

BAR LUCY

NEIGHBORHOOD ITALIAN

Restaurant Week Winter 2026

Three Course Dinner: \$46

Starters

Warm Ciabatta: honey ricotta, olive tapenade, grissini +6

First Course

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

Meatballs: classic red or golden sauce, ricotta, Grana Padano, garlic butter

Baked Stuffed Clams: lemon & Lucy butter (4 pc)

Tomato Mozzarella Arancini: basil mayo & marinara (4 pc)

Crispy Rock Shrimp alla Diavolo: flash fried, tossed in marinara, hot cherry peppers & basil

Caesar Salad: romaine, radicchio, Grana Padano, garlic croutons

Second Course

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

Rigatoni Bolognese: creamy, slow cooked veal & beef ragout

Fusilli Gregorio: sausage, peas, pink sauce, ricotta salata & garlic bread crumbs

Lemon Fettuccine : shrimp, garlic, grape tomatoes, broccolini, oregano, lemon & bread crumbs

Butternut Squash Ravioli: grilled chicken, dried cranberries, baby kale, Parmigiano cream, balsamic reduction

Grilled Pork Tenderloin*: sweet potato gnocchi, crumbled sausage & chorizo blend, hot cherry peppers, balsamic reduction & Lucy butter

Dessert

Mini Cannoli: pistachio & chocolate chips

Rich Chocolate Budino: whipped cream & Pirouline cookie

Tricolore Cake: raspberry & chocolate sauces

Apple Crumb Pie: pistachio anglaise & whipped cream