



## Lunch Menu

Quail Hill Shopping Center  
6507 Quail Hill Parkway  
Irvine, CA 92603 949.725.1773

**At Lucca**, we rely on Organic Products, All Natural Products and Proteins that are raised Wild or Cage Free. Your food is always fresh and always cooked to order. This means that it is cooked just before it gets to your table, not yesterday--and this may take a little longer. We make all of our sauces and pastries from scratch, very little comes out of a can in our Kitchen. Our Cooks are Tame, our Salmon is Wild, our Pasta is Fresh, our Albacore Tuna Salad is Poached, our Eggs are Cage-Free, our Chicken is All Natural, our Bacon is Applewood Smoked, and our Beef is Certified Angus. We cook with the spirit of the Mediterranean: the healthiest food in the World.

It really is All About the Food



# Lunch

*Served from 11am to 2pm Monday through Friday. We feature Fresh Pastas, Certified Angus Beef, Fresh Albacore Tuna, Diestel Free-Range Turkeys, All Natural Chicken Breast, Wild Salmon (when available), and locally grown Organic Greens and Produce. All items can be easily prepared for take away.*

## Salads

Add Roasted Sliced Certified Angus Beef Tri-Tip 5.95      Add Grilled Shrimp 5.95  
Add Grilled All Natural California Chicken Breast 5.95      Add a Scoop of our Albacore Tuna Salad 4.95

### Lucca

Organic Baby Lettuces, Grape Tomatoes, Roasted Sweet Peppers, Kalamata Olives, and Toasted Pine Nuts, topped with Toasted Goat Cheese and tossed with Lucca Balsamic Vinaigrette    sm 8.95 lg 10.95

### Greek

Organic Baby Lettuces, Artichoke Hearts, Grape Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Raspberry Marinated Red Onions, and Tzatziki (Cucumber Yoghurt) Dressing    sm 8.95 lg 10.95

### All Natural Chicken Breast Bowl

Lucca's All Natural Crispy Parmesan Chicken Breast over Romaine Lettuce, Market Tomatoes, Cucumbers, Red Onions, Avocado, and Applewood-Smoked Bacon with Buttermilk-Gorgonzola Blue Cheese Dressing 15.95

### Caprese

Prosciutto, Farmer's Market Tomatoes, Fresh Mozzarella Cheese, Wild Arugula, Fresh Basil Leaves, a touch of Balsamic Vinaigrette, Sun-Dried Tomato Pesto and Basil Pesto 13.95

## Soups

*Served with Crostini*

### A Selection of Freshly Made Soups of the Day

Cup 3.95      Bowl 5.95

## Pastas

*Served with your choice of a cup of Soup or a Lucca Side Salad and Crostini, substitute Fresh Seasonal Fruit add 1.00. Substitute Fresh Gluten Free Pasta made with Rice Flour 2.00. Substitute Sauted Spinach for any pasta and be Starch Free.....Zero. Any other substitutions are priced accordingly*

### Linguini alla Checca

Linguine served with Fresh Roasted Tomato Sauce, diced Market tomatoes, a chiffonade of Basil, Pine Nuts, and topped with Parmesan Cheese 11.95

### Seafood Linguine (Wild Salmon, Wild Mahi Mahi and Wild Shrimp)

*your choice of sauce:*

Spicy Tomato Ragu (*or not, this is very good mild*), Light White Wine, Diced Market Tomatoes 15.95  
Rich Pesto Genovese Cream, Diced Market Tomatoes 15.95

### Good ol' Healthy Shrimp

Grilled Shrimp on top of Linguini with Olive Oil, White Wine, Roasted Garlic, Artichoke Hearts, Capers, Chopped Market Tomatoes, and Parsley. 15.95

### Grilled All Natural Chicken Piccata

Pappardelle Egg Noodles with Grilled All Natural Chicken Breast "Piccata Style," Artichokes, Capers, Lemon, Parsley and Parmesan Cheese 13.95

