

# BAR LUCA

FOOD & COCKTAILS

## ALL DAY BREAKFAST

LUNCH | 11:30 - 4:30PM

Nutella French Toast Brioche bread, layered with nutella served with maple syrup	\$14
Ricotta Pancakes Whipped lemon ricotta butter, honey maple syrup	\$14
Eggs Purgatory Two poached eggs, spicy tomato sauce, creamy polenta, toast	\$15
Ham & Cheese Omelette American cheese, ham, hash browns, toast	\$13
Caprese Omelette Confit cherry tomato, fresh mozzarella, basil, balsamic, hash browns, toas	\$14

## STARTERS

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
Baked Chicken Wings 8 pieces choice of BBQ sauce or hot sauce, celery, carrot, blue cheese dressing	\$13
Crispy Calamari Lemon Garlic Aioli	\$18
Grilled Octopus cauliflower puree, pickeled pearl onions, cherry drops, shallot gremolata	\$21
Burrata & Tomato Local burrata, tomato, arugula, white balsamic vinaigrette	\$18

## ENTREES

Smashburger Two prime beef patties, American cheese, pickles, special sauce, potato bun served with fries	\$14
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
Portobello Caprese Sandwich Grilled portobello, tomato, arugula, local burrata, balsamic aioli, brioche bun, served with fries	\$15
Italian Cuban Porchetta, ham, mozzarella, pickels, mustard, garlic aioli, cuban bread, served with fries.	\$18
Fish Filet IPA battered cod, pickeled green tomato, lettuce, red onion tartar sauce, brioche bun, fries	\$18
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
Lobster Mac & Cheese Creamy blend of cheese, Maine Lobster	\$29
Chicken Churrasco 8oz Grilled chicken breast, sautéed onions, chimichurri white rice cannellini beans, plantains	\$22
Churrasco Steak 8oz prime beef with confit garlic   Choice of vegetable or potato	\$32

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

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## 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

Sauvignon Blanc   Via Alpina, Italy	\$12
Pinot Grigio   13 Celsius, Italy	\$11
Rose   The Beach Whispering Angel, France	\$13
Pinot Noir   Brancott Estate, New Zealand	\$11
Malbec   Graffigna, Argentina	\$13
Cabernet Sauvignon   Wente, USA	\$11
Nero D'Avola Organic   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
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   Wente, 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