

MENU

We use the freshest ingredients available in the marketplace.



207 Ridgedale Ave
Florham Park, NJ

www.luccobar.com

  @luccobar

Sfizi

- ROASTED BEETS 7**
greek yogurt & balsamic glaze
- MARINATED OLIVES 6**
rosemary & orange
- EGGPLANT CAPONATA 7**
house made foccacia
- PEPPERONATA 7**
sweet & spicy peppers
- TRUFFLE POTATO CROQUETTES 8**
lemon garlic aioli
- MARINATED MUSHROOMS 7**
truffle & herbs
- ROAST BABY CARROTS 7**
pistachio & honey
- CRISP BRUSSELS SPROUTS 7**
sherry vinegar & honey

Bruschetta

- SAUSAGE & MUSHROOM 10**
truffle pecorino cheese
- ROAST SHRIMP 13**
lemon, chili, garlic, parsley
- WHIPPED RICOTTA 9**
truffle spiced honey
- CLASSIC BRUSCHETTA 9**
tomato, onions, basil, garlic, pecorino, olive oil

Lucco Platter

assorted cured meats, imported cheese, giardiniera, zucchini chips, toasted filone

22



Italian Seafood Salad

shrimp, calamari, conch, scallops, mustard potatoes, celery, carrot, arugula, roast tomato, lemon vinaigrette

18



Antipasti

- “CLAM CHOWDER” GNOCCHI 14**
pancetta, clams, crispy shallots
- CRISP ZUCCHINI 12**
lemon basil aioli
- BURRATA CAPRESE 14**
fresh burrata, vine ripe tomato, basil, balsamic glaze
- CRISPY CALAMARI 13**
marinara, fresh herbs
- LUCCO MEATBALLS 14**
pomodoro sauce, parmigiano
- GRILLED OCTOPUS 16**
lemon chickpea puree, olive & tomato salsa
- GARLIC & HERB CHICKEN WINGS 12**
caramelized onions, gorgonzola drizzle
- BAKED CLAMS 13**
calabrian chili butter, herb bread crumbs, lemon
- SHRIMP ARRABIATA 15**
fra diavola sauce
- TUSCAN CHICKEN LIVER CROSTINO 15**
fried farm egg, balsamic onion jam, sea salt

Insalate

- CLASSIC CAESAR 11**
romaine lettuce, croutons, caesar dressing
- TRI COLORE 12**
baby arugula, raddichio, endive, gorgonzola, pine nuts, lemon vinaigrette
- MEDITERRANEAN 13**
tomato, cucumber, red onion, chickpeas, feta, kalamata olives, romaine, red wine vinaigrette
- MIXED GREENS 12**
shaved pear, walnuts, crumbled goat cheese, honey mustard vinaigrette
- BABY ARUGULA 12**
shaved apples, gorgonzola crumble, bacon, dried cranberries, white balsamic vinaigrette
- ROAST VEGETABLE & FARRO 14**
baby carrot, butternut squash, mushroom, asparagus, brussels sprouts, lemon vinaigrette
- ADD: CHICKEN 6 SHRIMP 10**
- SALMON 8 STEAK 10**
- CRISPY CALAMARI 8**

Pizze

ARTISAN PEPPERONI “ROMAN STYLE” 16
calabrian chili honey, cured tomato, provolone

- MARGHERITA 13**
plum tomato sauce, fresh mozzarella, basil, parmesan
- MEATBALL 15**
lucco meatballs, roast tomato, ricotta, fresh mozzarella
- FOUR CHEESE 14**
mozzarella, ricotta, pecorino, provolone
- WHITE CLAM 15**
chopped clams, garlic, chili, ricotta, parmesan, olive oil
- PROSCIUTTO DI PARMA 16**
cured tomato, baby arugula, imported provolone
- NOTORIOUS P.I.G. 14**
roast pork, garlic herb ricotta, sweet & spicy peppers
- LAMB-O 16**
merguez lamb sausage, roast tomato, goat cheese, romesco

Pasta

- GNOCCHI ALLA NORCINA 22**
spiced sausage, roast tomato, mushroom, truffle cream
- RIGATONI BOLOGNESE 20**
traditional beef-pork-veal ragu
- LOBSTER RAVIOLI 26**
buttered corn, shitake mushroom
- SPAGHETTI AL POMODORO 15**
san marzano tomato sauce, basil, parmesan / add: meatball \$6
- LINGUINE & CLAMS 21**
middle neck clams, garlic, chili flakes, white wine
- PENNE VODKA 17**
add: grilled chicken \$6 / shrimp \$8
- CAVATELLI 22**
braised short rib, tomato sugo, whipped ricotta
- ORECCHIETTE 20**
sweet sausage, broccoli rabe, caramelized onion, roast garlic
- LINGUINI NERO 25**
shrimp, clams, scallops, conch, calamari, spiced tomato sauce



Secondi

- ROAST SALMON 25**
creamy garlic butter, tomato, spinach, gnocchi
- GRILLED BRANZINO 29**
roast asparagus, eggplant caponata, salsa verde
- RED SNAPPER CACCIATORE 27**
roast garlic, mushroom, tomato, onion, white wine demi-glaze
- LEMON PARSLEY SHRIMP 26**
risotto nero, calabrian chili butter
- ROAST CHICKEN SAUSAGE 22**
beluga lentils, spinach, roast garlic cream
- CHICKEN MILANESE OR PAILLARD STYLE 20**
baby arugula, tomato, fresh mozzarella, red onion, balsamic glaze
- CHICKEN PARMIGIANA 21**
mozzarella, pomodoro sauce
- BRICK PRESSED CHICKEN 23**
fingerling potato, broccoli rabe, roast garlic jus
- PORK CHOP GIAMBOTTA 25**
pepperonata, caramelized onion, roast potato

HANGER STEAK 29
roast mushroom, grilled onion, crisp potato, truffle jus

Al Forno

- MAMMA’S LASAGNA 20**
traditional beef, pork, veal ragu, ricotta, mozzarella
- EGGPLANT PARMIGIANA 18**
marinara, fresh mozzarella, basil

Chef’s Specials

- SEA SCALLOPS 29**
lobster & corn risotto, tomato cream
- PORCINI RUBBED COWBOY RIBEYE 16 oz 38**
aged balsamic, crispy parmesan, potato
- LUCCO PORK SHANK 29**
sweet & spicy peppers

Contorni

- BROCCOLI RABE 7**
chili flakes, oil, garlic
- PARMESAN FRIES 7**
sea salt, herbs
- ROAST ASPARAGUS 7**
lemon vinaigrette
- CRISPY PARM POTATOES 7**