



Wood Fired Italian Inspired

## antipasti

### Antipasti del Giorno 13

a little of this, a little of that - selections change daily at our whim

### Steamed Clams 12.5

white wine, garlic, spicy saffron *brodo*, preserved lemon, grilled bread w. Calabrian chili *aioli*\*

### Grilled Peaches Wrapped in Prosciutto 9.5

honey-basil goat cheese, arugula, *saba*, almonds

### Marinated Beets 9.5

roasted *chiogga*, gold & red beets, blackberries, arugula, *haricots verts* green beans, basil-mustard vinaigrette, pecorino *Toscano fresco*

### Simple Greens 7.5

mixed tender greens, red wine vinegar, extra virgin olive oil, shaved *Grana Padano*

### Classic Caesar 8.5

whole leaf romaine, parmesan croutons, parmesan, lemon-anchovy vinaigrette\*

### Caprese 11

heirloom & cherry tomatoes, *mozzarella di bufala*, basil, extra virgin olive oil, *flor de sal*

### Wood-Roasted Tomato & Eggplant Soup 6

goat cheese *crostone*, basil oil

### Chilled Yellow & Red Gazpacho 4/6

heirloom tomatoes, cucumbers, *padron* peppers

## pasta

### Cavatappi 14.5

braised pork *sugo*, chanterelles, capers, parmesan

### Trofie al Pesto 14

green beans, lemony Yukon potatoes, fresh mozzarella, basil-pine nut *pesto*, parmesan

### Spaghetti Pomodoro 14

toybox cherry tomatoes, fresh marinara, Calabrian chili oil, Walla Walla onions, garlic, basil, parmesan

### Tagliatelle 14

traditional Bolognese *ragu*, parmesan

## sides

### Wood-fired *padron* peppers, *flor de sal* 7

Fire-roasted broccoli, capers, chili flakes, lemon 5.5

Creamy polenta, mascarpone, parmesan, crispy sage 5.5

Skillet-crisped Yukon potatoes, Calabrian chili *aioli*\* 5.5

Marinated olives 3

## pizza

### Margherita 11.5

fresh mozzarella, parmesan, basil, crushed tomato

### Padron 13

roasted *padron* & *alma* peppers, Walla Walla onions, mozzarella, pecorino, crushed tomato

### Melanzane 12.5

roasted eggplant, basil-pine nut *pesto*, mozzarella, parmesan, crushed tomato, basil

### Salsicce 13

house-made fennel sausage, mozzarella, pecorino, crushed tomato

### Funghi 13.5

wood-roasted wild mushrooms, fontina, mozzarella, parmesan, parsley, truffle oil

### Arrabbiata 12

Calabrian chilies, roasted garlic, oregano, mozzarella, parmesan, crushed tomato

Add an egg 1.5

Add Calabrian chilies 1

Add anchovies 2 Add arugula 2.5 Add Prosciutto 4

## mains

### Salmone Arrosto 24

pan-roasted local king salmon, braised artichokes, fennel, spinach, just-picked white *pocha* beans, lemon-caper *salsa verde*

### Tuna Nicoise 18

olive oil-poached local albacore tuna salad, cherry tomatoes, cucumbers, Yukon gold potatoes, green beans, arugula, 7.5 minute soft boiled egg\*, *Castelvetrano* olive *tapenade*

### Chicken al Mattone 16

half Draper Farms chicken cooked under a brick, tomato *panzanella* w. marinated heirloom tomatoes, grilled bread, arugula, basil, roasted Walla Walla onions

### Pork Chop alla Griglia 18

brined & grilled Carlton Farms pork chop, white beans, spicy sausage, Tuscan kale, sage-pancetta *condimento*

### Grilled Bistecca\* 24

herb-marinated flat iron steak, wood-roasted *padron* peppers & cherry tomatoes, grilled scallions & zucchini, *padron*-garlic butter

*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.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some dressings may contain raw, unpasteurized eggs. We cook our meat to order to your choice of temperature. We serve our salmon crudo raw.*

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