



## { TODAY'S PLATES }

### ANTIPASTI

STARTERS

#### Caprese

"burrata" butter mozzarella, campari tomatoes, fresh basil, aged balsamic, lucchese olive oil  
15

#### Mezzaluna

cucumbers, tomatoes, gorgonzola, olives, green beans, garbanzo beans, pancetta, red wine vinaigrette  
13

#### Caesar Salad

shaved parmigiano reggiano, ciabatta croutons, spanish white anchovy  
12

#### Two-Minute Calamari \*

"tuscan lifeguard-style"  
15

#### "al forno" Romano Crusted Artichoke

roasted garlic, rosemary and lemon brodetto  
14

#### "angry" Mussels Arrabbiata \*

crushed tomato, chilis, garlic, white wine, crisp bruschetta  
\$15

#### Eggplant Rollatini

ricotta, mozzarella, basil, san marzano tomato  
12

#### Zucchini Fritti

lemon, fresh herbs, parmesan, marinara  
10

#### Beef Carpaccio \*

baby arugula, whole grain mustard, shaved reggiano, capers, ruby grapefruits and oranges, lucchese olive oil, aged balsamic, frizzled shallots  
14

#### Lucca Antipasta

prosciutto de parma, reggiano parmesan, spiced olives, gorgonzola, roasted peppers, sundried tomatoes  
16

greg waters  
chef de cuisine

adam pile  
sous chef

#### Tuscan Pressed Chicken \*

under brick, basil pesto, balsamic glazed cipollini onions, white truffle-three cheese polenta  
26

#### Local Swordfish "Herbonatta" \*

gulf white shrimp, preserved lemon and spinach risotto, smoked tomato-shellfish butter  
32

#### Wood Roasted Salmon \*

honey mustard-balsamic glaze, toasted cous cous, grilled mediterranean vegetables  
28

#### Key West Snapper \*

crispy potato wrapped, roasted tomato, baby artichokes, barlotta beans, lemon brodetto  
34

#### Osso Buco Milanese \*

braised veal in red wine and tomato, saffron risotto, gremolata  
42

#### Bistecca \*

12 oz. angus ny strip, yukon potatoes, roasted carrots, barolo-peppercorn sauce, gorgonzola fondue, crisp red onions  
38

#### Scallops Piccata \*

capers, citrus, sultanas grapes, caramelized spaghetti squash  
30

#### Veal Chop Marsala \*

center cut rib chop, wild mushrooms, grilled asparagus, crushed roast garlic potato  
48

#### Pork Saltimbocca \*

prosciutto, sage, fontina fondutta, three cheese polenta, wilted spinach  
32

#### Skirt Steak \*

"pizzaiola", three cheese polenta, grilled vegetables, caper roasted pepper tomato sauce  
28

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

~ PRICES SUBJECT TO CHANGE WITHOUT NOTICE ~

LUCCA DINNER  
01/21/2010

### PASTA

#### Gargenelli

quill shaped pasta, roasted chicken, wild mushrooms, marsala, spinach, pancetta  
24

#### Scampi Gamberitta "alla diavola"

gulf white shrimp, garlic butter, campari tomatoes, zucchini ribbons, fresh lemon, spaghetti  
28

#### Penne Bolognese

red wine-tomato meat sauce, parmigiano reggiano  
22

#### Gnocchi Carbonara "al forno"

crisp potato gnocchi, pancetta peas, caramelized shallots, cream, parmesan cheese  
21

#### Roasted Pumpkin Ravioli

butternut squash, brown butter, toasted sage sauce, pecorino romano, amoretto cookie  
21

#### Spaghetti and Meatballs

gumba's homemade meatballs in sunday gravy, fresh ricotta  
24

### CONTORNI

SIDES

#### truffle-parmigiano potato fritti

10

#### wood roasted asparagus

fresh lemon  
8

#### sautéed spinach

8

#### three cheese polenta "al forno"

8

#### crushed roast garlic potatoes

8

#### caramelized spaghetti squash

brown butter, lemon & sage  
8