

LUCCO

CUCINA ✦ BAR

Antipasti

SALUMI 24

cured italian & spanish style meats, aged provolone pickle, olive, chili aioli

FRIED CALAMARI 17

lemon, fried garlic, caper, vinegar pepper, parsley, marinara

"JONNY BOY" FRIES 16

pepperoni, shishito, truffle oil, pecorino

BAKED LITTLE NECKS 18

breadcrumb, lemon, calabrian chili butter

BURRATA 18

applewood bacon, butternut caponata, maple, balsamic

CRISP ZUCCHINI 15

lemon, basil yogurt

GRILLED OCTOPUS 24

white bean, tomato, cured olive, lemon, celery

LUCCO MEATBALLS 17

pomodoro sauce, parmigiano

ADD RICOTTA 3

CHICKEN WINGS 18

caramelized onion, cherry tomato, gorgonzola drizzle

SHORT RIB TOAST 19

beef short rib, caramelized onion, beef jus, burrata, truffle, pecorino

SPICY TUNA TARTARE 20

avocado, crispy rice, chili aioli

Insalate

CAESAR 16

romaine, crispy parmigiano, lemon herb breadcrumb, caesar dressing

TRI COLORE 17

arugula, radicchio, endive, gorgonzola, pine nut, lemon vinaigrette

GRILLED BABY GEM 18

winter citrus, crumbled feta, pickled baby carrot, fresco chili, pistachio, pickled mustard seed vinaigrette

MEDITERRANEAN SALAD 18

heirloom tomato, artichoke, burrata, red onion, ceci beans, cured olive, sweet pickled pepper, balsamic vinaigrette

ROAST VEGETABLE

& FARRO 18

carrot, butternut squash, beet, sweet potato, wild mushroom, brussels sprout, lemon vinaigrette

ADD: CHICKEN 10 SHRIMP 18

STEAK 17 CALAMARI 10 SALMON 17

Pizze

ARTISAN PEPPERONI 20

cured tomato, provolone, calabrian chili honey

NEW WORLD 18

garlic oil, mozzarella, plum tomato sauce, black pepper

MARGHERITA 18

plum tomato sauce, fresh mozzarella, parmigiano, basil

CACIO E PEPE 18

parmigiano cream, fiore di latte mozzarella, cracked pepper, roasted garlic

Grande

COWBOY RIBEYE 55

18 oz bone-in, baby gem, heirloom tomato, bacon, red onion, crumble blue, potato, caramelized onion, beef jus

VEAL CHOP PARMIGIANA 63

breaded bone-in veal chop, plum tomato sauce, burrata, basil

limited nightly availability

Pasta

BURRATA RAVIOLI 30

wild mushroom, pea, marinated tomato, marsala gravy, crispy shallot, fried sage

CAVATELLI 30

braised short rib tomato sugo, whipped ricotta

BUCATINI & SHRIMP 30

pan roasted shrimp, fried garlic, olive oil, lemon, parsley, bottarga, spicy breadcrumbs

RADIATORI RAPINI 26

sweet & hot crumbled sausage, broccoli rabe pesto, garlic, pickled chili, pecorino, oregano

RIGATONI BOLOGNESE 27

traditional beef-pork-veal ragu

SPICY CARBONARA 27

shells, applewood bacon, tomato, egg, cream, pecorino

SPICY PENNE VODKA 25

sweet & hot sausage, calabrian chili

BUCATINI AMATRICIANA 28

plum tomato, pancetta, onion, garlic, black pepper, pecorino

Secondi

GRILLED BRANZINO 40

winter caponata, crispy potato, charred radicchio, salsa verde

CHICKEN PARMIGIANA 28

mozzarella, tomato sauce

HANGER STEAK 42

10 oz lafrieda, papas bravas, spicy chorizo, goat cheese, fried egg, brava sauce

ROASTED SALMON 35

whipped sweet potato, black garlic, maple, farro, roasted grape, delicata squash, cracked corn, seasonal greens

PORK CHOP SCARPA 39

sausage, vinegar pepper, pickled red onion, rosemary, potato, garlic, chili butter

SHRIMP AGLIO 36

black garlic butter, parmesan cream, marinated tomato, crispy rice, broccoli rabe

BRICK CHICKEN 30

'chicken under a brick,' broccoli rabe, lemon potato, calabrian chili vinaigrette

Al Forno

EGGPLANT PARMIGIANA 24

marinara, fresh mozzarella, basil

MAMMA'S LASAGNA 32

traditional beef-pork-veal ragu, ricotta, mozzarella

Contorni

GRILLED ASPARAGUS 11

lemon vinaigrette

BROCCOLI RABE 11

garlic, chili oil, lemon

CRISPY FRENCH FRIES 11

rosemary, sea salt

BRUSSELS SPROUT 11

sherry vinegar, honey

SHISHITO PEPPER 14

chili aioli, lemon, sea salt

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

A processing fee of 3% is included on all credit card charges
20% gratuity will be added to parties of 6 or more