



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

Most Salads can be small or large and are served with our own Crostini

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

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

Caesar

Hearts of Romaine, Grape Tomatoes, Avocado, our own Herb Croutons, Parmesan Cheese and Lucca Caesar Dressing 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

Antipasto

Organic Baby Lettuces, Grape Tomatoes, Fresh Mozzarella Cheese, Roasted Sweet Peppers, Kalamata Olives, Artichoke Hearts and Genoa Salami, tossed with Lucca Balsamic Vinaigrette 11.95

Fruit

Fresh Seasonal Fruit, a Wedge of Brie Cheese and a Toasted Baguette Piece 8.95

Soups

Served with Crostini

A Selection of Freshly Made Soups of the Day

Cup 3.95 Bowl 5.95

Pastas

Served with a Lucca Side Salad and Crostini

Linguini alla Checca

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

Seafood and Pesto Cream

Linguine served with a Rich Pesto Genovese Cream Sauce, Wild Salmon, Mahi Mahi and Shrimp 13.95

Greek Shrimp

Linguine with Grilled Shrimp, Fresh Diced Market Tomatoes, Kalamata Olives, Arugula, a Splash of Tomato Ragù and Feta Cheese 13.95

Grilled All Natural Chicken Breast, Asparagus and Leeks

Penne with Grilled All Natural Chicken Breast, Grilled Asparagus, Leeks, and Lemon Feta Cream Sauce 13.95

Grilled Albacore Filet and Puttanesca Sauce

Linguine Egg Noodles with Grilled Albacore Filet, Tomato Ragù, Capers, Anchovies, Olives, Hot Red Peppers and Parmesan Cheese 12.95

"Sunday Sauce"

Grandma Bottari's original Meat Ragù 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. 12.95

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 13.95

Roasted Butternut Squash Raviolis

Roasted Butternut Squash Raviolis with Brown Butter Sage Splash and Spinach alla Romana 13.95

Lasagne Bolognese

Signora Dal Cero's Family Recipe: Traditional Northern Italian Meat Lasagne 12.95

Lucca's Own Country Ham and Grilled Vegetable Quiche

Served with your choice of Soup, Salad or Fruit 10.95

Sandwiches

All Sandwiches are served on Toasted Ciabatta Bread unless otherwise stated and accompanied by your choice of a Small Lucca Salad, Seasonal Fruit, or Soup of the Day. Toasted Wheat Bread or a wrap can be substituted for any Sandwich. Add Avocado to any sandwich 1.50. Add Havarti or Provolone Cheese to any sandwich 1.50. Add Applewood-Smoked Bacon to any Sandwich 2.50

Meatball Hero

Our own Beef Meatballs with Provolone Cheese, Meat Ragu, and Roasted Peppers 10.95

Cerified Angus Beef Tri-Tip and Havarti Cheese

Tri-tip, marinated in a Balsamic Mustard Sauce, then grilled 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 10.95

Lamb Pita

Leg of Lamb, marinated in Herbs and slowly roasted to medium rare, sliced and served in Pita Bread with Market Tomatoes, Cucumbers, Red Onions and Tzatziki 11.95

Mediterranean Veggie Wrap

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

Tuna, Avocado and Provolone

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 10.95

The Classic

Prosciutto, Cappocola, and Genoa Salami, with Provolone Cheese, Oven-Roasted Tomatoes, Organic Greens, Grainy Mustard, and Sun-Dried Tomato Aioli 10.95

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 an Herb-Flavored Wrap 11.95

Lucca Kid's Menu

For our guests under 12. Served with Fresh Fruit and a Sweet Treat. Guests over 12 will pay 8.95

Grilled Cheese Panini

Havarti Cheese on Wheat Toast with the crusts cut off 5.95

Pasta with Plain Red Sauce or Butter and Cheese

Butterfly Pasta served with our own Tomato Ragu or Melted Butter, with or without Parmesan cheese 5.95 add meatball 1.95



Lunchtime Desserts

All of our Desserts are made In House from Scratch

Upstanding Local Strawberry Shortcake with Strawberry Grand Marnier Mousse and Chantilly Cream 5.95

Our Own Meyer Lemon Tart with Homemade Whipped Cream and a Pecan Shortbread Crust 5.95

A Trio of Creme Brulee 7.95

Lucca's Signature Warm Bread Pudding with Amaretto, White Chocolate, Carmel and Almonds 5.95

