

## ANTIPASTI

### CARPACCIO DI MANZO\* • 22 (GF)

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

### CALAMARI • 21

fried calamari, calabrian peppers, crispy lemon

### ANTIPASTO • 27 (GF)

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

### BURRATA • 19

imported burrata, arugula, pesto, charred baby tomatoes on vine, hot honey, toast points (add prosciutto • 9)

### CRUDO\* • MKT

crudo of the week (ask your server about this week's chef selection)

### IL CECIO • 15 (V)

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

### GAMBERI E POLENTA • 26

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

### BRUSCHETTA • 18

tomatoes, burrata, basil, giardiniera, EVOO

### CAPRESE • 18

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

### CARPACCIO DI POLPO • 24

octopus carpaccio, pickled celery, pickled shallots, celery leaf, parsley leaf, scarpetta, aleppo, lemon oil, micro carrot

### LA SCARPETTA • 8

roasted garlic, EVOO, roasted chili peppers, parmigiano cheese

## PIZZA

### AL PROSCIUTTO • 22

arugula, prosciutto, burrata, fig jam

### DIAVOLA • 22

house soppressata, mushroom, mozzarella

### LA MARGHERITA • 19

san marzano tomatoes, basil, fior di latte

## ZUPPA & INSALATE

### ZUPPA DEL GIORNO • MKT

soup of the day

### CESARE • 13

romaine hearts, shaved parmigiano, anchovies, golden croutons

### LUCCA • 17 (V)

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

### CUORE DI LATTUGA • 9 (V)(GF)

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

### BARBE ROSSE • 17 (GF)

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

### LUCCA WEDGE • 19

romaine, smoked blu cheese dressing, pickled red onions, pancetta lardons, cherry heirloom tomatoes, crispy fried onions, blu cheese crumbles, italian vinaigrette

## LA PASTA (gluten free pasta available upon request)

### SPAGHETTI NERI • 28

squid ink spaghetti, manilla clams, garlic, white wine, parsley, EVOO

### LINGUINE • 30

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

### FETTUCCINE • 29

parmigiano, cream, speck, peas (served from a cheese wheel)

### RAVIOLI ALL'ARAGOSTA • MKT

shrimp stuffed ravioli, cherry tomatoes, garlic, parsley, lobster stock, lobster knuckle, uni butter

### PAPPARDELLE BOLOGNESE • 27

homemade flat noodle, meat sauce, parmigiano

### PENNE • 21 (V)

spicy arrabbiata sauce, herbs (add scallops • 17)

### RIGATONI DELL'ORTO • 22 (V)

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

### GNOCCHI • 28

tomato basil sauce, basil, stracciatella cheese, EVOO

*\*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.*

## DAL MARE

### SALMONE\* • 39

crispy skin salmon, summer fregola (cucumber, red bell pepper, red onion, chive), sweet herb puree, pea tendrill salad

### BRANZINO AL FORNO • MKT (GF)

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

### BRODETTO DI PESCE • 46

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

### TONNO\* • 40

blackened rare ahi tuna, arugula, cucumber, tomato, pickled red onion, calabrian vinaigrette, citrus sauce, taproot farms micros

### BRANZINO CILENO • 54

pan seared chilean sea bass, parsnip carrot vanilla puree, sauteed asparagus, pickled shallots

(GF) gluten free (V) vegan

## LA CARNE

### COSTOLETTE D'AGNELLO • 56

grilled lamb chops, grilled zucchini, roasted red peppers, candied walnut mint chimichurri

### VITELLA MILANESE • 62

14 oz breaded veal chop, arugula salad

### LA FIORENTINA\* • MKT (GF)

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

### SKIRT STEAK\* • 50

prime 12 oz herb marinated, italian salsa verde, french fries

### VITELLA PIZZAIOLA • 32

veal, herb tomato sauce, capers, mozzarella, gnocchetti

### THE BURGER\* (just because) • 22

kobe beef, fried egg, crispy pancetta, caramelized onion, mozzarella cheese, fries

### MEZZO POLLO • 34

crispy skin half chicken, roasted peppers, shallots, potato, onions, garlic wine jus pan sauce

### COSTOLETTA ALLA GRIGLIA\* • 62

14oz grilled veal chop, vesuvio sauce, rosemary roasted potatoes

## CONTORNI

### CAVOLINI • 12

fried brussel sprouts, fermented hot sauce, saba

### ASPARAGI GRIGLIATI • 12 (GF)

grilled asparagus, truffle honey, smoked sea salt

### PATATE ARROSTO • 8

roasted rosemary potatoes

### POLENTA • 8 (GF)

cornmeal, creamy cheese

### BROCCOLINI • 10 (V)(GF)

charred broccolini, confit garlic, in house bomba sauce



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## WINE BY THE GLASS / BOTTLE

### BOLLICINE / CHAMPAGNE / SPARKLING

Moet Imperial 187, Champagne, *Reims* . . . . . 20 split  
Pasqua Romeo and Juliet Rose Prosecco . . . . . 15 split  
Candoni, Prosecco, *Veneto* . . . . . 12/48

