

# BAR LUCA

FOOD & COCKTAILS

## STARTERS

DINNER | 5PM - CLOSE

Wedge Salad Iceberg lettuce, hickory bacon, baby heirloom tomatoes, blue cheese dressing	\$16
Classic Caesar Salad Baby gem romaine lettuce, shaved parmesan, buttery croutons Classic Caesar dressing	\$16
Burrata Panzanella Local burrata, tomato, basil, olives, roasted peppers, croutons, arugula, balsamic vinaigrette	\$18
Baked Chicken Wings 8 pieces choice of BBQ sauce or hot sauce, celery, carrot and blue cheese dressing	\$14
Crispy Calamari Lemon Garlic Aioli	\$18
Grilled Octopus Cauliflower puree, pickled pearl onions, cherry drops, shallot gremolata	\$21

## ENTREES

Gnocchi Potato dumpling, basil pesto over San Marzano tomato sauce grated pecorino and parmesan	\$21
Pappardelle Bolognese Braised short rib ragu, pecorino Romano cheese	\$21
Penne alla Vodka Tomato sauce vodka Panna cream, parmesan and pecorino	\$20
Squid Ink Tonnarelli Mussels, calamari, shrimp ,clams, lobster, spicy San Marzano tomato seafood sauce	\$36
Cast Iron Chicken Bone-in organic chicken, brown butter sage sauce, grilled balsamic onion, mashed potato	\$26
Chicken Churrasco 8oz Grilled chicken breast, sautéed onions, chimichurri white rice cannellini beans, plantains	\$22
Lobster Mac & Cheese Creamy blend of cheese, Maine Lobster	\$29
Churrasco Steak 16oz prime beef with confit garlic   Choice of vegetable or potato	\$42
Cowboy Steak 20oz prime bone in ribeye served with confit garlic   Choice of Vegetable or potato	\$46
Cod Puttanesca Wild caught Cod, kalamata olives, anchovy, shallots, pomodoro sauce	\$29
Smashburger Two prime beef patties, American cheese, special sauce, potato bun served with fries	\$16
Bolognese Grilled Cheese Short rib bolognese, gruyere, American cheese, brioche bread, served with fries	\$18
Roast Beef Sandwich Midnight gravy, mozzarella, grilled onions, hoagie bread served with fries	\$19
<b>SIDES</b>	<b>\$8</b>

Broccoli Rabe  
Brussels Sprouts  
Sauteed Escarole with Cannellini Beans

Mashed Potatoes  
French Fries  
Parmesan Rosemary Baby Yukon Potatoes

*Credit Card Only*

*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

# BAR LUCA

FOOD & COCKTAILS

## COCKTAILS

\$15

### Last Word

A timeless fusion of gin, herbal liqueur, maraschino cherry liqueur, lime, and basil, creating a refreshing and harmonious medley of flavors.

### Take Two

A harmonious blend of blanco tequila, espadín mezcal, grapefruit, lime, and agave for a zesty and smooth delight.

### Floating on a Cloud

Vodka mixed with the exotic sweetness of lychee, tropical notes of pineapple, and a hint of lime.

### Clear Bitter Bliss

A clear concoction of gin, bitter bianco, and lillet, offering a balanced blend of botanicals.

### Late Night

A rich blend of rye whisky, dry curaçao, Braulio, and select aperitif for a complex and satisfying profile.

### Bar Luca Fizz

Irish whiskey mixed with the sweetness of strawberry, nuttiness of pistachio, tropical coconut, and the citrusy kick of lemon and lime, topped with soda.

### Start Your Day Right

Mezcal with the freshness of cucumber, kiwi, and basil, balanced with the zest of lemon and a hint of jalapeño.

## Spritzes

\$14

### Classic Spritz

Aperol, soda, and prosecco.

### Minted Blossom Breeze

Refreshing fusion of elderflower liqueur, invigorating mint, and prosecco.

### Apple Twilight Spritz

A harmonious fusion of crisp apple juice, sparkling cider, and a subtle touch of vodka

## WINES

by the glass

<b>Prosecco</b>   Guiliana, Italy	\$12
<b>Sauvignon Blanc</b>   Via Alpina, Italy	\$12
<b>Pinot Grigio</b>   13 Celsius, Italy	\$11
<b>Chardonnay</b>   Joel Gott, USA	\$13
<b>Rose</b>   The Beach Whispering Angel, France	\$13

<b>Pinot Noir</b>   Brancott Estate, New Zealand	\$11
<b>Malbec</b>   Graffigna, Argentina	\$13
<b>Cabernet Sauvignon</b>   Wenté, USA	\$11
<b>Nero D'Avola Organic</b>   Purato, Italy	\$12

## WINES

Sauvignon Blanc   Via Alpina, 2022 Italy	\$38
Sauvignon Blanc   Justin, 2022 USA	\$47
Pinot Grigio   13 Celsius, 2022 Italy	\$36
Pinot Grigio   Livio Felluga, 2022 Italy	\$66
Chardonnay   Joel Gott, 2020 USA	\$42
Albarino   Granbazan, 2022 Spain	\$48
Falanghina   Del Sannio, 2021 Italy	\$42
Sancerre   Domaine Pre Semele 2022 France	\$66
Rose   The Beach Whispering Angel, France	\$42
Rose   Bandol, 2022 France	\$89

Pinot Noir   Brancott Estate, 2021 New Zealand	\$36
Pinot Noir   Rodney Strong, 2021 USA	\$58
Malbec   Graffigna, 2020 Argentina	\$42
Malbec   Luigi Bosca, 2021 Argentina	\$53
Cabernet Sauvignon   Wenté, 2021 USA	\$37
Cabernet Sauvignon   Banshee, 2021 USA	\$60
Nero D'Avola Organic   Purato, 2022 Italy	\$39
Nebbiolo   Langhe, 2021 Italy	\$48
Montepulciano d' Abruzzo   Tatone, 2017 Italy	\$55

Credit Card Only

An 18% Gratuity is included on your check