------SALADS/SOUP------

homemade salad dressings: blue cheese, ranch, italian, lemon vinaigrette, balsamic, white balsamic & caesar

minestrone 7

chick peas, seasonal vegetables and tomatoes topped with fresh herbs and cheese.

spinach salad 13

baby spinach tossed with a light lemon vinaigrette, sprinkled with toasted almond slivers, tangy apricot pieces, thinly sliced red onion and crumbled feta, finished with a balsamic reduction.

garden salad 10

mix of romaine lettuce with carrots, grape tomatoes, red onion, cucumber & stuffed cherry pepper.

caesar salad 10

romaine lettuce with shaved parmesan cheese and grape tomatoes.

lucca's house salad 13

mixed baby greens, toasted walnuts, gorgonzola cheese, dried cranberries with a balsamic vinaigrette.

caprese salad 16

fresh buffalo milk mozzarella served with campari tomatoes, olive oil, sea salt, fresh basil and balsamic reduction.

meatball salad 16

three meatballs, marinara, romaine lettuce, tomato, onion, italian dressing and parmesan romano cheese and cucumber.

contadino salad 18

market greens, avocado, toasted pine nuts, dates, com, chicken, campari tomato, california goat cheese, with a lemon vinaigrette.

steak salad 18

romaine, arugula, gorgonzola, avocado, tomato, candied walnuts, with a lemon vinaigrette.

greek salad 13

cucumber, kalamata olives, tomato, red onion, oregano, sesame seed, feta, on a bed of romaine with a homemade vinaigrette.

southwest chicken 18

chopped romaine, field greens, grape tomato, corn, red onion, avocado and crispy chicken. Homemade tortilla strips, buffalo sauce, ranch

baby wedge salad 16

baby romaine wedges, artisanal bacon, tomatoes, red onion, gorgonzola crumbles. hard boiled egg with gorgonzola dressing.

grilled calamari 18 w/shrimp 28

grilled calamari, chili, lemon & sea salt, small field green salad with lemon vinaigrette.

chopped salad 19

iceberg and romaine lettuce with crunchy red and green cabbage, tossed with English cucumber, scallions, grape tomatoes, gorgonzola cheese, banana pepper and avocados, with a delightful white balsamic dressing. topped with diced hard egg and crispy pancetta strips

*bacon 4 *chicken 6 *shrimp 10 *grilled calamari 11 *steak 8 *grilled salmon 16 *stuffed cherry peppers (3) 7

······ SANDWICHES······

all sandwiches served on french bread and come with a small salad, fries or onion rings. no substitutions please

turkey sandwich 15

naturally farmed michigan turkey, lettuce, tomato, red onion, mayo and avocado.

lucca burger 18

juicy, grilled, prime ½ pound burger topped with melted american cheese, hickory smoked bacon, crisp lettuce, red onions, sliced tomato, pickles & mayo on a brioche bun. (cooked medium unless otherwise requested)

classic 18

prosciutto d parma, tomato, buffalo mozzarella, fresh baby arugula and balsamic glaze.

italian sub 16

italian roasted ham, provolone, pistachio mortadella, hot capicola & soppressata salami with shredded lettuce, tomato, red onion and italian dressing.

grilled veggie 15

grilled marinated eggplant, zucchini, red pepper, smoked mozzarella cheese, caramelized onions and balsamic glaze.

italian beef 15 tender, thinly sliced beef topped with homemade gravy and your choice of provolone, mozzarella or cheddar cheese.

italian sausage 14 savory sausage topped with grilled onions & tasty green peppers.

italian beef & sausage combo 15

thinly sliced, juicy, Italian beef and sausage topped with homemade gravy.

meatball sandwich 15 with vodka sauce 17

homemade meatballs smothered in marinara sauce.

steak sandwich 19

8oz aged prime strip steak, grilled with sautéed peppers, onions, mushrooms & provolone cheese.

chicken philly 16

slices of tender chicken breast topped with sautéed mushrooms, vidalia onions, fresh green peppers and melted provolone cheese.

chicken or eggplant parmesan sandwich 15

chicken or eggplant, covered in marinara and mozzarella cheese.

grilled chicken vesuvio 15

grilled chicken with avocado, lettuce, red onions, tomato & mayo.

spicy chicken calabrese 16

lightly breaded chicken breast with provolone cheese, and spicy cherry peppers

meatball sliders 16

meatballs topped with melted provolone and marinara on a freshly baked mini brioche bun, finished with parmesan garlic butter sauce.

chicken club 17

grilled chicken breast, lettuce, tomato, avocado, red onion, bacon, and mayo.

salmon club 21

grilled salmon, lettuce, tomato, avocado, red onion, bacon, and mayo.

lucca's blt 16

artisan bacon, lettuce, fresh tomato, and mayonnaise.

caprese sandwich 16

buffalo mozzarella, sliced tomato, fresh basil, EVOO and drizzle of balsamic glaze.

chicken avocado 17

grilled chicken breast, avocado, marinated semi sundried tomato, baby arugula, provolone, bacon, mayo.

chicken saltimbocca 15

grilled chicken, provolone cheese, roasted red pepper, pine nuts, golden raisin mix

······· PASTA·····

served with a slice of french baguette

pick one pasta: penne, spaghetti, gnocchi, cheese tortellini, whole wheat penne, gluten free fusilli, linguini, fettucini 16 gluten free cheese ravioli +2

pick one sauce: marinara, bolognese, arrabiatta, vodka, alfredo, oil & garlic.

add: bacon 4, meatball 5, sausage 5, chicken 7, spinach 3, broccoli 3, steak 9, grilled shrimp 11, grilled salmon 16

······BEVERAGES ·······

coke, sprite, diet coke, coke zero, ibc root beer, san Pellegrino sparkling lemon, san pellegrino sparkling water, acqua panna spring water, fever tree ginger ale, apple juice, fresh squeezed orange juice, cranberry juice, milk, chocolate milk, kiddie cocktail, arnold palmer, lemonade "house made", coffee, espresso, cappuccino, latte, americano, tea, wine and beer. (coffee drinks are available iced or hot)

Full appetizer and dinner menu is also available all day. Please ask your server. A 3.5% convenience fee applies to all credit cards.

