

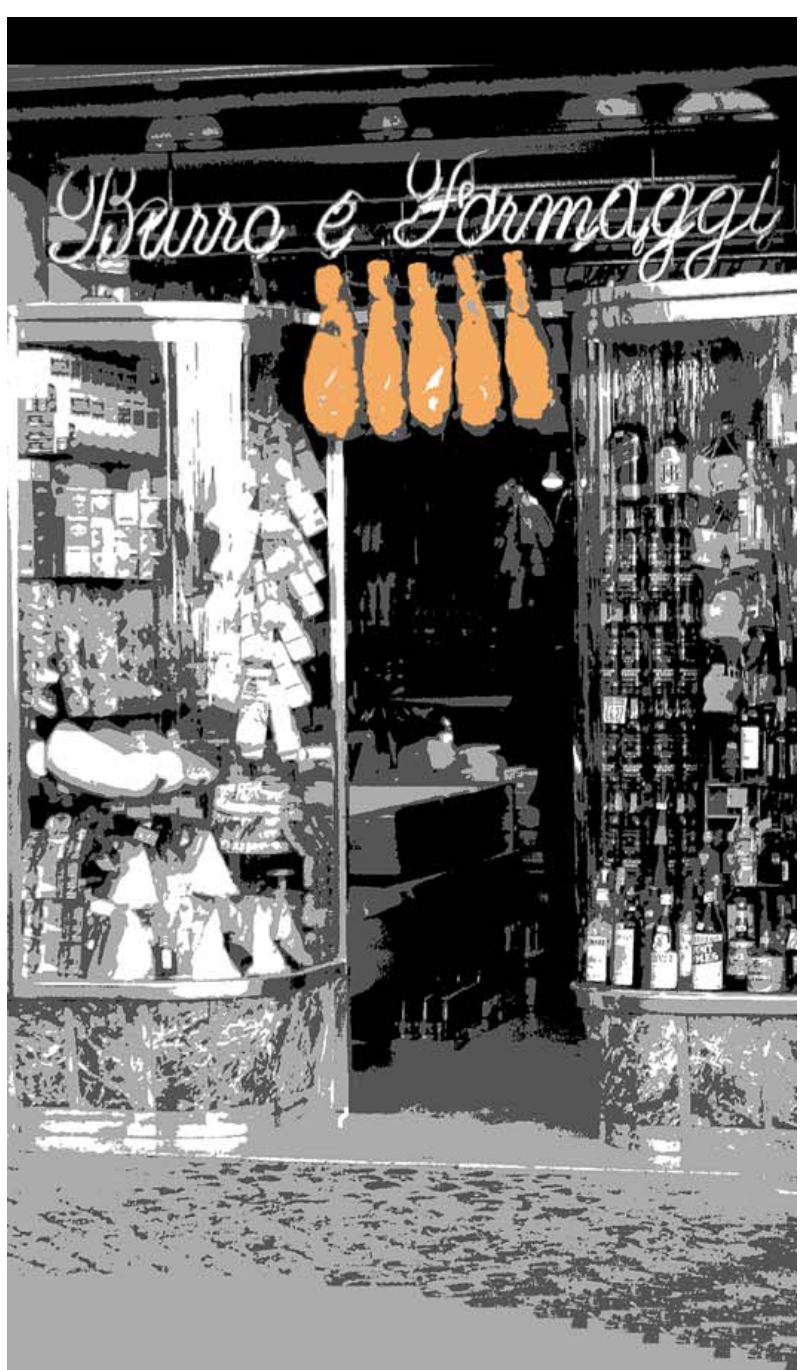
**At Lucca**, we are proud to rely on Local Products, Organic Products, All Natural Products and Proteins that are raised Wild or Cage Free. We strive to cook in season and use sustainable Seafood--our fish is never caught on a long line. We know all of our suppliers, and our supplier's suppliers. Our sauces and pastries are all made from scratch, very little comes out of a can in our Kitchen. Your food is never held under a heat lamp. It is always fresh and always cooked to order just before it gets to your table, not an hour before, not yesterday--and this may take a little longer, but it makes all the difference in the world. We cook with the spirit of the Mediterranean: the healthiest food in the World.

**There is no Sincerer Love than the Love of Good Food** -George Bernard Shaw

*Chef/Owner Cathy Pavlos  
Chef de Cuisine Eric Szymansky*



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LUCCA

## Starters

Please see our weekly cheese features from the case:

One cheese taste with fresh fruit 5.

Three taste cheeseboard, fresh seasonal fruit, dried fruits and nuts, chutney, sweet bread, crostinis 15.

