

FOR THE TABLE

ANTIPASTO

CHEF'S SELECTION OF IMPORTED CURED MEATS AND ARTISAN CHEESE,
ARTICHOKE HEARTS, OLIVES, LINGONBERRY JAM, BAGUETTE 22

BRUSCHETTA

HEIRLOOM TOMATO, WHIPPED GOAT CHEESE, BALSAMIC, CROSTINI 12

MEATBALLS

PORK AND VEAL MEATBALLS, RED SAUCE 12

CRISPY CALAMARI

SPICY PEPPERONCINI CREMA, RED SAUCE 14

FRIED SMOKED MOZZARELLA

RED SAUCE 12

STUFFED MUSHROOMS

ITALIAN SAUSAGE STUFFING, SMOKED MOZZARELLA CHEESE, RED SAUCE 11

OYSTERS ROCKEFELLER

FOUR OYSTERS, SPINACH AND PARMESAN CREMA, TOASTED BREADCRUMBS 12

SEARED SEA SCALLOPS*

PANCETTA RAGU 18

PROSCIUTTO WRAPPED ARTICHOKE HEARTS

LIGHTLY BREADED, GOAT CHEESE AND SUNDRIED TOMATOES, BALSAMIC GLAZE 12

SOUPS & SALADS

CREAMY TOMATO BISQUE

ROASTED TOMATO, PUGLIA OLIVE OIL 12

ITALIAN SALAD

BURRATA, ARUGULA, OLIVES, CHERRY TOMATO, PICKLED ONION, CROUTONS, LEMON VINAIGRETTE 12

CAESAR SALAD

ROMAINE, PARMESAN, CROSTINI 10

HOUSE SALAD

MIXED GREENS, KALE, CARROT, TOMATO, ONION, CUCUMBER, RADISHES, GREEN GODDESS DRESSING 11

CAPRESE

MOZZARELLA, HEIRLOOM TOMATO, FRESH BASIL, OLIVE OIL, AGED BALSAMIC 12

SALAD ADDITIONS:

CHICKEN CUTLET 7

SHRIMP 7

SALMON 8

STEAK 10

Lincoln & Luccas



PASTA

SPAGHETTI & MEATBALLS

SEMOLINA SPAGHETTI, PORK AND VEAL MEATBALLS,
SAN MARZANO TOMATO SAUCE 25

SICILIAN SUNDAY GRAVY

SEMOLINA PACCHERI, SIMMERED PORK, BEEF, VEAL, RICOTTA 29

PARMIGIANA

CACIOVELLA, SAN MARZANO, SEMOLINA SPAGHETTI
EGGPLANT 23 CHICKEN 27

SEAFOOD LINGUINI

LOBSTER, SHRIMP, CRAB,
CALABRIAN CHILI, SAFFRON, CITRUS 37

CHICKEN PICATTA

SEMOLINA SPAGHETTI, PICATTA SAUCE, CAPERS, LEMON 27

SHRIMP AGLIO E OLIO

FRESH LINGUINE, CHILI, OLIVE OIL, GARLIC,
CHILI FLAKE, FRESH LEMON 27

CHEESE STUFFED TORTELLINI

ENGLISH PEAS, TOASTED PANCETTA, PARMESAN ALFREDO SAUCE 24

SUNDRIED TOMATO AND SMOKED GOUDA RAVIOLI

ITALIAN SAUSAGE, PEPPERONCINI, RED SAUCE 26

PASTA ENHANCEMENTS:

CHICKEN CUTLET 7
SHRIMP 7
SALMON 8
MEATBALLS 8
STEAK 10
VEAL CUTLET 10

ENTRATA

ROASTED BRANZINO

WHOLE BRANZINO, EGGPLANT CAPONATA 31

TUSCAN GARLIC SALMON*

SPINACH, KALE, TOMATO, BASIL RAGOUT 27

VEAL MARSALA

CRISPY VEAL CUTLET, MASHED POTATOES,
HARICOT VERTS 28

DUCK CACCIATORE*

PANCETTA, CREMINI AND OYSTER MUSHROOMS,
FINGERLING POTATOES, POMODORO 31

14oz BONE-IN PORK CHOP*

TUSCAN MUSHROOM CREMA, ROASTED FINGERLING POTATOES, HARICOT VERTS 35

8oz FILET*

MASHED POTATOES, ASPARAGUS, BALSAMIC GLAZE 48

BRAISED SHORT RIB

ROASTED BRUSSELS SPROUTS, MASHED POTATOES 30

ACCOMPANIMENTS

MASHED POTATOES 5

BROCCOLI RABE 6

HARICOT VERTS 6

ASPARAGUS 7

BRUSSELS SPROUTS 7

FINGERLING POTATOES 6

GENERAL MANAGER JENNIFER BENNETT
RESTAURANT MANAGER ALLEN MONTGOMERY
CHEF DE CUISINE DAVID SMALLS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