### Chicken Marsala, Wild Mushrooms and Ricotta

Penne Pasta with All Natural Chicken Breast, Wild Mushrooms, and Marsala Wine Sauce --with a touch of Parmesan and Ricotta Cheeses. 13.95

### "Sunday Sauce"

Grandma Bottari's original rich Meat Ragu with Lucca Meatballs and Italian Sausage served with Penne, then dusted with Parmesan Cheese. The same way she served it for more than 70 years. 13.95

# Lucca Specialties

*Served with a Lucca Side Salad and Crostini*

## All Natural Chicken Breast Ravioloni Aperti

Large Open Ravioli stuffed with grilled All Natural Chicken Breast, Spinach, Creamy Pesto Sauce, Parmesan Cheese, and Pine Nuts 14.95

## Roasted Butternut Squash Raviolis

Roasted Butternut Squash Raviolis with Brown Butter Sage Splash and Spinach alla Romana 14.95

## Lasagne Bolognese

Signora Dal Cero's Family Recipe: Traditional Northern Italian Meat Lasagne 14.95

## Sandwiches

*All Sandwiches are served on Toasted Ciabatta Bread unless otherwise stated and accompanied by your choice of a Small Lucca Salad or Soup of the Day, substitute Fresh Seasonal Fruit add 1.00. Toasted Wheat Bread or a wrap can be substituted for any Sandwich. Add Avocado to any sandwich 1.50. Add Havarti or Provalone Cheese to any sandwich 1.50. Any other Substitutions are priced accordingly.*

### Meatball Hero

Our own Certified Angus Beef and Pork Sausage Meatballs with melted Provolone Cheese, Meat Ragù, and Roasted Peppers, served on a toasted Talera Roll--the best west of New Jersey! 10.95

### Cerified Angus Beef Tri-Tip and Havarti Cheese

Marinated Certified Angus Beef Tri Tip Steak roasted to medium rare, sliced and served with Havarti Cheese, Caramelized Onions, Oven-Roasted Tomatoes, Organic Lettuces and Mustard Sauce 12.95

### All Natural California Chicken Breast

All Natural Chicken Breast, marinated in Herbs and Lime Juice, then grilled and served with Avocado, Market Tomatoes, Organic Lettuces, and Chipotle Aioli 11.95

### Lamb Pita

Colorado Free Range Leg of Lamb, marinated in Herbs and slowly roasted, then sliced and served in warmed Pita Bread with Market Tomatoes, Cucumbers, Red Onions and Tzatziki 12.95

### Mediterranean Veggie Wrap

Sauteed Sweet Eggplant, Grilled Zucchini, Oven-Roasted Tomatoes, Artichoke Hearts, Olive Tapenade, Organic Lettuces, Feta Cheese and Cannellini Bean Hummus in a Spinach Flavored Wrap 9.95

### Tuna, Avocado and Provolone Wrap

Fresh Albacore Tuna (never canned!) Salad tossed with Artichoke Hearts, Preserved Lemons, Green Olives, Capers and Herbs, served with Market Tomatoes, Provolone Cheese, Avocado, Organic Lettuces and Our Own Aioli in a Sun-Dried Tomato Flavored Wrap 10.95

### Italian Porchetta

Thinly sliced roasted all natural Salmon Creek Pork Loin (*Very very lean, no hormones, no antibiotics, no preservatives*), piled on a toasted Talera Roll with Provolone Cheese, Wild Arugula, Caramelized Onions, and Handmade Sun-Dried Tomato Aioli 12.95

### Lucca BLT

Applewood-Smoked Bacon, Butter Lettuce, and Market Tomatoes with Carmelized Onions, Goat Cheese, and Our Own Aioli 10.95

### Turkey Club Wrap

Diestel Free-Range Oven Roasted Turkey Breast, Applewood-Smoked Bacon, Organic Greens, Market Tomatoes and Sun-Dried Tomato Aioli in a Spinach-Flavored Wrap 12.95

## Lucca Kid's Menu

*For our guests under 12. Served with Fresh Fruit and a Sweet Treat. Guests over 12 will pay 9.95*

