

# WINE BY THE GLASS / BOTTLE

## BOLLICINE / CHAMPAGNE / SPARKLING

Moet Imperial 187, Champagne, *Reims* . . . . . 15 split  
Pasqua Romeo and Juliet Rose Prosecco. . . . . 12 split  
Candoni, Prosecco, *Veneto* . . . . . 11/44

## VINI BIANCHI / WHITE WINES

Pieropan Soave DOCG, *Veneto* . . . . . 10/40  
Valtiglione Gavi di Gavi, *Piemonte* . . . . . 13/52  
Prodigo, Sauvignon Blanc, *Friuli* . . . . . 11/44  
Pitars Pinot Grigio, *Friuli* . . . . . 10/40  
Stemmari Chardonnay, *Sicilia* . . . . . 9/36  
Umberto Fiore Moscato D'Asti, *Piemonte* . . . . . 10/40  
Sonoma-Cutrer Chardonnay, *California* . . . . . 14/56  
Geisen Sauvignon Blanc, *New Zealand* . . . . . 11/44

## VINI ROSSI / RED WINE

Elouan, Pinot Noir, *Oregon* . . . . . 10/40  
HESS, Cabernet Sauvignon, *Paso Robles* . . . . . 15/65  
Nozzole, Chianti Classico Reserva, *Toscana* . . . . . 16/64  
Il Bruciato, Red Blend, *Bolgheri* . . . . . 15/60  
San Silvestro Patres, Barolo, *Piedmonte* . . . . . 20/80  
Ghibello Chianti Classico, *Toscana* . . . . . 10/40  
Markham, Merlot, *Napa* . . . . . 16/64  
Siena, Red Blend, *Sonoma* . . . . . 14/56  
Prisoner, Red Blend, *California* . . . . . 24/96  
Davis Bynum, Pinot Noir, *Russian River* . . . . . 16/64  
Bonanza, Cabernet, *California* . . . . . 11/44

## VINI ROSATO / ROSE

Daou, Rose, *Paso Robles* . . . . . 13/52

## NON-ALCOHOLIC WINE

Fre Chardonnay . . . . . 9/36  
Fre Cabernet . . . . . 9/36

# BEER BY THE BOTTLE \*alcohol-free

Peroni • 6 Alter Ambigram Hazy  
Stella Artois • 6 IPA • 9  
\*Stella Artois Liberté • 6 Moretti Lager • 6  
Corona Extra • 6 312 Wheat Ale • 6  
Heineken • 6 Miller Lite • 5  
\*Heineken 0.0 • 6 Bud Light • 5  
Alter Hopular Kid Extra Michelob Ultra • 6  
Pale Ale • 9 Blue Moon • 6

# SPECIALTY COCKTAILS

## LIMONCINO MARTINI • 14

homemade lucca limoncino, hanger one vodka, fresh squeezed lemon juice, simple syrup, garnished with a smoke bubble

## APEROL SPRITZ • 13

aperol, prosecco, soda with orange and fresh mint

## PORCO AFFUMICATO (THE SMOKED PIG) • 16

smoked old-fashioned made piggyback rye, turbinado cubes and orange bitters, smoked tableside, garnished with citrus peel and luxardo cherry

## ANGELO NERO (THE DARK ANGEL) • 17

our version of the black manhattan, made with angel's envy bourbon, nonino amaro and aromatic bitters, finished with a dark luxardo cherry. try it smoked!

## NORTHERN LIGHTS • 15

empress gin, chambord, citrus and simple syrup finished with a citrus smoke bubble

## PINEAPPLE HIBISCUS MEZCALRITA • 15

illegal mezcal reposado, orange liqueur, hibiscus syrup, pineapple, lime and tajin/ sugar rim