Five taste cheeseboard, fresh seasonal fruit, dried fruits and nuts, chutney, sweet bread, crostinis 21.

add salami and olives to any cheeseboard 2.

Prosciutto di Parma with seasonal fruit 10.

Speck, granny smith apples, parmesano reggiano 11.

Organic bresaola, arugula, lemon, olive oil 10.

Jamon serrano, manchego, quince paste 10.

Salamis: Molinari finnochiona, coppa, soppressata 9.

**Lucca reserve charcuterie, please see special menu:**

Taste of three handmade reserve charcuterie 13.5

Taste of five handmade reserve charcuterie 19.

Grilled artichoke, balsamic-aioli dipping sauce 8.

Olive mix 4.

## Greens, etc.

Chipotle-honey glazed butternut squash, baby spinach, french green lentils, toasted goat cheese, crispy leeks, cippoline onions in agrodolce, toasted pumpkin seeds, warm apple-cider vinaigrette 10.5

Wild arugula, radicchio, crispy prosciutto, caramelized pears, blackberries, walnuts, shaved fennel, lemon infused housemade ricotta cheese, and Dijon vinaigrette 11.

Organic mescalun lettuces, grape tomatoes, roasted sweet peppers, kalamata olives, toasted pine nuts, balsamic vinaigrette 8.

## Pastas

Linguine, pancetta, carbonara sauce, wild mushrooms, pecorino cheese 13.5

Housemade pumpkin gnocchi, pancetta, caramelized onions, green olives, roasted sweet peppers, chipotle and maple syrup, Parmesan cheese 14.

Pappardelle pasta, traditional Bolognese meat sauce, our own housemade ricotta cheese 13.5

*Housemade handkerchief ravioli trio-one of each kind (limited quantities):*

Sweet potato, prosciutto, brown butter hazelnuts  
Humboldt fog and 4 cheeses, basil pesto cream  
Wild Mushroom, ricotta, tomato ragu 14.5

Spinach Strangolopretti (*priest-strangler dumplings--ask your server about the name!*), beer-braised Mediterranean chicken sausage, rappini, brown butter sage, parmesan cheese 15.

## Soup options

Lucca soup shooters 9.

Soup of the week (*ask your server*)

## Skewers

*served with griddled pita toasts and cannellini bean hummus*

Filet mignon, sweet peppers, stroganoff sauce  
3 skewers 11.5          6 skewers 17.

New Zealand free range baby lamb chops, thyme, lemon, garlic  
3 bones 15.          6 bones 26.

All natural chicken breast, cacciatore sauce  
3 skewers 7.          6 skewers 12.

Chairman's Reserve pork tenderloin, spices and salsa verde  
3 skewers 8.          6 skewers 14.

Extra pita toasts and hummus 2.5

## Seafood

Pan-seared New Zealand John Dory, capers, spinach, new potatoes, white wine sauce 17.

Peppercorn and spice crusted Ahi, carrot puree, spinach, roasted butternut squash, roasted olives and white wine-herb-feta sauce 18.5

Loch Duart salmon, pomegranate molasses-maple syrup glaze, spiced and herbed Snake River pork belly, cilantro-macademia nut pesto, cannellini bean risotto cake, spinach 18.

*Wild jumbo diver scallop trio:*

Pan-seared, baby spinach, wild mushrooms, mascarpone  
Crudo over ice with cilantro citrus marinade

Pan-seared, applewood-smoked bacon brunoise, chives  
creamy chipotle yam 22.5

## Meat and Fowl from the Grill

*Pork three ways:*

Spiced and herbed twice cooked pork belly, apple butter  
Bourbon BBQ pulled pork, caramelized onions,  
horseradish potato mash

Chairman's Reserve pork tenderloin, coffee-chili rub,  
cranberry-orange chutney 16.5

Three Kobe beef sliders, Fiscalini farmhouse smoked cheddar cheese, caramelized onions, shoestring sweet potato fries and a trio of dipping sauces 15.

Certified Angus beef hanger steak, wild mushrooms, smashed garlic-rosemary new potato, bordelaise sauce, crispy shallots 16.

