



{ 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

"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, roasted garlic potatoes

48

Skirt Steak *

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

28

Seared Sea Scallops *

with pimenton sauce, shaved fennel, orange and radish

28



Cenegenics Medical Institute Lifestyle Cuisine certified menu item.

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

LUCCA DINNER
04/20/2010

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

roasted garlic potatoes

8

caramelized spaghetti squash

brown butter, lemon & sage

8