PIZZA -

our pizzas are hand-tossed to a medium thin crust. please specify if you prefer extra thin.

*gluten free crust is available

serves:	1 10"	2 12"	3 14"	4-5 16"	5-6 18"
gluten free (regular or cauliflower) individual size	17.00				
additional toppings thin crust	2.50				
cheese additional toppings	16.00 2.50	18.00 2.75	21.00 3.00	26.00 3.25	29.00 3.50
sicilian style pan (please allow 35-45 minutes)		23.00	26.00	28.00	
additional toppings stuffed (please allow 35-45 minutes)		2.75	3.00	3.25	
cheese additional toppings		24.00 2.75	27.00 3.00	30.00 3.25	
calzone (limit 3 ingredients for best result) cheese	17.00				
additional toppings	2.50				
·····SPECIALTY PIZZA······					
lucca's margherita	20.25	23.00	26.75	31.50	36.00
roasted garlic, fresh tomatoes & goat cheese, topped with fresh basil. grilled vegetable	20.25	23.00	26.75	31.50	36.00
san marzano tomatoes, grilled eggplant, yellow & green zucchini, roasted red peppers, roasted garlic & caramelized red onion, topped with smoked mozzarella.	22.00	25.00	20.00	24.00	20.00
lucca's special grilled portobello, italian sausage, onion & roasted green peppers.	22.00	25.00	29.00	34.00	39.00
shrimp or chicken pesto grilled shrimp or chicken with pesto, roasted red peppers & toasted pine nuts, topped with mozzarella.	20.25	23.00	26.75	31.50	36.00
hawaiian grilled hawaiian pineapple & canadian bacon.	16.50	19.00	23.25	26.50	30.00
bbq chicken chicken breast, homemade bbq sauce, fresh red onion,	20.25	23.00	26.75	31.50	36.00
mozzarella & wisconsin cheddar. garnished with cilantro. bufalina	23.75	27.00	31.25	36.50	42.00
buffalo mozzarella flown in weekly from campania, italy, san marzano tomatoes, extra virgin olive oil, fresh basil and sea salt.		_,,,,,	020		
4 cheese extra virgin olive oil & san marzano tomato base. sprinkled with mozzarella,	19.50	22.00	25.50	30.00	34.00
provolone, aged parmesan & ricotta cheese. greek	20.25	23.00	26.75	31.50	36.00
roasted garlic, baby spinach, sun-dried tomatoes, artichokes, black olives, feta & mozzarella cheese, topped with greek oregano & toasted sesame seeds.	00.50	05.50	00.50	04.50	22.52
arugula & prosciutto extra virgin olive oil & san marzano tomato base. baby arugula, prosciutto,	22.50	25.50	29.50	34.50	39.50
mozzarella & aged parmesan cheese. buffalo chicken boneless buffalo chicken tenders, spicy buffalo sauce, mozzarella cheese sprinkled	18.50	21.00	24.50	29.00	33.00
with blue cheese crumbles and served with a side of homemade diced celery relish. garden	20.25	23.00	26.75	31.50	36.00
extra virgin olive oil, san marzano tomatoes, fresh yellow & green zucchini, red onion slivers, and california smoked mozzarella.	20.23	23.00	20.75	31.30	30.00
gringo loco extra virgin olive oil, san marzano tomatoes, italian sausage, pepperoni,	22.00	25.00	29.00	34.00	39.00
& extra crisp bacon. topped with fresh spicy serrano pepper slices. vodka meatball	22.00	25.00	29.00	34.00	39.00
two of lucca's favorites. our signature vodka sauce with housemade meatballs, mozzarella & pecorino romano.					
calabrese extra virgin olive oil, calabrian chili peppers, san marzano tomatoes, and mozzarella.	20.25	23.00	26.75	31.50	36.00
topped with creminelli spicy calabrian salami & local honey. big smoky	22.00	25.00	29.00	34.00	39.00
roasted garlic, sausage, bacon, grilled portabella mushroom, pesto, & smoked california mozzarella.	22.00	25.00	20.00	24.00	20.00

ingredients: anchovies, arugula, bacon, basil, bbq sauce, black olives, broccoli, calabrian salami, canadian bacon, caramelized red onions, cheddar, cilantro, diced cherry peppers, double dough, eggplant, extra cheese, feta, fresh garlic, fresh green peppers, fresh mushrooms, fresh spinach, fresh tomato, giardiniera, banana peppers, goat cheese, gorgonzola, green olives, grilled pineapple, ground beef, italian sausage, jalapeños, marinated artichokes, meatballs, parmesan, pepperoni, pesto, pine nuts, provolone, red onion, ricotta, roasted garlic, roasted green peppers, roasted red peppers, serrano peppers, sun-dried tomatoes, yellow onion, zucchini, calabrian chili peppers

22.00 25.00

29.00

34.00

39.00

premium ingredients (double charge): alfredo sauce, buffalo mozzarella, grilled chicken, grilled portabella, italian beef, prosciutto, rapini, sautéed mushrooms, shrimp, smoked mozzarella

lucca's quality ingredients

chicago italian beef & giardinera

all of lucca's products are made using quality, natural, fresh ingredients selected from local produce and meat purveyors. all frying oils are non-hydrogenated & peanut oil is never used.