## CRANBERRY BASIL GINGER MULE • 15

elyx vodka, fresh basil, cranberry, lime and ginger beer

## RUMGRONI • 14

bumbu rum, aperol, campari, and perlino sweet vermouth

## PAMALINI LUCCA • 14

wheatly vodka, candoni prosecco, and pama liqueur

## ASK ABOUT OUR MOCKTAILS!



@LuccaOsteria

www.LuccaOsteria.com

## ANTIPASTI

### CARPACCIO DI MANZO\* • 17 (GF)

house-cured beef, cannellini beans, arugula, parmigiano cheese, EVOO

### CALAMARI • 16

fried calamari, calabrian peppers, crispy lemon

### BRUSCHETTA • 15

cherry tomatoes, burrata, basil, giardiniera, EVOO

### ANTIPASTO • 19 (GF)

prosciutto, salame felino, soppressata, mortadella, parmigiano cheese, olives

### BURRATA • 17 (GF)

creamy mozzarella, arugula, prosciutto, EVOO, balsamic

### IL CECIO • 13 (V)

puréed tuscan chickpeas, tomato, cucumber, red onion, olives, herbs, toast points

### CAPRESE • 14

bufala mozzarella, ripe tomatoes on the vine, EVOO, balsamic, pesto

### LA SCARPETTA • 5

roasted garlic, EVOO, roasted chili peppers, parmigiano cheese

## ZUPPA & INSALATE

### ZUPPA DEL GIORNO • 8

soup of the day

### CESARE • 12

romaine hearts, shaved parmigiano cheese, anchovies, golden croutons

### LUCCA • 14 (V)

tuscan kale, farro, cucumbers, white beans, pickled red onions, tomato vinaigrette

+ add chicken • 5

+ add salmon • 10

### BARBE ROSSE • 14 (GF)

roasted honey beets, robiola cheese, micro basil, hazelnuts, EVOO

### SALUMIERE • 16

mixed greens, fennel, onions, salami, mortadella, blue cheese, bacon, black olives, crispy croutons, house dressing

### PANZANELLA • 16

frezelle, tuna in olive oil, tomatoes, cucumber, green beans, red onion, celery, basil, EVOO, red vinaigrette

### INSALATA DI BISTECCHINA • 23

skirt steak, chickpeas, romaine, radicchio, tomatoes, onions, hard-boiled eggs, julienne peppers, buttermilk lemon garlic dressing

## PIZZA

### AL PROSCIUTTO • 18

arugula, prosciutto, burrata, fig jam

### TARTUFO E RUCOLA • 20

truffle cream sauce, fontina cheese, arugula, crispy prosciutto

### LA MARGHERITA • 15

san marzano tomatoes, basil, fior di latte

## PESCE & CARNE

### PESCE BIANCO • 22

leek, cherry tomatoes, herbs, white wine, green bean, lemon zest

### SALMONE\* • 24

oven-roasted salmon, herb butter bread crumb gratin, asparagus

### MILANESINA DI POLLO • 19

breaded chicken cutlet, mixed greens, tomatoes, balsamic vinaigrette

### MELANZANE ALLA PARMIGIANA • 17

eggplant, tomato sauce, parmigiano, mozzarella, gnocchetti

### VITELLA PIZZAIOLA • 23

veal, herb tomato sauce, capers, mozzarella, gnocchetti

### THE BURGER\* (just because) • 17

kobe beef, fried egg, crispy pancetta, caramelized onion, mozzarella cheese, french fries

### BISTECCHINA PANINO\* • 21

crispy baguette, skirt steak, grilled onions, french fries, lucca salsa verde

### PANINO PROSCIUTTO • 18

fontina, truffle, mushroom aioli, mix green

## LA PASTA

(gluten free pasta available upon request)

### SPAGHETTI NERI • 23

squid ink spaghetti, lobster cream sauce, lobster and shrimp, chive

### FETTUCCINE • 24

italian sausage, light creamy parmigiano, medley of mushroom, truffle butter

### RAVIOLI • 20

herb cheese, basil pesto, green bean, potatoes, parmigiano cheese

### GNOCCHI • 19

four cheese gnocchi, spiced walnuts, toasted bread crumbs

### PENNE • 17 (V)

spicy arrabbiata sauce, herbs

### RIGATONI DELL'ORTO • 18 (V)

roasted garlic, sun-dried tomato pesto, seasonal roasted vegetables

### MEZZELUNE • 18

homemade cheese-filled ravioli, brandy tomato cream sauce

### PAPPARDELLE • 20

homemade fresh pasta ribbon, meat sauce, parmigiano cheese

(GF) gluten free (V) vegan

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have a food allergy.*