



TRATTORIA

FOR THE TABLE

Choice of 3 \$9

Roasted Peppers, Basil, Olive Oil

Marinated White Beans

Wood Roasted Wild Mushrooms

Tuscan Fried Almonds

Beets, Ricotta Salata

Seasonal Selection

ANTIPASTI

Caprese

Buffalo Mozzarella,
Local Heirloom Tomatoes, Basil,
Tomato Vinaigrette, Aged Balsamic
14

Wood Fired Octopus

Marinated Gigante Beans, Florida
Oranges, Taggiasca Olives, Preserved
Lemon Parsley Pesto
12

Mezzaluna Salad

Soppressata, Cucumber, Cannellini
Beans, Fennel, Tomato, Ricotta Salatta,
Olive, House Dressing
10

Caesar Salad

Little Gem Lettuce, Crisp Capers,
Parmigiano, Asiago Crouton
10

Eggplant Rollatini

Ricotta, Mozzarella, Marinara
10

“Angry” Mussels

Crushed Tomato, Chilis, Garlic,
White Wine
14

Gumba Meatballs

Pomodoro, Ricotta
10

“Life Guard Style” Calamari

Capers, San Marzano Tomatoes,
Golden Raisins, Caper Berries, Mint
12



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

Gratuity not included. A 20% gratuity will be added to parties of 6 or more.

WOOD GRILLED PIZZA

Margherita

Roma Tomato, Fresh Mozzarella, Basil
12

Carne

Sweet Italian Sausage, Pepperoni
15

Funghi

Wood Roasted Mushroom, Garlic, Fontina, Tallegio
14

PASTA

Spaghetti Pomodoro

San Marzano Tomato Sauce
10

Rigatoni con Meatballs

Ricotta, Sunday Gravy
12

Cavatelli con Pesto Genovese

Basil Pesto, Toasted Pinenuts
12

Rock Shrimp Scampi

Cherry Tomatoes, Preserved Lemon,
Basil, Garlic, Linguini
19

Orrechiette con Sausage

Butternut Squash, Tuscan Kale, Fresh Sausage,
Sage Pangratto
13

Penne Bolognese

Veal, Beef, Pork Ragu, Tomato, Pecorino Toscano
14

Lobster Arrabiata

Sicialian Finger Chiles, EVO, Roma Tomatoes,
Basil, Bucatini
21

Entrée portion size available.

{*We offer Gluten Free and Whole Wheat Pasta}

SIDES

\$8 ea

Sage-Parmigiano Potatoes

Sauteed Spinach

Wood Fired Broccolini

Caramelized Spaghetti Squash

LUCCA FAVORITES

* Salmon Agro Dolce

Roasted Chioggia Beets, Preserved Lemon,
Mint Orzo, Toasted Pistachio, Aged
Balsamic, Extra Virgin Olive Oil
32

*Organic “Brick Pressed” Chicken

Sweet Potato, Butternut Squash, Dried
Cherry, Local Green Beans, Thyme Vin Santo
28

*Scallops Piccata

Capers, Citrus, Golden Raisins, Caramelized
Spaghetti Squash, Lemon Sage Brown Butter
32

Veal Scalloppine Marsala

Wild Mushrooms, Spinach,
Roasted Potatoes, Marsala Sauce
36

Osso Bucco

Braised Veal, Red Wine, Tomato,
Saffron Risotto, Gremolata
42

*Bistecca

Creekstone Farms Black Angus NY Strip,
Bone Marrow Butter, Aged Balsamic,
Parmigiano-Sage Potatoes,
36

*Local Snapper

Baby Artichokes, Olives, Smoked Sun Gold
Tomatoes, Salmoriglio Sauce
32

WINES BY THE GLASS

Kenwood Yulupa, Brut, CA 9
Prosecco, Ruffino, Italy 10
Laurent Perrier, Brut, Epernay 23

Pinot Grigio, San Angelo, Banfi, Toscana 11
Pinot Gris, La Crema, Monterey 12
Gavi, La Marne, Michele Chiarlo,
Piedmonte 11
Sauvignon Blanc, Roth, Alexander Valley 11
Chardonnay, Sonoma Cutrer, Sonoma 12
Chardonnay, Cuvison, Napa 14
Chardonnay, Chalk Hill, Sonoma Coast 15
Riesling, NxNW by King Estate, WA 10

Chianti Superiore, Ruffino, Toscana 12
Super Tuscan Red Blend, Col di Sasso,
Toscana 12
Brunello di Montalcino, Contemassi,
Toscana 24
Merlot, Ch. St. Jean, Napa 12
Pinot Noir, Lyric by Etude, Sonoma 15
Pinot Noir, Papapietro Perry,
Russian River 24
Cabernet Sauvignon, Franciscan, Oakville 13
Cabernet Sauvignon, Benzinger “Bordeaux
Blend,” Sonoma 16
Rosso, Centine, Toscana 13
Malbec, Trapiche, Argentina 9
Zinfandel, Ghost Pines, CA 10
Barolo, Domilano, Piedmonte 22