### Grilled Cheese Panini

Havarti Cheese on Wheat Toast with the crusts cut off 6.95

### Pasta with Plain Red Sauce or Butter and Cheese

Butterfly Pasta served with our own Tomato Ragù or Melted Butter, with or without Parmesan cheese 6.95 add meatball 2.25



# Desserts

*All of our Desserts are made In House from Scratch*

Local strawberry shortcake:

Vanilla pound cake, strawberry-grand-marnier mousse, chantilly cream, fresh local strawberries 6.95

Our own ice cream sandwiches: 5.95 each

*your choice of*

Chocolate chip cookies with French vanilla ice cream  
Peanut butter cookies with dark chocolate sorbet

Lucca's signature bread pudding:

Caramelized apples, pears, and golden raisins, pecans, homemade whipped cream, white chocolate and caramel brandy sauce 6.95

Cheesecake on a stick:

Fluffy vanilla cheesecake dipped in dark chocolate and almonds with raspberry sauce 5.95

Red velvet cake pops (2 each) with white chocolate and fresh berries 4.95

Lucca Brownie 3.00 ea

Assorted House Baked Cookies 1.95 ea

Lucca Lemon Squares 2.75 ea

## Beverages

Brewed Coffee and Decaf 2.25

Capuccino 3.50

Capuccino Aroma 4.25

Machiato 2.50

Cafe Latte 3.50

'Leaves' Hot Teas 2.25

Espresso 2.00

Milk 2.25

Fresh Orange Juice 4.25

Iced Mokaccino/Aroma 4.50

Iced Bianco Cafe 4.50

Iced Capuccino 4.50

Extra shot Espresso .50

Cafe Americano 2.75

Arnold Palmer 2.95

Republic of Tea 4.95

Apple Juice 2.50

Iced Tea 2.25

Lemonade 2.95

Soft Drinks 2.50

Large Pellegrino 5.95

Small Pellegrino 2.95

Bottled Waters 1.95-6.95

Hot Chocolate 2.95

### **Wedding Showers   Baby Showers   Office Parties   Birthday Parties**

Lucca Offers Special Lunch Three Course Prix Fix for Parties of 10 or More  
Linens on the Tables, Special Menus, Private Patio Setting, Special Service  
and of course, our our killer Mini Euro Dessert Display and Lavazza Coffees.  
\$21.95 per person plus taxes and gratuity

**Lucca Caters! Ask any Crewmember for a Catering Menu**

Chef/Owner Cathy Pavlos • Executive Sous Chef Araceli Leal • Pastry Chef Jennifer Geffroy



## Weekends

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# Weekends

Served from 9:30am to 2pm Saturdays and Sundays. We feature eggs from Local Cage-Free Hens. We proudly pour Lavazza Coffees and offer Lavazza "i Piaceri del Cafe" Specialty Coffees. All items can be prepared for take away. All Substitutions are priced according to Market Prices.

## Breakfast Items

### Lucca's Famous Cinnamon Roll

Sweet Danish Dough with our own Cinnamon and Sugar Smear 2.50

### Our Own Oatmeal

Steel cut oats served with Maple Cream and Fresh Seasonal Fruit 6.95

### Pain Perdu

Classic French Toast, only better, made with our own Challah Bread and served with Orange Creme Fraiche, Vermont Maple Syrup, and a Fresh Seasonal Fruit Cup 8.95

### Buttermilk Pancakes

Served with Fresh Apple Butter, Vermont Maple Syrup, and a Fresh Seasonal Fruit Cup 8.95  
Cinnamon Apple Stuffed add 1.00

### Pancake Combo

Two Buttermilk Pancakes, Two Eggs any style, Bacon or Mediterranean Chicken Sausage and a Fresh Seasonal Fruit Cup 11.95

### Irvine Scramble

Three cage free eggs scrambled with country ham, leeks, provolone cheese, and spinach with our oven roasted tomatoes on top, Baguette Toast and Breakfast Potatoes 9.95

