



**BAR LUCY RESTAURANT WEEK, FALL 2025
THREE COURSE DINNER - \$46PP**

***FOR THE TABLE -
WARM CIABATTA -
HONEY RICOTTA, OLIVE TAPENADE, GRISSINI \$6***

FIRST COURSE: PICK ONE

**PASTA FAGIOLI -
HEARTY CANNELLINI BEAN & PASTA SOUP IN RICH
TOMATO BROTH**

**MORTADELLA DIP -
PISTACHIO, CRANBERRY, CHILI CRISP & RITZ
CRACKERS**

**MEATBALLS -
CLASSIC RED SAUCE & RICOTTA
OR
GOLDEN WITH RICOTTA, GRANA PADANO & GARLIC
BUTTER**

**BAKED STUFFED CLAMS -
LEMON & LUCY BUTTER**

**TOMATO MOZZARELLA ARANCINI -
BASIL MAYO & MARINARA**

**CRISPY FRIED SHRIMP ARRABIATA -
PERONI BATTERED & TOSSED IN SPICY SAUCE**

**CAESAR SALAD -
ROMAINE, RADICCHIO, GRANA PADANO, GARLIC
CROUTONS**



SECOND COURSE: PICK ONE

CHICKEN PARM -
CRISPY ALL NATURAL CUTLET, TOMATO &
MOZZARELLA,
FUSILLI OR SMALL SALAD

CHICKEN FRANCESE -
EGG BATTERED NATURAL BREAST, FRESH LEMON,
WHITE WINE BUTTER SAUCE, POTATOES

CASARECCIA GREGORIO -
SAUSAGE, PEAS, PINK SAUCE, RICOTTA SALATA &
GARLIC BREAD CRUMBS

BUTTERNUT SQUASH RAVIOLI -
GRILLED CHICKEN, DRIED CRANBERRIES, BABY KALE,
PARMIGIANO CREAM, BALSAMIC REDUCTION

GRILLED PORK TENDERLOIN -
SWEET POTATO GNOCCHI, CRUMBLIED SAUSAGE -
CHORIZO BLEND, HOT CHERRY PEPPERS, BALSAMIC
REDUCTION & LUCY BUTTER

DESSERT: PICK ONE

MINI CANNOLI -
PISTACHIO & CHOCOLATE CHIPS

CHOCOLATE BUDINO -
WHIPPED CREAM & PIROULINE COOKIE

TRICOLORE CAKE -
RASPBERRY & CHOCOLATE SAUCES