### VINI BIANCHI / WHITE WINES

Pieropan Soave DOCG, *Veneto* . . . . . 12/48  
Valtiglione Gavi di Gavi, *Piemonte* . . . . . 14/56  
Prodigo, Sauvignon Blanc, *Friuli* . . . . . 12/48  
Pitars Pinot Grigio, *Friuli* . . . . . 12/48  
Stemmari Chardonnay, *Sicilia* . . . . . 10/40  
Sonoma-Cutrer Chardonnay, *California* . . . . . 16/64  
Giesen Sauvignon Blanc, *New Zealand* . . . . . 12/48  
Ruffino Moscato D'Asti, *Piemonte* . . . . . 12/48

### VINI ROSSI / RED WINE

Elouan, Pinot Noir, *Oregon* . . . . . 12/48  
Belle Glos Pinot Noir, *Las Alturas* . . . . . 20/80  
HESS, Cabernet Sauvignon, *Paso Robles* . . . . . 16/64  
Nozzole, Chianti Classico Reserva, *Toscana* . . . . . 16/64  
Il Bruciato, Red Blend, *Bolgheri* . . . . . 19/76  
San Silvestro Patres, Barolo, *Piemonte* . . . . . 22/88  
Ghibello Chianti Classico, *Toscana* . . . . . 13/52  
Ruffino Modus, Super Tuscan, *Toscana* . . . . . 20/80  
Siena, Red Blend, *Sonoma* . . . . . 15/60  
Prisoner, Red Blend, *California* . . . . . 24/96  
Davis Bynum, Pinot Noir, *Russian River* . . . . . 16/64  
Bonanza, Cabernet, *California* . . . . . 12/48  
Markham Merlot Six Stack, *Napa* . . . . . 15/60

### VINI ROSATO / ROSE

Daou, Rosé, *Paso Robles* . . . . . 13/52  
Minuty Rosé, *Côtes de Provence* . . . . . 14/56

### NON-ALCOHOLIC WINE

Fre Cabernet . . . . . 9/36  
Giesen Sauvignon Blanc . . . . . 10/40  
Giesen Rosé . . . . . 10/40  
Pallini Limoncello . . . . . 8

## BEER BY THE BOTTLE \*alcohol-free

Peroni • 7  
Stella Artois • 7  
\*Stella Artois Liberté • 6  
Corona Extra • 7  
Heineken • 7  
\*Heineken 0.0 • 6  
Alter Hopular Kid Extra Pale Ale • 13  
Alter Ambigram Hazy IPA • 14  
Sapa Birra Agricola, Lager Bionda • 14  
Moretti Lager • 7  
Modelo Especial • 8  
Miller Lite • 5  
Blue Moon • 6  
Coors Light • 5

## SPECIALTY COCKTAILS

**NITRO BREWED ESPRESSO MARTINI • 17**  
grey goose vodka, borghetti caffè liqueur, licor 43 and lavazza espresso

**ANGELS HAPPY HOUR • 17**  
angels envy bourbon, strawberry puree, fresh citrus and fevertree ginger beer, finished with garden fresh mint

**PASSION FRUIT SPARKLER • 16**  
titos vodka, licor 43, passionfruit puree and fresh citrus, served with a prosecco sidecar

**THE I-TAI • 16**  
bumbu rum, campari, fresh citrus, blood orange puree and pineapple juice (the italian mai-tai)

**VOLCANIC PINEAPPLE • 17**  
volcan blanco tequila, ancho reyes chile liqueur, fresh citrus and pineapple (take it to the next level with volcan xa • 42)

**LUCCACELLO MARTINI • 16**  
three olives citrus vodka, fresh ginger, evoo and chef claudio's house made lemoncello, finished with a citrus infused smoke bubble

**SUMMERS GARDEN MARGARITA • 17**  
herradura silver, cointreau, watermelon, cherry tomato, fresh basil and lime

**CANTALOUPE AND MINT REFRESHER • 16**  
wheatly vodka, fresh cantaloupe, mint, lime, candoni prosecco and sparkling soda

**DOUBLE OAKED FRENCH MANHATTAN • 17**  
woodford double oak bourbon, chambord and chocolate bitters

**THE LUCCA OLD FASHIONED • 16**  
tin cup bourbon, aperol, rosemary and angostura orange bitters

**APEROL SPRITZ • 16**  
aperol, candoni prosecco, sparkling soda, fresh mint and orange

**GIN-GER PEACH • 16**  
botanist gin, peach puree, citrus and fevertree ginger beer

**BLACK DIAMOND MARGARITA • 16**  
dobel diamante, agave and fresh citrus, finished with black lava salt

## MOCKTAILS

*All cocktails made with clean co non-alcoholic spirits contain less than 0.5% ABV. Must be 21+ to order.*

**THE TUSCAN GARDEN • 13**  
clean co gin, elderflower, fresh lemon, mint and cucumber

**CRAN-APPLE NOT-TINI • 12**  
clean co apple vodka, cranberry juice and monin apple

**DARK & STORMY • 12**  
clean co spiced rum, ginger ale and blood orange

**CLEAN CUBA LIBRE • 10**  
clean co spiced rum, cola and lime

**SPICY HIBISCUS NOT-A-RITA • 13**  
clean co tequilla blanco, jalapeño, hibiscus syrup, fresh lime juice, citrus soda and tajin/sugar rim

**LYRE'S AMALFI SPRITZ • 10**  
bittersweet, citrusy, and delicious alcohol-free version of an aperol spritz

## FOR KIDS

**THE FROZEN FISH BOWL • 8**  
lemonade, blue curacao syrup, candy fish and colorful 'fish food' served in a mason jar

**KIDDIE COCKTAIL • 5**  
sprite and grenadine syrup, garnished with a cherry