

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



6507 QUAIL HILL PARKWAY
IRVINE, CA 92603
TEL. 949.725.1773
FAX. 949.725.8341
LUCCACAFE.COM



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, preserved lemon-mint salsa verde 8.

Onion tart, micro herbs, roasted winter tomatoes 6.

Olive mix 4.

Extra crostinis and spreads 2.5

Soups

Lucca soup shooters 8.

Soup of the week (*see specials*)

Greens, etc.

Belgian endive, romaine hearts, fennel, roasted pears, toasted walnuts, dried cranberries, gorgonzola cheese, pomegranate-vanilla bean vinaigrette 10.

Spinach, roasted beets, goat cheese, caramelized onion, spiced and cured pork belly, crispy leeks, warm bacon dressing 11.5

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

Pastas

Risotto with applewood-smoked bacon, butternut squash, leeks, pecans, Vermont maple syrup 11.5

Pappardelle, spinach, caramelized fennel, leeks, mascarpone, fresh orange juice 10.5

Handmade stuffed hankerchiefs (*limited quantities*):
Butternut Squash and Brown Butter Sage
Humboldt fog and 4 cheeses, basil pesto cream
Beef shortribs, ricotta, and tomato ragu 14.5

Deconstructed spinach lasagna, bolognese meat sauce 12.

Chef/Owner Cathy Pavlos

Skewers (orders of 3 each)

served with griddled pita toasts and cannellini bean hummus

Filet mignon, sweet peppers, cabernet bearnaise 13.5

Shrimp, kalamata olives, peri peri sauce, rosemary 9.

Cinnamon and chili rubbed chicken breast, smokey sweet bar-be-que sauce 7.

Pomegranate-marinated Colorado lamb leg, chermoula dipping sauce 8.5

Extra pita toasts and hummus 2.5

Seafood

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

Pine nut-herb crusted halibut, cannellini bean risotto cake, parsley butter, spinach, rustic provencal sauce 16.

Honey-grilled Loch Duart salmon, pear-thyme-horseradish chutney, crispy potato, haricot vert preserved lemon beurre blanc 16.

Seafood Sampler:

Maryland crab cake, preserved lemon aioli, slaw

Diver scallop, parmesan basket, spinach

Trio of peri peri -glazed jumbo shrimp 18.

Meat and Fowl from the Grill

Grilled all natural chicken, sweet potato crisp, chipotle butter, avocado, apple-wood smoked bacon, tequila-lime cream 15.

Chairman's Reserve all natural pork tenderloin, stuffed with caramelized beets and apples, pumpkin cream brulee, mustard-cognac bearnaise 15.

Three Kobe beef sliders, shoestring fries, Dijon mustard remoulade:

Avocado, bacon

Gorgonzola, caramelized onion

Wild mushrooms 15.

Certified angus beef hanger steak, porcini dust, yukon gold potatoes, roasted shallots and wild mushrooms, cabernet bearnaise 16.

Herb crusted free-range New Zealand baby lamb rack, glazed baby carrots, feta polenta, haricot vert, ouzo, orange chutney 18.

Mixed Grill:

Certified angus beef hanger steak, cabernet bearnaise

New Zealand free-range baby lamb chop, orange sauce

Grilled all natural chicken breast, tequila-lime cream

Yukon Gold potatoes 21.

all of our cheeses, charcuterie and most sauces are available for purchase. Ask your server for details.

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

Weekly cheese features

Cow

Mimolette French Flanders
Delices de Bourgogne Saligny, France
LaGrein Alto Adige region, Italy
Barely buzzed Beehive Cheese Co. Utah
Delices de Pommard Alain Hess, Burgundy, France

Cow and Sheep

Rosso di Langa Alta Langa caseificio, Piedmont, IT

Sheep

Cacio di Bosco Tartufo il Forteto, Tuscany, Italy
Pecorino pepato Sicily
Pecorino in walnut leaves Emilia Romana, Italy

Goat

Cocoa Cardona Carr valley cheese, WI
Snow white goat cheddar Carr valley cheese, WI
Truffle tremor Cypress grove, Sonoma county

Blue

Smokey Blue Rogue creamery, Oregon
VerdeCapra Guffanti creamery, Lombardy, IT
Gorgonzola dolce Guffanti creamery, Lombardy, IT

Lucca's American Reserve Charcuterie

Culatello Salumeria Biellese, Hell's Kitchen, NYC

This is the succulent center of prosciutto, made from organic Berkshire hogs; the meat is first soaked in white wine, and then cured. When we get it in at Lucca, Chef Cathy soaks it in red wine for a week before it goes into our case.

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. The finish is succulent with a moist refined texture.

Toscano

A large salame crafted in the tradition of the Tuscan countryside. Deep burgundy in color, scented with garlic and wine. Extended aging gives it an enhanced aroma and flavor.

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

Coarse ground salame, combined with orange zest, cardamon seeds, and chile flakes. Incredible flavor.

Oregano

The Most Traditional Salami, made with wild Oregano from Bainbridge Island

Marco Polo

Unique flavor, spiced with Lemongrass, Cumin and Black Pepper

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 assortment of our salumi, 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
Tuscan white beans
Caramelized fennel
Stuffed vegetables
Hearts of palm with baby arugula
Stuffed Chilis
Grilled mushrooms
Braised artichokes
Arrancini di riso
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 mesclun 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

Certified angus beef hanger steak, yukon gold
potatoes, roasted shallots and wild mushrooms,
cabernet bearnaise

Handmade stuffed hankerchief raviolis:
Butternut Squash and Brown Butter Sage
Humboldt fog and 4 cheeses, basil pesto cream
Beef shortribs, ricotta, and tomato ragu

Grilled all natural chicken, sweet potato crisp,
chipotle butter, avocado, apple-wood smoked
bacon, tequila-lime cream

Third Course

Gingerbread, pomegranate curd, vanilla bean creme
brulee, white chocolate, pomegranate reduction,
tuiles leaves

Pumpkin-spice cheesecake with homemade
whipped cream

Lucca's signature bread pudding with apples,
cinnamon and brandy, served warm with homemade
whipped cream

\$30.

per person