

TO GO

We use the freshest ingredients available in the marketplace.



207 Ridgedale Ave
Florham Park, NJ
973-822-0066

www.luccobar.com
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Sfizi

- ROASTED BEETS 7**
greek yogurt & balsamic glaze
- MARINATED OLIVES 6**
rosemary & orange
- EGGPLANT CAPONATA 7**
house made foccacia
- PEPPERONATA 7**
sweet & spicy peppers
- TRUFFLE POTATO CROQUETTES 7**
lemon garlic aioli
- MARINATED MUSHROOMS 7**
truffle & herbs
- ROAST BABY CARROTS 7**
pistachio & honey
- CRISP BRUSSELS SPROUTS 7**
sherry vinegar & honey

Bruschetta

- SAUSAGE & MUSHROOM 10**
truffle pecorino cheese
- ROAST SHRIMP 13**
lemon, chili, garlic, parsley
- WHIPPED RICOTTA 9**
truffle spiced honey
- CLASSIC BRUSCHETTA 9**
tomato, onions, basil, garlic, pecorino, olive oil

Lucco Platter

assorted cured meats, imported cheese, giardiniera, zucchini chips, grilled filone

22

Italian

Seafood Salad

shrimp, calamari, conch, scallops, mustard potatoes, celery, carrot, arugula, roast tomato, lemon vinaigrette

18



Al Forno

- MAMMA'S LASAGNA 19**
traditional beef, pork, veal ragu, ricotta, mozzarella
- EGGPLANT PARMIGIANA 17**
marinara, fresh mozzarella, basil

Antipasti

- CRISP ZUCCHINI 12**
lemon basil aioli
- BURRATA CAPRESE 14**
fresh burrata, vine ripe tomato, basil, balsamic glaze
- CRISPY CALAMARI 13**
marinara, fresh herbs
- STEAMED MUSSELS 13**
rose, garlic, tomato, herbs
- BEEF TARTARE 16**
shallot, capers, dijon, grilled filone
- LUCCO MEATBALLS 12**
pomodoro sauce, parmigiano
- GRILLED OCTOPUS 15**
roast potato, tomato confit, romesco sauce
- GARLIC & HERB CHICKEN WINGS 12**
caramelized onions, gorgonzola drizzle
- BAKED CLAMS 13**
calabrian chili butter, herb bread crumbs, lemon
- SHRIMP ARRABIATA 15**
fra diavola sauce



Insalate

- CLASSIC CAESAR 11**
romaine lettuce, croutons, caesar dressing
- VINE RIPE TOMATO 14**
watermelon, red onion, feta cheese, pine nut, basil, red wine vinaigrette
- TRI COLORE 12**
baby arugula, raddichio, endive, gorgonzola, pine nuts, lemon vinaigrette
- MEDITERRANEAN 13**
tomato, cucumber, red onion, chick peas, feta, kalamata olives, romaine, red wine vinaigrette
- MIXED GREENS 12**
shaved pear, walnuts, crumbled goat cheese, honey mustard vinaigrette
- BABY ARUGULA 12**
shaved apples, gorgonzola crumble, bacon, dried cranberries, white balsamic vinaigrette
- ROAST VEGETABLE & FARRO 14**
baby carrot, butternut squash, mushroom, asparagus, brussels sprouts, lemon vinaigrette
- ADD: CHICKEN 6 SHRIMP 10**
- SALMON 8 STEAK 10**
- CRISPY CALAMARI 8**

Panini

- GRILLED CHICKEN 13**
mozzarella, roasted red peppers, mixed greens, balsamic
- VEGETABLE 12**
zucchini, yellow squash, portobello mushroom, roast peppers, baby arugula, sun dried tomato pesto
- STEAK SANGWICH 15**
caramelized onion, broccoli rabe, roast garlic, fresh mozzarella, balsamic vinaigrette
- SHORT RIB 14**
braised beef & tomato sugo, fontina & parmesan cheese

Chef's Specials

- SEA SCALLOPS 29**
lobster & corn risotto, tomato cream
- PORCINI RUBBED COWBOY RIBEYE 16 oz 36**
aged balsamic, crispy parmesan, potato
- LUCCO PORK SHANK 28**
sweet & spicy peppers

Pasta

- RIGATONI BOLOGNESE 20**
traditional beef, pork, veal ragu
- LOBSTER RAVIOLI 26**
buttered corn, shitake mushroom, lobster
- CAVATAPPI AL PESTO 17**
roast tomato, pecorino romana
add grilled chicken \$5 / shrimp \$8
- SPAGHETTI AL POMODORO 15**
san marzano tomato sauce, basil, parmesan / add meatball \$6
- BUCATINI PRIMAVERA 19**
asparagus, shitake mushroom, spring peas, truffle alfredo sauce
- LINGUINE & CLAMS 21**
middle neck clams, garlic, chili flakes, white wine
- PENNE VODKA 17**
add grilled chicken \$6 / shrimp \$8
- CAVATELLI 21**
braised short rib & tomato sugo, whipped ricotta
- ORECCHIETTE 20**
sweet sausage, broccoli rabe, caramelized onion, roast garlic
- LINGUINI NERO 25**
shrimp, clams, scallops, conch, calamari, spiced tomato sauce



Pizze 12"

- MARGHERITA 13**
plum tomato sauce, fresh mozzarella, basil, parmesan
- ARTISAN PEPPERONI "ROMAN STYLE" 16**
calabrian chili honey, cured tomato, provolone
- FOUR CHEESE 14**
mozzarella, ricotta, pecorino, provolone
- WHITE CLAM 15**
chopped clams, garlic, chili, ricotta, parmesan olive oil
- PROSCIUTTO DI PARMA 16**
cured tomato, baby arugula, imported provolone
- MEATBALL 15**
lucco meatballs, roast tomato, ricotta, fresh mozzarella
- NOTORIOUS P.I.G. 14**
roast pork, garlic herb ricotta, sweet & spicy peppers

Secondi

- ROAST SALMON "BARIGOLE" 24**
artichoke, baby carrot, roast mushroom, lemon vermouth sauce
- GRILLED BRANZINO 28**
roast asparagus, eggplant caponata, salsa verde
- RED SNAPPER LIVORNESE 26**
capers, olives, onions, garlic, tomato
- LEMON PARSLEY SHRIMP 26**
risotto nero, calabrian chili butter
- CHICKEN MILANESE OR PAILLARD STYLE 20**
baby arugula, tomato, fresh mozzarella, red onion, balsamic glaze
- CHICKEN PARMIGIANA 21**
mozzarella, pomodoro sauce
- BRICK PRESSED CHICKEN 23**
fingerling potato, broccoli rabe, roast garlic jus
- PORK CHOP GIAMBOTTA 25**
pepperonata, caramelized onion, roast potato
- HANGER STEAK 29**
roast mushroom, grilled onion, crisp potato, truffle jus

Contorni

- BROCCOLI RABE 7**
chili flakes, oil, garlic
- PARMESAN FRIES 7**
sea salt, herbs
- ROAST ASPARAGUS 7**
lemon vinaigrette
- CRISPY PARM POTATOES 7**