

**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



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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, preserved lemon-mint salsa verde 8.

Olive mix 4.

Extra crostinis and spreads 2.5

## Soups

Lucca soup shooters 8.

Soup of the week (*see specials*)

## Greens, etc.

Hearts of romaine, crispy prosciutto, parmesan crisp, cage free poached egg, Spanish white anchovies, grilled avocado-lime dressing 11.5

Wild arugula, vine-ripened farmer's market tomatoes, lemon infused housemade ricotta cheese, basil pesto, sun dried tomato pesto, champagne vinaigrette 12.

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

## Pastas

Penne, tomato ragu, fresh mozzarella, eggplant, basil leaves, parmesan cheese 12.

Pappardelle, traditional Bolognese meat sauce 13.

Handmade stuffed hankerchiefs (*limited quantities*): Swiss chard, gorgonzola, hazelnuts, brown butter Humboldt fog and 4 cheeses, basil pesto cream Duck confit, wild mushrooms, ricotta, and tomato ragu 14.5

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

## 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.

Citrus-herb marinated Colorado lamb leg, preserved blood orange-mint yoghurt 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.

Pan roasted Loch Duart salmon, savory rice, cilantro-macademia nut pesto, fresh sugar snap peas, preserved lime cippolini onion relish 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, haricot vert, fennel, cucumber, and roasted potato salad with parsley and yoghurt 13.

Chairman's Reserve all natural spice rubbed pork tenderloin, mango flan, balsamic reduction, port wine reduction, caramelized onions 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.

Rosemary crusted free-range New Zealand baby lamb rack, glazed baby carrots, mascarpone polenta, asparagus, cinnamon infused sour cherry demi glace 18.

### Mixed Grill:

Certified angus beef hanger steak, cabernet bearnaise New Zealand free-range baby lamb chop, demi glace Grilled all natural chicken breast, smokey bbq sauce Fork mashed 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

Delices de Bourgogne Burgundy region, France  
Barely buzzed Beehive Cheese Co. Utah  
Mimolette French Flanders, France  
LaGrein Alto Adige region, Italy  
Colorouge Moo Cheese Co. Colorado  
Marmottino the Italian Alps, Italy  
LeTimanoix Tours (Loire Valley), France

### Sheep

Moliterno with black truffles Sardinia, Italy  
Fleur du Macquis Corsica  
Pecorino pepato Sicily

### Goat

Cocoa cardona Roth Kase creamery, Wisconsin  
Drunken goat La Murcia, Spain  
Truffle tremor, Cypress grove, Humboldt county, CA

### Blue

Gorgonzola dolce Guffanti caseificio, Lombardy, IT  
Smokey Blue the Rogue Creamery, Oregon  
Basajo the Veneto region, Italy

## 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.

#### Dario

Seasoned with black peppercorns, mace and nutmeg. Wonderfully seasonal.

#### Finocchiona

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

#### Agrumi

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

## 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:  
Swiss Chard, gorgonzola, hazelnuts, brown butter  
Humboldt fog and 4 cheeses, basil pesto cream  
Duck confit, wild mushrooms, ricotta, and tomato ragu

Grilled all natural chicken, haricot vert, fennel,  
cucumber, and roasted potato salad with  
parsley and yoghurt

### Third Course

California black and white: fudge brownie bottom,  
fluffy cheesecake top with bourbon butterscotch  
sauce, and homemade whipped cream

Triple lemon: Meyer lemon curd, lemoncello infused  
lemon cake, creme brulee, blackberry reduction,  
tuiles leaves

Lucca's signature bread pudding with peanut butter,  
bananas and honey, served warm with raspberry  
reduction and homemade whipped cream

**\$30.**

**per person**