# BAR LUCY

#### **ANTIPASTO**

WARM CIABATTA honey ricotta, olive tapenade, grissini	6
FRIED MOZZARELLA crispy hand-breaded wedges, side of marinara	15
PASTA FAGIOLI hearty cannellini bean & pasta soup in rich tomato broth	12
FRIED CALAMARI banana peppers, aioli & marinara	18
MORTADELLA DIP 🖉	14

VEAL & BEEF MEATBALLS ricotta, basil	15
<b>GOLDEN MEATBALLS</b> Our classic meatballs with ricotta, garlic butter, grana Padano	16
TOMATO MOZZARELLA ARANCINI basil mayo & marinara	14
<b>GRILLED OCTOPUS</b> grape tomatoes, herbs, red onion, cannellini beans, lemon	24
PEI MUSSELS LUCIANO	18

garlic, white wine, touch of red sauce,

TUSCAN ONION SOUP GRATIN Prich bone broth, roasted garlic, melted cheese	12
<b>WINGS</b> Calabrian Pepper or Garlic Parmesan with ranch & crudité	17
BAKED STUFFED CLAMS seasoned garlic breadcrumbs, lemon, Lucy butter	18
<b>CRISPY FRIED SHRIMP ARRABIATA</b> Peroni-battered Gulf shrimp tossed in spicy Arrabiata sauce	18
BURRATA & SHORT RIB PIZZAIOLA Aslow-cooked ragu, ciabatta	18

#### **PIZZETTE**

Ritz crackers

pistachio, cranberry, chili crisp,

THIN & CRISPY 12" PIES | MADE WITH SAN MARZANO TOMATOES

basil, grilled bread

HOUSE mozzarella, plum tomato sauce parmesan, basil, olive oil	15
HOT PEPPERONI mozzarella, pepperoni, plum tomato sauce, hot honey, fresh oregano	18
cacio e pepe tartufo processor mozzarella, truffle pecorino, black truffle sauce, EVOO, basil, black pepper	18

upside down the dottom, plum tomato sauce, basil pesto, pink sauce, shaved garlic	18
SPEZZATO pink sauce, mozzarella, ricotta, artichokes, broken rice balls	19
MUSHROOM BIANCA Tellegio, mozzarella, rosemary, truffle honey	18

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HOUSE romaine, arugula, peppers, tomatoes, cucumbers, green beans, basil, red wine vinaigrette	14
CAESAR romaine, radicchio, Grana Padano, garlic croutons	15
CHOP LUCY, CHOP Salami, mozzarella, olives, tomatoes, cucumbers, onions, roasted peppers, radicchio, green beans, red wine vinaigrette	17

### PASTA

gluten free penne availa

FUSILLI GREGORIO (2) sausage, peas, pink sauce, ricotta salata breadcrumbs	27 ,
<b>BUTTERNUT SQUASH RAVIOLI</b> brown butter balsamic reduction, sage, amaretti, Parmigiano	26
SHORT RIB LASAGNA PINWHEEL slow cooked beef, tomato sauce, stracchino	32
ORRECHIETTE grilled chicken, broccolini, hot cherry peppers, garlic, cannellini, ricotta	29
SPICY RIGATONI @ pink sauce, basil, Grana Padano	25
LEMON FETTUCCINE shrimp, garlic, grape tomatoes, broccolini, oregano, lemon, breadcrumbs	29
RICOTTA CAVATELLI BOLOGNESE Ahomemade pasta, veal & beef ragu	29
LINGUINE VONGOLE manila clams, garlic, lemon, white wine, EVOO	28

## **PIATTO**

CHICKEN PARM  crispy all natural cutlets, plum tomato & mozzarella, with fusilli or small salad	28
CHICKEN MILANESE  crispy all natural cutlets, dressed with house, Caesar, or Lucy chopped salad +4	26
CHICKEN FRANCESE Egg-battered all natural breast, fresh lemon, white wine butter sauce	28
VEAL CHOP PARM crispy 16 oz cut, plum tomato sauce & mozzarella, fusilli or small salad	56
VEAL CHOP MILANESE crispy 16 oz cut, dressed with house, Caesar, or Lucy chopped salad +4	51
STEAK FRITES* Tuscan fries, garlic butter & basil aioli	38
GRILLED PORK CHOP* sweet potato gnocchi, crumbled sausag	<b>34</b> e.

SHRIMP OREGANATA grape tomatoes, garlic & lemon pan sauce	29
<b>WILD SALMON PICCATA*</b> Artichokes, capers, lemon, white wine	32
<b>GRILLED BRANZINO SCAMPI</b> spinach, lemon, garlic butter	34
SEARED RARE TUNA* balsamic teriyaki, pepperoni fried rice, lime crema, spicy mustard oil	34

#### **CONTORNI**

**PESCATORE** 

\$9 EACH

BROCCOLINI garlic & EVOO

51

FRIED BRUSSELS hot honey balsamic

**TUSCAN FRIES** 

parsley, sage & rosemary, sea salt, Grana Padano, basil mayo

SAUTÉED SPINACH garlic & EVOO

ADD A PROTEIN: grilled chicken 9 | wild shrimp 10 | salmon 14 | steak\* 18

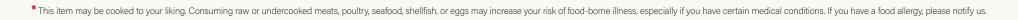
Lucy butter

**GRILLED VEAL CHOP\*** 

Lucy butter & lemon

crispy potatoes, broccolini,

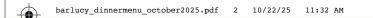




hot cherry peppers, balsamic reduction,









Executive Chef Henry Freidank