### Eggs in Purgatory

Two Cage Free Eggs coddled in Spicy Tomato Salsa, topped with Cheeses and Avocado and served over Breakfast Potatoes, with a Seasonal Fruit Cup and Baguette Toast on the side 9.95

### Eggs Lucca

Two Cage Free Poached Eggs, served with Havarti Cheese, grilled Asparagus and Country Ham on a toasted Baguette with Mustard-Cognac Bearnaise and Fresh Seasonal Fruit 9.95

### Three Eggs Scrambled or in a French Rolled Omelet, with choice of up to 3 fillings:

Mixed Cheeses	Ham	Artichoke Hearts	Goat or Feta Cheese
Green Onions	Mushrooms	Roasted Peppers	Spicy Chicken Sausage
Tomatoes	Spinach	Bacon	Avocado

Served with a Fresh Seasonal Fruit Cup, Breakfast Potatoes, and a Toasted Baguette or Wheat Toast 11.95

Substitute Egg Whites add 1.00 Extra filling add 1.00

### Fresh Seasonal Fruit Plate

Served with a Toasted Baguette and a Wedge of Brie 9.95

## Build Your Own Breakfast

Fresh Seasonal fruit 5.95  
 One Egg "your way" 2.95  
 Two Eggs "your way" 4.95  
 Short Stack of Buttermilk Pancakes 5.95  
 Greek-style Yoghurt and Honey 4.95  
 Sliced French Country Ham 3.95

Bagel and Cream Cheese 1.95  
 Lucca Breakfast Potatoes 1.95  
 Apple-Smoked Thick Cut Bacon 5.95  
 Mediterranean Chicken Sausage 4.95  
 Toasted Baguette Piece .95  
 Grilled All Natural Chicken Breast 5.95

# Lucca Specialties

*Served with a Lucca Side Salad and Crostini*

## Lasagne Bolognese

Signora Dal Cero's Family Recipe: Traditional Northern Italian Meat Lasagne 14.95

## "Sunday Sauce"

Grandma Bottari's original Meat Ragu with Lucca Meatballs and Italian Sausage served with Penne, then dusted with Parmesan Cheese. The same way she served it for more than 70 years. 13.95

## Sandwiches & Salads

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### Lucca Salad

Organic Baby Lettuces, Grape Tomatoes, Roasted Sweet Peppers, Kalamata Olives, and Toasted Pine Nuts, topped with Toasted Goat Cheese and tossed with Lucca Balsamic Vinaigrette sm 8.95 lg 10.95

### Greek

Organic Baby Lettuces, Artichoke Hearts, Grape Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Raspberry Marinated Red Onions, and Tzatziki (Cucumber Yoghurt) Dressing sm 8.95 lg 10.95

### Meatball Hero

Our own Beef Meatballs with Provolone Cheese, Meat Ragu, and Roasted Peppers, served on a toasted Talera Roll--the best west of New Jersey! 10.95

### Cerified Angus Tri-Tip Sandwich

Marinated Certified Angus Beef Tri-tip, roasted to medium rare, sliced and served with Havarti Cheese, Caramelized Onions, Oven-Roasted Tomatoes, Organic Lettuces and Mustard Sauce 12.95

### All Natural California Chicken Breast Sandwich

All Natural Chicken Breast, marinated in Herbs and Lime Juice, then grilled and served with Avocado, Market Tomatoes, Organic Lettuces, and Chipotle Aioli 11.95

### Mediterranean Veggie Wrap

Sauteed Sweet Eggplant, Grilled Zucchini, Oven-Roasted Tomatoes, Artichoke Hearts, Olive Tapenade, Organic Lettuces, Feta Cheese and Cannelini Bean Hummus 9.95

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Albacore Tuna Salad tossed with Artichoke Hearts, Preserved Lemons, Green Olives, Capers and Herbs, served with Market Tomatoes, Provolone Cheese, Avocado, Organic Lettuces and Our Own Aioli inside a Spinach-Flavored Wrap 10.95

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