

ANTIPASTI

CARPACCIO DI MANZO* • 18 (GF)

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

CALAMARI • 18

fried calamari, calabrian peppers, crispy lemon

ANTIPASTO • 23 (GF)

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

BURRATA • 14 (GF)

creamy mozzarella, arugula, EVOO, balsamic (add prosciutto • 7)

CRUDO* • 20

tuna, scallions, EVOO, white sesame seeds, crispy bread crumbs

IL CECIO • 14 (V)

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

GAMBERI E POLENTA • 23

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

BRUSCHETTA • 13 (V)

kale, spinach, bean, calabrian peppers, EVOO

CAPRESE • 15

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

POLPO • 22

seared octopus, frisse, potato, pickled red onion, soppressata, saffron aioli, radish, microgreens

LA SCARPETTA • 7

roasted garlic, EVOO, roasted chili peppers, parmigiano cheese

PIZZA

AL PROSCIUTTO • 20

arugula, prosciutto, burrata, fig jam

DIAVOLA • 19

spicy homemade soppressata, bufala mozzarella, mushrooms

LA MARGHERITA • 16

san marzano tomatoes, basil, fior di latte

ZUPPA & INSALATE

ZUPPA DEL GIORNO • MP

soup of the day

CESARE • 11

romaine hearts, shaved parmigiano, anchovies, golden croutons

LUCCA • 15 (V)

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

CUORE DI LATTUGA • 8 (V)(GF)

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

BARBE ROSSE • 15 (GF)

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

LA PASTA (gluten free pasta available upon request)

LINGUINE • 27

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

FETTUCCINE • 26

italian sausage, light creamy parmigiano, medley of mushroom, truffle butter

PAPPARDELLE BOLOGNESE • 22

homemade flat noodle, meat sauce, parmigiano

PENNE • 19 (V)

spicy arrabbiata sauce, herbs (add scallops • MP)

RIGATONI DELL'ORTO • 21 (V)

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

GNOCCHI • 22

mozzarella, tomatoes, parmigiano, basil

CHEESE RAVIOLI • 25

mezzelune, creamy vodka tomato sauce, basil

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

(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.*

EASTER SPECIALS

SKIRT STEAK & EGGS* • 44

prime 14 oz herb marinated, two eggs over easy, french fries

SHORT RIB RISOTTO • 38

short rib, arborio rice, parmigiano

POLLO PARMIGIANA • 28

tomato sauce, mozzarella parmigiano, gnocchi

ROASTED LEG OF LAMB • 34

roasted herbed potatoes

LAMB SHANK • 52

braised, vegetables, mashed potatoes

ACQUA PAZZA • 51

chilean sea bass, confit tomato and fennel sauce, crispy polenta cake, slow braised maitake mushroom, basil oil

TONNO* • 37

seared tuna, scallions, citrus, EVOO, olives, crispy bread crumbs, toasted sesame seeds

TAGLIATA • 54

8oz sliced NY strip steak, mushrooms, gorgonzola cream sauce, mashed potatoes

LASAGNA • 27

bolognese, mozzarella, béchamel

LA CARNE

LA FIORENTINA* • MP (GF)

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

VITELLA E FUNGHI • 30

veal, medley of porcini, oyster, pioppini mushroom, polenta

VITELLA ALLA GRIGLIA* • 54

grilled veal chop, roasted potatoes

DAL MARE

SALMONE* • 30

oven-roasted salmon, herb butter breadcrumb gratin, asparagus

BRANZINO AL FORNO • MP (GF)

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

BRODETTO DI PESCE • 39

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

CONTORNI

CAVOLINI • 10

crispy brussels sprouts, pancetta

ERBETTE • 10 (V)(GF)

sautéed power greens, EVOO

PATATE ARROSTO • 8

roasted rosemary potatoes

POLENTA • 10 (GF)

cornmeal, creamy cheese

RAPINI • 10 (V)(GF)

broccoli rabe, garlic, EVOO