



Wood Fired Italian Inspired

antipasti

- Grilled Zucchini** 8.5
fresh mozzarella, basil-pine nut pesto, roasted cherry tomatoes
- Steamed Clams** 12.5
white wine, garlic, spicy saffron *brodo*, preserved lemon, grilled bread w. Calabrian chili *aioli**
- Polenta & Mushrooms** 9.5
mushrooms in sage brown butter & Marsala over creamy polenta & fontina
- Chopped Dinosaur Kale** 9
brandied currants, almonds, ricotta *salata*, sherry-lemon vinaigrette
- Classic Caesar** 8.5
whole leaf romaine, croutons, parmesan, lemon-anchovy vinaigrette*
- Pesto Chicken Salad** 10.5
roasted chicken marinated in pesto, arugula, croutons, pine nuts, parmesan, pesto-lemon vinaigrette
- Spinach & Arugula** 9.5
pickled red onions, crispy prosciutto, sieved egg, parmesan, mustard vinaigrette
- Marinated Beets** 9.5
roasted chiogga & red beets, boysenberries, green beans, arugula, basil-mustard vinaigrette, pecorino *Toscano fresco*

sandwiches

- Served with chickpea, fennel, pickled onion & arugula salad. Sub simple greens, caesar or cup of soup for \$2*
- Roasted Sirloin Sandwich** 10
caramelized onions, arugula, horseradish *aioli** on a ciabatta roll
- Portobello Mushroom Sandwich** 9
wood-fired mushrooms & zucchini on house-made focaccia, goat cheese, salsa verde w. capers & sieved egg
- Roasted Chicken Sandwich** 9
balsamic onions, fontina, lemon *aioli**, arugula on a ciabatta roll
- Albacore Tuna Sandwich** 9.5
local albacore tuna, capers, pickled shallots, garlic *aioli**, arugula on house-made focaccia

*Our ever-changing menu reflects the bounty of our local growers. We support local farms & businesses guided by principles of sustainability. 18% gratuity may be added to parties of 8 or more. *Contains raw unpasteurized eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Executive Chef Lissa Kane
www.luccapdx.com www.facebook.com/LuccaPDX
150714

pizza

- Margherita** 11.5
fresh mozzarella, parmesan, basil, crushed tomato
- Salame & Olivo** 13
Salametto Piccante, Castelvetro olives, mozzarella, parmesan, crushed tomato, chili flakes
- Padron** 13
roasted *padron* peppers, Walla Walla onions, mozzarella, pecorino, crushed tomato
- Funghi** 13.5
wood-roasted mushrooms, fontina, mozzarella, parsley, truffle oil
- Arrabbiata** 12
Calabrian chilies, roasted garlic, mozzarella, parmesan, crushed tomato, fresh oregano
- Salsicce** 13
house-made fennel sausage, mozzarella, pecorino, crushed tomato
- add an egg 1.5
add anchovies 2
add Calabrian chilies 1
- add arugula 2.5
add Prosciutto 4

pasta

- Pappardelle** 11
braised pork & mushroom *sugo*, fava beans, mint, pecorino w. simple green salad
- Spaghetti Pomodoro** 11
toybox cherry tomatoes, marinara, Walla Walla onions, chili flakes, garlic, basil, parmesan w. simple green salad
- Tagliatelle** 11
traditional Bolognese *ragu*, parmesan w. simple green salad
- Orecchiette** 11
house-made sausage-sangiovese *ragu*, pecorino w. simple green salad

sides

- Chickpea Salad, Fennel, Pickled Onions & Arugula 6
- Green Beans, Pistachio Brown Butter, Lemon 5.5
- Simple Green Salad, Parmesan, Red Wine Vinaigrette 5.5
- Skillet Crisped Yukon Potatoes, Calabrian Chili Aioli* 5
- Marinated Olives 3