Lucca Brownie 2.75 ea

Assorted House Baked Cookies 1.50 ea

Chocolate Dipped Cookies 2 for 2.25, or 1.50 ea

Handmade Ice Cream/Sorbet Trio 6.95

Scoop of Handmade French Vanilla Bean Ice Cream 2.75

Chef's Seasonal Specialties: Ask your Server

Beverages

Brewed Coffee and Decaf 1.95

Capuccino 3.25

Capuccino Aroma 3.95

Cafe Latte 3.25

'Leaves' Hot Teas 1.95

Espresso 1.95

Milk 1.95

Fresh Orange Juice 3.95

Iced Mokaccino/Aroma 3.95

Iced Bianco Cafe 3.95

Iced Capuccino 3.95

Extra shot Espresso .50

Republic of Tea 4.95

Arnold Palmer 2.95

Apple Juice 1.95

Iced Tea 1.95

Lemonade 1.95

Soft Drinks 1.95

Large Pellegrino 5.95

Small Pellegrino 2.95

Bottled Waters 1.95-6.95

Perrier 3.95

Hot Chocolate 2.95





Saturdays

Served from 8am to 2pm Saturdays and Sundays. We feature eggs from Local Cage-Free Hens. We proudly pour Lavazza Coffees and offer Lavazza "I Placeri del Cafe" Specialty Coffees. All items can be prepared for take away.

Breakfast Items

Assortment of Fresh Pastries

Chef's choice of Fresh Pastries. Check the Specials.

Ham and Grilled Vegetable Quiche

Served with your choice of Soup, Salad or Fruit 10.95

Our Own Oatmeal

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

Bagel, Wild Salmon Lox, and Cream Cheese

Fresh Toasted Bagel with our own Grappa-Cured Wild Salmon Gravavlax, Raspberry-Marinaded Red Onion, Tomato, and Traditional or Lime Cream Cheese, served with a Fresh Seasonal Fruit Cup 15.95

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

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 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 8.95

Build Your Own Breakfast

Fresh Seasonal fruit 4.95
One Egg "your way" 1.95
Two Eggs "your way" 3.95
Short Stack of Buttermilk Pancakes 5.95
Greek-style Yoghurt and Honey 3.95
Sliced French Country Ham 3.95

Bagel and Cream Cheese 1.95
Lucca Breakfast Potatoes 1.95
Apple-Smoked Thick Cut Bacon 3.95
Mediterranean Chicken Sausage 3.95
Toasted Baguette Piece .95
Grilled All Natural Chicken Breast 4.95

Lucca Specialties

Served with a Lucca Side Salad and Crostini

Lasagne Bolognese

Signora Dal Cero's Family Recipe: Traditional Northern Italian Meat Lasagne 12.95

"Sunday Sauce"

Grandma Bottari's original Meat Ragu with Lucca Meatballs and Italian Sausage served with Penne 12.95

Sandwiches & Salads

All Sandwiches are served on Toasted Ciabatta Bread unless otherwise stated and accompanied by your choice of a Small Lucca Salad, Seasonal Fruit, or Soup of the Day. Toasted Wheat Bread or a wrap can be substituted for any Sandwich. Add Avocado to any sandwich 1.50. Add Havarti or Provolone Cheese to any sandwich 1.50. Add Applewood-Smoked Bacon to any Sandwich 2.50

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 lag 10.95

Antipasto Salad

Organic Baby Lettuces, Grape Tomatoes, Fresh Mozzarella Cheese, Roasted Sweet Peppers, Kalamata Olives, Artichoke Hearts and Genoa Salami, tossed with Lucca Balsamic Vinaigrette 11.95

Meatball Hero

Our own Beef Meatballs with Provolone Cheese, Meat Ragu, and Roasted Peppers 10.95

Cerified Angus Tri-Tip Sandwich

Tri-tip, marinated in a Balsamic Mustard Sauce, then grilled 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 10.95

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

Tuna, Avocado and Provolone

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 10.95

The Classic

Prosciutto, Cappocola, and Genoa Salami, with Provolone Cheese, Oven Roasted Tomatoes, Organic Greens, Grainy Mustard, and Sun-Dried Tomato Aioli 10.95

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 an Herb-Flavored Wrap 11.95

Lucca Kid's Menu

For our guests under 12. Served with Fresh Fruit and a Sweet Treat. Guests over 12 will pay 8.95

Grilled Cheese Panini

Havarti Cheese on Wheat Toast with the crusts cut off 5.95

Pasta with Plain Red Sauce or Butter and Cheese

Butterfly Pasta served with our own Tomato Ragu or Melted Butter, with or without Parmesan cheese 5.95 add meatball 1.95