Long braised certified Angus beef boneless shortribs, Chianti sauce, mascarpone polenta, gremolata, French green beans 17.5

New Zealand lamb rack, crusted in cocoa nibs, cinnamon, and cloves, black pepper au jus, potato mash, roasted pears, star anise, sherry cream, caramelized brussel sprouts 27.5

*Land and Sea:*

Petite certified Angus beef sirloin and catch of the day, with sauces of the day, mashed potato medley (Yukon, sweet and yam), French green beans 25.5

**Ask your Server about our Platters for tables of 4 or More!**

*a 20% gratuity will be added to parties of six or more*

## Weekly cheese features-beginning Oct 21, 2011

### Cow

Ubriaco al Barolo Verona, Italy  
Delices de Bourgogne Burgundy region, France  
LaGrein Alto Adige, Italy  
Mimolette French Flanders  
Delices de Pommard Alain Hess, Burgundy, France  
Gaperon Auvergne Region, France  
Cotswold Gloucestershire, England

### Cow, Sheep and Goat

Castelbelbo Caseificio dell' Alta Langa, Lombardy

### Sheep

Pecorino Pepato Sicily  
Ewephoria Gouda Friesland region, Holland  
Pecorino in Chestnut Leaves Tuscany region, Italy

### Goat

Midnight Moon Cypress Grove creamery, California  
Snow White goat cheddar Vermont  
Humboldt fog Cypress Grove Creamery, California

### Blue

Shropshire Blue Long-Clawson Creamery, England  
Gorgonzola Dolce cio. Guffanti Lombardy, Italy  
St. Agur Auvergne Region, France

## Lucca's American Reserve Charcuterie

### Prosciutto Rossa Heirloom La Quercia, Norwalk, IA

This prosciutto is made from all natural Berkshire Heirloom breed cross hogs. It has an exceptionally smooth and silky texture and a wonderful balance of sweet, salty, and rich flavors.

### Speck Americano La Quercia, Norwalk, IA

All natural raised hogs produced this delicacy. It is the center of the Prosciutto gently smoked with applewood to add the aroma and warm flavor of a wood fire to the sweetness of cured ham.

### From Paul Bertolli at Fra Mani in Berkeley, CA: Gentile

From Parma, the recipe for this traditional salame dates back to the 18th century. It is seasoned simply with sea salt, cracked black pepper, and white wine.

### Toscano

A large salame crafted in the tradition of the Tuscan countryside. Deep burgundy in color, scented with garlic and wine.

### Salametto Piccante

Very similar in texture to Gentile, but with a distinct Spanish influence of paprika

### From Armandino Batali at Salumi in Seattle, WA: Mole

Coarse ground salame, combined with chocolate, cinnamon, ancho and chipotle chiles. Very unique and memorable taste.

### Coppa

Delicious marbled pork shoulder cured in sugar and salt and then spiced with cayenne and chili peppers.

### Agrumi (limited supply)

Coarse ground salame, seasoned with citrus and cardamom--a Lucca favorite

### Finocchiona

The Salumi favorite - flavored with cracked fennel, black pepper, and a touch of curry.

### Da Vino

Coarse ground salame, seasoned with red wine and garlic--a winner!

### Anise Pepperoni

This is the good stuff! Just like the pepperoni from your childhood--only lots better!

## Lucca antipasto table

Wednesday through Saturday nights only  
5:00 to 8:30pm

Antipasto Table (*3 selections*) 12.

Antipasto Table (*7 selections*) 21.

### Antipasto grande

(*House specialty for tables of 4 or more*)

Chef's selection of vegetable antipasti, an prosciutto, salami, and a selection of imported olives and cheeses 42.5

### Farmer's Market Produce

(*Check the antipasto table nightly*)

Roasted Peppers  
Citrus asparagus  
Grilled eggplant  
Grilled zucchini  
Caramelized fennel  
Stuffed vegetables  
Grilled mushrooms  
Braised artichokes  
Oven roasted tomatoes  
*and many seasonal others made daily*

## *Bistro Prix Fixe Dinner*

ask your server about wine pairing

-Select one item from each course-

### First Course

Special soup of the week

Organic mescalun salad, roasted sweet peppers,  
kalamata olives, toasted pine nuts,  
balsamic vinaigrette

Prosciutto di Parma with seasonal fruit

### Second Course

Pan-seared New Zealand John Dory, capers,  
spinach, new potatoes, white wine sauce

Long braised certified Angus beef boneless  
shortribs, Chianti sauce, mascarpone polenta,  
gremolata, French green beans

Handmade stuffed handkerchief raviolis:  
Sweet potato, prosciutto, brown butter hazelnuts  
Humboldt fog and 4 cheeses, basil pesto cream  
Wild Mushroom, ricotta, tomato ragu

### Third Course

Lucca's strawberry shortcake:  
vanilla pound cake, strawberry-grand-marnier mousse,  
chantilly cream, fresh local strawberries

Lucca's signature bread pudding:  
caramelized apples and pears, pecans, homemade  
whipped cream, white chocolate and caramel  
brandy sauce

**\$32.**  
**per person**