

Antipasti

ANTIPASTO PLATTER 24

prosciutto di parma, cured salami aged provolone, roast peppers, cici beans, kalamata olives, zucchini chip

BURRATA CAPRESE 16

fresh burrata, vine ripe tomato & corn salad, basil oil, balsamic glaze

“JONNY BOY” FRIES 14

truffle, parmesan, pepperoni, shishito peppers

SUMMER CLAMS 17

chorizo, tomato, calabrian chili butter, shoestring fries

CRISPY CALAMARI 15

marinara, fresh herbs

GRILLED OCTOPUS 18

warm white bean, roast garlic & tomato salad, romesco sauce

BAKED CLAMS 17

calabrian chili butter, herb breadcrumbs, lemon

LUCCO MEATBALLS 16

pomodoro sauce, parmigiano

SHRIMP ARRABIATA 17

fra diavolo sauce

CRISP ZUCCHINI 14

lemon basil aioli

GARLIC & HERB CHICKEN WINGS 14

caramelized onions, cherry tomato gorgonzola drizzle

Insalate

CAESAR 13

romaine lettuce, croutons, parmesan, caesar dressing

TRI COLORE 14

baby arugula, radicchio, endive, gorgonzola, pine nuts, lemon vinaigrette

MEDITERRANEAN 15

tomato, cucumber, red onion, chickpeas, feta, kalamata olives, romaine, red wine vinaigrette

BABY ARUGULA 14

shaved apples, gorgonzola crumble, bacon, dried cranberries, white balsamic vinaigrette

ROAST VEGETABLE & FARRO 16

baby carrot, butternut squash, mushroom, asparagus, brussels sprouts, lemon vinaigrette

ADD: CHICKEN 7 SHRIMP 12 SALMON 9 STEAK 13 CALAMARI 9

Pizze 12”

CLASSICO 14

tomato sauce, mozzarella

MARGHERITA 14

plum tomato sauce, fresh mozzarella, basil, parmesan

PROSCIUTTO DI PARMA 17

cured tomato, baby arugula, imported provolone

WHITE CLAM 16

chopped clams, garlic, chili, ricotta, parmesan, olive oil

ARTISAN PEPPERONI 17

cured tomato, provolone, calabrian chili honey

Al Forno

MAMMA’S LASAGNA 26

traditional beef, pork, veal ragu, ricotta, mozzarella

EGGPLANT PARMIGIANA 20

marinara, fresh mozzarella, basil

Pasta

CAVATELLI 26

braised short rib tomato sugo, whipped ricotta

CAVATAPPI al PESTO 19

roast tomato, pecorino romano
ADD: CHICKEN 6 SHRIMP 8

SPAGHETTI al POMODORO 19

san marzano tomato sauce, parmigiano
ADD: MEATBALL 6

SPICY PENNE VODKA 23

crumbled sweet sausage, calabrian chili

RIGATONI BOLOGNESE 25

traditional beef-pork-veal ragu

SPAGHETTI “SCAMPI STYLE” 26

petite shrimp, chili spiced breadcrumbs

ORECCHIETTE 23

sweet sausage, broccoli rabe, caramelized onion, roast garlic

LINGUINE & CLAMS 24

middle neck clams, garlic, chili flakes, white wine

choice of gluten free penne or spaghetti

Secondi

ROAST SALMON “BARIGOULE” 28

artichoke, baby carrot, roast mushroom, pinot grigio broth

LEMON PARSLEY SHRIMP 29

risotto nero, calabrian chili butter

GRILLED BRANZINO 36

roast asparagus, eggplant caponata, salsa verde

CHICKEN PARMIGIANA 25

mozzarella, tomato sauce

PORK CHOP GIAMBOTTA 29

pepperonata, caramelized onion, roast potato, garlic jus

HANGER STEAK 32

roast mushroom, grilled onion, crisp potato, truffle jus

SEA SCALLOPS – Market Price

lobster & corn risotto, tomato cream

Chef’s Specials

PORCINI RUBBED COWBOY RIBEYE 48

aged balsamic, crisp parmesan potato

LUCCO PORK SHANK 32

shishito & peppadew peppers, roast potato, garlic jus

LOBSTER RAVIOLI 32

fresh lobster & corn, shiitake mushroom, lemon garlic & herb butter

Contorni

BROCCOLI RABE 9

chili flake, garlic, oil

ROAST BRUSSELS

SPROUTS 9

sherry vinegar & honey

GRILLED ASPARAGUS 9

lemon vinaigrette

TRUFFLE PARMESAN FRIES 8

sea salt & herbs

Please let us know if you suffer from a food allergy or intolerance, as well as inquiring about options for vegetarian, vegan, or gluten free.