BAR LUCY

RESTAURANT WEEK, FALL 2026

Three Course Dinner - $48 per person

FOR THE TABLE

Warm Ciabatta - $6
honey kissed ricotta, Taggiasca olives, grissini

Meat & Cheese - $17
Parmigiano, robiolina, acacia honey, crostini

APPETIZERS

Butternut Squash Soup
cider mascarpone floater, croutons

Pasta Fagioli
hearty cannellini bean & pasta soup in rich tomato broth

Meatballs
classic red sauce & ricotta or Golden - ricotta, Grana Padano & garlic butter

Baked Stuffed Clams
lemon & Lucy butter

Tomato Mozzarella Arancini
basil mayo & marinara

Crispy Rock Shrimp Diavolo
tossed in a light Calabrian pepper-tomato butter with lemon & basil $4 supplement

Caesar Salad
romaine, radicchio, Grana Padano, garlic croutons

ENTREES

Chicken Parm
crispy all natural cutlet, tomato & mozzarella, fusilli or small salad

Fusilli Spicy alla Vodka
famous pink sauce, basil, Grana Padano

Shrimp Oreganata
grape tomatoes, citrus & garlic pan sauce, breadcrumbs, soft polenta

Butternut Squash Ravioli
sage brown butter, crushed hazelnuts, Grana Padano & fig vincotto

Rigatoni Bolognese
creamy veal & beef ragout

Shrimp & Lobster Tortelloni
shrimp, pancetta, shaved Brussels, garlic & lemon $5 supplement

Veal Meatloaf Cacciatore
creamy polenta, Chianti mushroom-tomato gravy, rosemary $5 supplement

DESSERTS

Mini Cannoli
pistachio & chocolate chips

Rich Chocolate Budino
whipped cream & Pirouline cookie

Tricolore Cake
raspberry & chocolate sauces

Apple Crumb Pie
pistachio anglaise & whipped cream