

# CAFFÈ LUCCA

## PER LA TAVOLA

### Carte di Musica e Crudite

Ceci Hummus • Caponata-Ganoush • Olive, Artichoke, Anchovy Tapenade • Poblano-Muhammara 24

### Insalate

Add Freebird Chicken +7 or Gulf Shrimp +10

#### Greca

Confetti of cucumber, chiles in escabeche, olives, feta & tomatoes with lemon-oregano vinaigrette 18

#### Sicilian Caesar

Colatura, Tahini, breadcrumbs, parm 17

#### Sicilian Chopped

Tricolore lettuces, slow roasted pancetta, ceci beans, sweet & hot peppers, basil, wild oregano, baby artichokes, & pecorino 18

#### Nicoise

French beans, farm eggs, red oak lettuce, Moroccan olives & butterball potato with tonnato-Siciliane 20

### Luppe

#### Spumante - Parmigiano

Velluta of Prosecco, panna, reggiano, spicy breadcrumbs & Sicilian finishing Oil & aceto Balsamico 16

#### Stracciatella alla Romana

Roman style 'Egg Drop Soup' with roasted chicken, broccoli rabe, Pecorino, black pepper & Sicilian peperoncino 16

### Antipasti

#### Sicilian American Arancini

Crispy spaghetti & marinara balls stuffed with mozzarella, served with pesto trapanese 17

#### Fiori Di Zucca

House ricotta stuffed squash blossoms & zucchini carpaccio with tomato-vinaigrette 22

#### Artichokes al Forno

Served with white clam gratinata & Ligurian Pesto 26

## CONTORNI

French Fries 10  
Puro Salad 12  
Spicy Broccoli Rabe 12

## GELATO

Mexican Chocolate 12  
Yogurt Greco 10  
Sicilian Pistachio 13  
Vanilla 10

## PRIMI

### Busiate

All Busiate entrees are paired with your choice of the following:



#### Al Ragu Della Nonna Siciliane

Berkshire Pork slow simmered with plum tomato, wild Sicilian oregano, fennel seed and fresh bay leaves 32

#### Al Pesto Trapanese

Trapani style pesto of cherry tomatoes, pecorino, parmigiano, almonds, mint, basil & EVOO 27

#### Aglione E Olio E Romanesco

Sliced garlic & Cantabrian sea anchovies liquified in olive oil, finished with pecorino & spicy breadcrumbs 26

#### Pomodori Perfetto

Crushed Di Napoli & Datterino tomatoes, garlic, basil, parmigiano vacche rosse, finishing EVOO 25

### Saffron - La Bomba Rice

Risotto-style with scampi, piselli, calabacita, zucchini flowers & herbs 30

### Ravioli di Fiori

House-ricotta stuffed pasta 'flowers' with lemon, burro, peperoncino Sicilia, pecorino 28

## SECONDI

### Pesce

Ask your server which wild-caught fish we are currently serving.



#### BRANZINO AMERICANO / SNAPPER / PESCE DEL GIORNO

Confit tomato, white wine, capers, Moroccan olives, Sicilian oregano, saffron, chile M/P + 9

Lemon, extra virgin olive oil, wild Sicilian oregano, peperoncino M/P + 5

Beurre Blanc, blistered cherry tomatoes, basil, dill, chives M/P + 8

### Bistecca Siciliana

6 oz. Rosewood Strip; umami crust e insalata e shaved Reggiano 42

## SANDWICHES

#### Spicy Moroccan Lamb Meatball Panino

Lamb & Pancetta Meatballs: Caciocavallo di Bufala, chiles in escabeche, little gem lettuce & tzatziki 23

#### Umami Burger

½ LB. house ground Wagyu Beef, parmigiano with caciocavallo di bufala, chiles in escabeche, little gem lettuces, balsamic aioli 28

#### Little Palermo Club Let's Geaux

Herb roasted chicken, capocollo, avocado, provolone, artichoke-peperoncini salad 22