Lincoln & Luccas



WINE & BEER

BUBBLES

LA CACCIATORA FRIZZANTE LAMBRUSCO DELL'EMILIA AMABILE 10/40

ZONIN PROSECCO BRUT, VENETO, ITALY 10/40

ZONIN PROSECCO ROSE, VENETO ITALY 11/44

WHITES

MOSCATO, BENI DO BATASOLIO, PIEDMONT, ITALY 9/36

RIESLING, S.A.PRUM ESSENCE, GERMANY 10/40

SAUVIGNON BLANC, CA'BOLANI, FRIULI, ITALY 10/40

VERMENTINO, COLLE PETRUCCIO, STRALUNATO, TUSCANY, ITALY 11/44

PINOT GRIGIO, CA'BOLANI, FRUILI, ITALY 12/48

CHARDONNAY, ANDRE DUPUIS, BOURGOGNE, BURGUNDAY, FRANCE 13/52

REDS

PRIMATIVO, MASSERIA ALTEMURA "SASSEO", SALENTO, ITALY 11/44

CABERNET SAUVIGNON, ALTO VISTA VIVE, MENDOZA, ARGENTINA 10/40

PINOT NOIR, ROW ELEVEN 'VINAS', SANTA MARIA VALLEY 12/48

CHIANTI, CASTELLO D'ALBOLA CHIANTI CLASSICO DOCG. TUSCANY, ITALY 12/48

SUPER TUSCAN, CASTELLANI TOUTON MONSALAIA MAREMMA TOSCANA IGT, TUSCANY, ITALY 11/44

HOUSE WINES

RED/WHITE/BUBBLES 8/32

BEER (BOTTLES/CANS)

SYCAMORE MOUNTAIN CANDY IPA 8

HI WIRE BED OF NAILS 8

COMMONHOUSE WISE ONE 8

ALLAGASH WHITE 8

AUSTIN EAST CIDERS BLOOD ORANGE 8

NARRAGANSETT LAGER 5

BUD LIGHT 5

BUDWEISER 5

MILLER LITE 5

YUENGLING 6

DRAFT BEER

MICHELOB ULTRA 7

PERONI LAGER 8

N/A BEER

HEINEKEN 00 5

STELLA 00 8

BUSTY LUSH "SHE'S DIVINE" OATMEAL STOUT 8

BUSTY LUSH "SHE'S GOLDEN" BLONDE ALE 8

COCKTAILS

CLASSIC COCKTAILS

APEROL SPRITZ 12

PROSECCO, APEROL, SODA

ITALIAN COKE 12

RAMAZZOTTI, SWEET VERMOUTH, SODA

NEGRONI CLASSICO 12

GIN, CAMPARI, SWEET VERMOUTH

ITALIAN MARGHERITA 12

LUNAZUL TEQUILA, AMARETTO MUDDLE ORANGE, FRESH LIME, SUGAR

CLASSICS WITH A TWIST

LIMONCELLO DROP MARTINI 13

TITO'S VODKA, LIMONCELLO, LEMON JUICE, SUGAR

STRAWBERRY NEGRONI 13

GIN, CAMPARI, SWEET VERMOUTH, STRAWBERRY SIMPLE SYRUP

SPARKLING RASPBERRY MARTINI 14

RASPBERRY VODKA, CHAMBORD LIQUEUR, LEMON, PROSECCO

AMARO OLD FASHIONED 14

BOURBON, AMARO MONTENEGRO, ANGOSTORA & ORANGE BITTERS, SUGAR

BLACK CHERRY APEROL SPRITZ 12

APEROL, BLACK CHERRY, PROSECCO, SODA

LEMON SPRITZ 12

LIMONCELLO, SPARKLING WINE

CHICNIK 13

WOODFORD RYE, RAMAZZOTTI AMARO, TAWNY PORT, ORANGE BITTERS

DESSERT COCKTAILS

BLACK MANHATTAN

EVAN WILLIAMS BOTTLED IN BOND, AVERNA, BITTERS 13

ESPRESSO MARTINI

PEARL VANILLA VODKA, GAILLIANO RISTRETTO ESPRESSO LIQUEUR,
FRESH ESPRESSO, SUGAR 16

CHOCOLATE MARTINI

PEARL VANILLA VODKA, BAILEYS, CHOCOLATE LIQUER 14

Limoncello Chicco's