

## ANTIPASTI

**CARPACCIO DI MANZO\* • 18 (GF)**  
house-cured beef, cannellini beans,  
arugula, parmigiano cheese, EVOO

**CALAMARI • 18**  
fried calamari, calabrian peppers, crispy  
lemon

**BRUSCHETTA • 15**  
cherry tomatoes, imported burrata,  
basil, giardiniera, EVOO

**ANTIPASTO • 21 (GF)**  
prosciutto, salame felino, soppressata,  
mortadella, parmigiano cheese, olives

**BURRATA • 20 (GF)**  
creamy mozzarella, arugula, prosciutto,  
EVOO, balsamic

**IL CECIO • 14 (V)**  
puréed tuscan chickpeas, tomato,  
cucumber, red onion, olives, herbs, toast  
points

**CAPRESE • 16**  
imported bufala mozzarella, ripe  
tomatoes on the vine, EVOO, balsamic,  
pesto

**LA SCARPETTA • 7**  
roasted garlic, EVOO, roasted chili  
peppers, parmigiano cheese

## PIZZA

**AL PROSCIUTTO • 20**  
arugula, prosciutto, burrata, fig jam

**DIAVOLA • 19**  
house soppressata, mushroom, mozzarella

**LA MARGHERITA • 16**  
san marzano tomatoes, basil, fior di latte

## LA PASTA

(gluten free pasta available upon request)

**SPAGHETTI NERI • 24**  
squid ink spaghetti, manilla clams, garlic,  
white wine, parsley, EVOO

**FETTUCCINE • 25**  
parmigiano, cream, speck, peas

**RAVIOLI • 21**  
herb, wild mushroom, asiago, ricotta,  
parmigiano in a butter crispy sage

**GNOCCHI • 20**  
tomato basil sauce, basil, stracciatella  
cheese, EVOO

**PENNE • 18 (V)**  
spicy arrabbiata sauce, herbs

**RIGATONI DELL'ORTO • 19 (V)**  
roasted garlic, sun-dried tomato pesto,  
seasonal roasted vegetables

**MEZZELUNE • 20**  
homemade cheese-filled ravioli, brandy  
tomato cream sauce

**PAPPARDELLE • 22**  
homemade fresh pasta ribbon, meat  
sauce, parmigiano cheese

## ZUPPA & INSALATE

**ZUPPA DEL GIORNO • MP**  
soup of the day

**CESARE • 13**  
romaine hearts, shaved parmigiano  
cheese, anchovies, golden croutons

**LUCCA • 15 (V)**  
tuscan kale, farro, cucumbers, white  
beans, pickled red onions, tomato  
vinaigrette  
+ add chicken • 6  
+ add salmon • 10

**BARBE ROSSE • 14 (GF)**  
roasted honey beets, robiola cheese,  
micro basil, hazelnuts, EVOO

**CLAUDIO SALAD • 17**  
mixed greens, fennel, onions, salami,  
mortadella, blue cheese, bacon, black  
olives, crispy croutons, house dressing

**PANZANELLA • 17**  
frezelle, tuna in olive oil, tomatoes,  
cucumber, cannellini beans, red onion,  
celery, basil, EVOO, red vinaigrette

**INSALATA DI BISTECCHINA • 25**  
skirt steak, chickpeas, romaine, radicchio,  
tomatoes, onions, hard-boiled eggs,  
julienne peppers, buttermilk lemon garlic  
dressing

## PESCE & CARNE

**PESCE BIANCO • 24**  
leek, cherry tomatoes, herbs, white wine,  
green bean, lemon zest

**SALMONE\* • 26**  
crispy skin salmon, summer fregola  
(cucumber, red bell pepper, red onion,  
chive), sweet herb puree, pea tendrill salad

**MILANESINA DI POLLO • 20**  
breaded chicken cutlet, mixed greens,  
tomatoes, balsamic vinaigrette

**MELANZANE ALLA PARMIGIANA • 20**  
eggplant, tomato sauce, parmigiano,  
mozzarella, gnocchetti

**VITELLA PIZZAIOLA • 27**  
veal, herb tomato sauce, capers,  
mozzarella, gnocchetti

**THE BURGER\* (just because) • 20**  
kobe beef, fried egg, crispy pancetta,  
caramelized onion, mozzarella cheese,  
french fries

**PANINO DI BISTECCHINA\* • 24**  
crispy baguette, skirt steak, grilled onions,  
french fries, lucca salsa verde

**PANINO DI POLLO • 20**  
marinated chicken breast, cecio, arugula,  
grill eggplant, zucchini, red pepper, onions  
(vegetarian option available)

**PANINO DI PROSCIUTTO • 18**  
fontina, truffle, mushroom aioli, mixed  
greens

(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.*

## WINE BY THE GLASS / BOTTLE

### BOLLICINE / CHAMPAGNE / SPARKLING

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

### VINI BIANCHI / WHITE WINES

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

### VINI ROSSI / RED WINE

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

### VINI ROSATO / ROSE

Daou, Rosé, <i>Paso Robles</i> . . . . .	13/52
Minuty Rosé, <i>Côtes de Provence</i> . . . . .	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, passion fruit 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