh mozzarella, marinara, basil

\$14

PESTO FETTUCCINE

Genovese basil pesto, pine nuts, Parmesan

\$10

LIMONCELLO SHRIMP

Sautéed, lemon butter, cherry tomatoes

\$16

SAUSAGE POLENTA

Sausage sauce, herb polenta, baked

\$15

PARMESAN RISOTTO

\$12

Insalata

ROMAINE

Romaine hearts, creamy Romano dressing, egg, pancetta

\$9

MIXED GREENS

Maple balsamic, grilled red onion, cherry tomatoes

\$9

BEET CAPRESE

roasted beets, fresh mozzarella, balsamic, basil, extra virgin olive oil

\$13

Contorni

A D D I T I O N S

Grilled Chicken \$7 | Peppers in Oil \$7 SMALL • \$14 LARGE | Meatball \$10

Primi
HANDMADE PASTAS

SPAGHETTI & MEATBALL

Meat sauce

\$21

CLAM LINGUINE

White clam sauce

\$19

GORGONZOLA DOLCE

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

\$22

TORTELLONI

Mozzarella filling, sausage and tomato cream sauce

\$22

MUSHROOM RAGOUT

Roasted local mushrooms, truffle butter, pappardelle

\$19

GNOCCHI POMODORO

Fresh potato gnocchi, tomato sauce, basil

\$19

BAKED RIGATONI

Spicy marinara, sausage, rigatoni, topped with mozzarella

\$21

Secondi

PORK CHOP*

Herb polenta, horseradish creme fraiche

\$41

FILET*

Chimichurri

\$42

STRIP*

Tuscan seasoning, Mostardo

\$40

CHICKEN PICCATA*

Lemon-caper butter sauce, Parmesan risotto

\$23

GRILLED SALMON*

Smoked blueberry balsamic

\$28

Dolce

Ask your server for tonight's special dessert selections

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS